



HIGH ROCKS

*Christmas
High at
Rocks
2020*



2020 CHRISTMAS PARTIES

Dinner & Disco 'til 2 a.m.

Dinner served at 8.30 p.m.

Menu

Timbale of Smoked Salmon (df/gf)

filled with prawns in dill Mayonnaise on a bed of shredded lettuce

Broccoli, Asparagus & Cheese Quiche (v)

on a bed of fine leaves dressed with olive oil & lemon

Winter Vegetable Soup (v/veg/gf/df)

Home Roasted Turkey Breast (gf)

with sage & onion stuffing, chipolata, bacon and cranberry sauce,
served with Roast Potatoes, Carrots & Brussels Sprouts

Prime British Beef (df/gf)

sliced and served in a rich Barolo wine sauce,
served with Roast Potatoes, Carrots & Brussels Sprouts

Provencale Risotto (v/veg/gf/df)

tomato risotto with spicy ratatouille & grilled polenta wedges

Chocolate & Orange Torte (gf/v)

chocolate sponge with Grand Marnier, orange
& chocolate mousse, garnished with satsuma segments

Christmas Pudding (gf/v)

with white Brandy custard

Selection of Cheeses (v)

with biscuits, celery & grapes

Coffee (v/gf)

with warm mini mince pies

Christmas Crackers on the tables

£39.00

Fridays & Saturdays

4th, 5th, 11th, 12th, 18th & 19th December

£34.00

Thursdays

10th & 17th December

V = vegetarian VEG = vegan GF = gluten free DF = dairy free

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

Only those having the meal are allowed to attend the event.

Please see the Terms & Conditions of booking on page 9

CHRISTMAS 2020 PRIVATE FUNCTIONS

3 options to choose from. No room hire charge. Christmas crackers on the table

Finger buffet

Mini cheese burgers
Spicy potato wedges
Pigs in blankets
Broccoli & cheese quiche
Margherita pizza slices
Crostini topped with smoked salmon mousse
Half tomato filled with hummus & topped with roasted red onion
Warm vol au vents with creamy mushroom & paprika filling
Warm mince pies
Slices of Panettone

£16.50

Fork buffet

Beef bourguignon
Vegetable curry
Roast turkey
Pigs in blankets
Sage & onion stuffing
Roast potatoes
Boiled rice
Chips
Brussels sprouts
Mixed salad with lemon & olive oil dressing
Bread roll & butter
Warm mince pies
Chocolate profiteroles

£28.00

Sit down meal

Broccoli, asparagus & cheese quiche with fine leaves, olive oil & lemon dressing

Roast breast of Turkey with chipolata, bacon, cranberry sauce, sage & onion stuffing, roast potatoes, brussel sprouts, carrots

Chocolate yule log
Chocolate sponge, kirsch, black cherries, berry jam, cream & fruit compote

Coffee & mint chocolates

2 Courses
(main & dessert)

£20.00

3 Courses

£26.50

DJ & DISCO

£395.00
until 2 a.m.

£340.00
until midnight

Optional Drinks package £11.50

Glass of Sparkling Wine or Prosecco on arrival | Half bottle of House Wine with the meal

Only those having the meal are allowed to attend the event.
Please see the Terms & Conditions of booking on page 9

2020 CHRISTMAS CABARET NIGHTS

with live tribute acts

4 Great Party Nights

Easy to organise! Set Menu with No pre-order required.

Dinner served at 8 p.m.

All dates include a 3 Course Dinner & Disco through the decades til 2 a.m.

80's music Tribute

Friday 4th December

Motown Tribute

Friday 11th December

Michael Buble Tribute

Saturday 12th December

70's music Tribute

Friday 18th December

Menu

Broccoli, Asparagus & Cheese Quiche (v/gf)

on a bed of fine leaves,
dressed with olive oil & lemon

Home Roasted Turkey Breast (gf)

with sage & onion stuffing, chipolata,
bacon & cranberry sauce served with
Roast Potatoes, Carrots & Brussels Sprouts

Vegetarian Main course

Provencale Risotto (v/veg/df/gf)

tomato risotto with spicy ratatouille,
served with grilled polenta wedges

Sliced Poached Pear in mulled wine syrup (v/gf)

with vanilla ice cream

Coffee & warm mini mince pies (v/gf)

Christmas Crackers on the tables

£39.50 per person

V = vegetarian VEG = vegan GF = gluten free DF = dairy free

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

Only those having the meal are allowed to attend the event.

Please see the Terms & Conditions of booking on page 9

CHRISTMAS DAY LUNCH 2020

Borders Restaurant

Lunch served at 12.45 p.m.

Pianist performing Seasonal & popular tunes on our Grand Piano

Menu

Sparkling Wine and Canapés on arrival

Paupiettes of Smoked Salmon (gf/df)
filled with crab & prawns in a dill mayonnaise

Ham Hock Terrine

served with onion bread and piccalilli

Tomato & basil Soup (v/veg/df/gf)

Roast Breast of Turkey (gf)

with sage & onion stuffing, chipolata,
bacon and cranberry sauce, served with

Roast Potatoes, Roast Parsnips, Carrots & Brussel Sprouts

Sliced Roast Fillet of Beef (df/gf)

in a rich Barolo wine & balsamic sauce, served with Roast
Potatoes, Roast Parsnips, Carrots & Brussel Sprouts

Vegetable Shepherds Pie (v/veg/df/gf)

roasted winter vegetables with green lentils in
vegetable broth, topped with sweet potato mash

Christmas Pudding (gf/v)

with marinated cherries and white Brandy custard

Meringue Nest (gf/v)

filled with soft fruits, vanilla ice cream & whipped cream,
drizzled with mango & blackcurrant sauces

English & Continental Cheeses (v)

with red onion relish & biscuits

Coffee & Petits Fours

Christmas Crackers on the tables

£75.00

Childrens Menu

For Children under 11 years

Melon Pearls

with soft fruits

Roast Breast of Turkey

with all the trimmings,
vegetables & potatoes

Vanilla Ice Cream

with raspberry sauce
& chocolate sauce

£33.00



V = vegetarian VEG = vegan

GF = gluten free DF = dairy free

Whilst every care is taken we cannot
guarantee that any of our dishes are free
of nut traces.

**Please see the Terms & Conditions
of booking on page 9**

CHRISTMAS DAY LUNCH 2020

The Great Hall Barn

Lunch served at 1.45 p.m.

Pianist performing seasonal tunes on our Grand Piano

Menu

Prawn Delice (df/gf)

Prawns in Marie Rose sauce on a bed of fine leaves, draped with a slice of smoked Salmon

Tomato & basil Soup (v/vveg/df/gf)

Roast Breast of Turkey (gf)

with sage & onion stuffing, chipolata, bacon & cranberry sauce served with Roast Potatoes, Roast Parsnips, Carrots & Brussel Sprouts

Vegetable Shepherds Pie (v/vveg/df/gf)

roasted winter vegetables with green lentils in vegetable broth, topped with sweet potato mash

Christmas Pudding (gf/v)

with marinated cherries & white Brandy custard

Citrus Fruit Cheesecake (v)

on a biscuit base, with lemon & orange glaze, garnished with satsuma segments

Coffee

served with Panettone fingers

Christmas Crackers on the tables

£59.00

Childrens Menu

For Children under 11 years

Melon Cocktail

Turkey strips

in breadcrumbs with chips

Vanilla Ice Cream

with chocolate sauce

£29.50



V = vegetarian VEG = vegan GF = gluten free DF = dairy free

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

Please see the Terms & Conditions of booking on page 9

NEW YEAR'S EVE 2020

Borders Restaurant

Dinner served at 8.30 pm.
Dinner followed by a Disco until 2 am.

Menu

Glass of Prosecco & canapés on arrival

Timbale of Smoked Salmon (gf/df)
filled with crab and prawns in Marie Rose sauce,
served on a bed of fine leaves

Individual Beef Wellington

Fillet steak topped with chicken liver pâté & Parma ham,
wrapped in puff pastry and served on a rich red wine sauce,
served with dauphinoise potatoes, fine green beans, broccoli

Meringue nest (v/gf)

filled with soft fruits, whipped cream & vanilla ice cream,
served on a crème Anglaise and drizzled with mango
& blackcurrant sauces

Coffee & petit fours

£59.50

Vegetarian & Vegan Menu

Asparagus & Avocado salad (v/veg/gf/df)
with balsamic & olive oil dressing

Provencale Risotto (v/veg/df/gf)

tomato risotto with spicy ratatouille & grilled polenta wedges

Vanilla & Raspberry poached Pear (v/veg/df/gf)
with raspberry sauce & mixed berries

V = vegetarian VEG = vegan GF = gluten free DF = dairy free

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

Only those having the meal are allowed to attend the event.
Please see the Terms & Conditions of booking on page 9

NEW YEAR'S EVE 2020

Great Hall Barn

3 Course Dinner served at 8 p.m.
followed by Live Musical Entertainment by Jason Allen
and then welcoming in the New Year with a Disco 'til 2 a.m.

Menu

Smoked Salmon & Asparagus Quiche (v)
served on a bed of fine leaves
with lemon & olive oil dressing

Breast of Chicken (gf)
topped with Gruyere cheese & Parma Ham,
served on a tomato & basil sauce,
with fresh vegetables & potatoes

Vanilla & Raspberry poached Pear (v/veg/df/gf)
with raspberry sauce & mixed berries

Coffee
with home made shortbread biscuits

£49.50

Vegetarian & Vegan Starter & Main course

Asparagus & Avocado Salad (v/veg/df/gf)
with balsamic & olive oil dressing

Provencale Risotto (v/veg/df/gf)
tomato risotto with spicy ratatouille & grilled polenta wedges

V = vegetarian VEG = vegan GF = gluten free DF = dairy free
Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces.

Only those having the meal are allowed to attend the event.
Please see the Terms & Conditions of booking on page 9

TERMS & CONDITIONS

2020 CHRISTMAS PARTIES

We aim to have the Dinner finished by around 10.30/11 p.m. when the Disco until 2 a.m. will commence.

Dinner served at 8.30 pm.

If you wish to make a booking we will require a deposit of £20 per person. No booking without deposit. Deposit not refundable in the event of cancellation, reduction in numbers or non attendance. **The balance is payable no later than one week before your party date, and is non refundable.**

We will need to have your food order no later than 2 weeks before your party date.

Please email or post it back to us. We cannot take food orders over the phone.

Dress Code: Smart

Only those having a meal are allowed to attend. No admittance to anyone not booked in for this event. Anyone picking guests up must wait outside.

2020 CHRISTMAS CABARET NIGHTS

Doors and Bar open at 7.00 p.m.
Dinner served at 8 pm.

Cabaret starts during Dinner and will be followed, at around 10.45/11 pm, by a Disco until 2 a.m.

To make a booking we will require a deposit of £15 per person. No bookings without deposit. Deposits non refundable in the event of reduction in numbers, cancellation or non attendance. **Balance payable no later than one week before your party date. (non refundable)**

Only those having a meal allowed to attend. No admittance to anyone not booked for these events. Anyone picking guests up must wait outside.

We reserve the right to substitute the Cabaret act or change the function room advertised.

In the event that a Cabaret act is unable to perform we will offer a fixed price reduction of £5 per person.

CHRISTMAS 2020 PRIVATE FUNCTIONS

All timings have to be agreed when making your booking. Everyone attending has to be catered for.

To make a booking we will require a non refundable deposit, with the balance payable no later than one week before your party.

Please check with us before organising any decorations for the room or the tables as there are certain things that we do not allow.

For the Finger Buffet we will serve one of each item per person.

For the Fork Buffet we will serve 45% Beef Bourguignon, 45% Roast Turkey & 10% Vegetable Curry unless agreed otherwise by prior arrangement.

If you wish to book for the Sit Down Meal but require an alternative menu or more choice then please do contact us.

Only those having the meal are allowed to attend the event. Anyone picking people up must wait outside.

Disco provided by our resident DJ's only.

CHRISTMAS DAY LUNCH 2020 Borders Restaurant

If you wish to make a booking we will require a deposit of £30 per person. Balance payable on the day. Deposits are non refundable in the event of reduction in numbers, cancellation or non attendance.

We will need your food order no later than the 9th December.

Lunch served at 12.45 pm.

CHRISTMAS DAY LUNCH 2020 The Great Hall Barn

If you wish to make a booking we will require a deposit of £25 per person. Balance payable on the day. Deposits are non refundable in the event of reduction in numbers, cancellation or non attendance.

We will need your food order no later than the 9th December.

Lunch served at 1.45 pm.

NEW YEAR'S EVE 2020 Borders Restaurant

If you wish to make a booking for New Year's Eve in Borders we will require a deposit of £30 per person. Balance payable on the night. Deposits non refundable in the event of cancellation, reduction in numbers or non attendance.

Dinner served at 8.30 pm

Dress Code: Smart

Only those having the meal are allowed to attend the event.

NEW YEAR'S EVE 2020 Great Hall Barn

If you wish to make a booking for New Year's Eve in the Great Hall Barn we will require a deposit of £20 per person. Balance payable on the night. Deposits non refundable in the event of cancellation, reduction in numbers or non attendance.

Dinner served at 8 p.m.

Dress Code: Smart

Only those having the meal are allowed to attend the event.



Anthony Ely Photography



HIGH ROCKS

Ideal for all types of events

Fundraising Dinners
Annual Dinner Dances
Birthday Parties
Corporate Dinners

An ideal and unique venue for Weddings

Menus to suit all budgets
Complete Wedding packages available
Off peak discounts available
Licensed for Civil Ceremonies
No venue hire charge
Unique photo opportunities in the High Rocks National Monument
Bar & Disco 'til 2 am

www.highrocks.co.uk

High Rocks Lane, Tunbridge Wells, Kent TN3 9JJ
Email: info@highrocks.co.uk Tel: 01892 515532