



LITTLE CHANNELS

CHRISTMAS 2025

Party Nights

Join us at Little Channels to party the night away with friends or colleagues this Christmas. Enjoy a fabulous 3 course festive dinner followed by an evening of the greatest disco hits. There really is no better place to enjoy a festive evening to remember.

- Glass of Bucks Fizz on arrival (7pm)
- Dinner served at 7.45pm
- Choice of 3 course Christmas meal
- Disco DJ and bar until midnight

Fri 28th Nov
£60 per person

Sat 29th Nov
£60 per person

Fri 5th Dec
£60 per person

Sat 6th Dec
£60 per person

Thu 11th Dec
£55 per person

Fri 12th Dec
£60 per person

Sat 13th Dec
£60 per person

Thu 18th Dec
£55 per person

Fri 19th Dec
£60 per person

Sat 20th Dec
£60 per person

New Years Eve
£95 per person

SPECIAL NYE MENU ON BACK PAGE

Private Dining

Book a private function and celebrate the festive season with us by indulging in a delicious 2 or 3 course meal in beautiful surroundings followed by Tea, Coffee & Mince Pies.

Christmas Lunch 11am - 4pm

2 courses £30 per person
3 courses £33 per person

NO ROOM HIRE

Christmas Dinner 6pm - Midnight

2 courses £36 per person
3 courses £39 per person

NO ROOM HIRE



BISTRO

MIN 20 PEOPLE
MAX 40 PEOPLE
(dinner only)



BARN

MIN 20 PEOPLE LUNCH
MIN 40 PEOPLE DINNER
MAX 90 PEOPLE
(lunch and dinners)

£10 pp deposit

NON REFUNDABLE ON ALL EVENTS AND DINING

Christmas Menu

Starter

Spiced Parsnip & Apple Soup

Served with french bread

VE V GFA DF

Smoked Salmon & Prawn Roulade

Wrapped in a light herb cream cheese, served with pickled cucumber, dill, lemon dressing & granary bread

GFA DFA

Duck & Port Pâté

With red onion marmalade and toasted brioche

Main

Sage & Onion Stuffed Turkey
Breast Wrapped in Bacon

Served with roast potatoes, maple-glazed carrots & parsnips, sautéed brussel sprouts, pigs in blankets, and rich turkey gravy

GFA DFA

Beef Short Rib

Served with maple-glazed carrots & parsnips, sautéed brussel sprouts and creamy mashed potato

GFA DFA

Herb-Crusted Hake Fillet

Served on a bed of creamy leek & tarragon sauce with mashed potato and buttered greens

GFA DFA

Festive Mushroom Wellington

A mushroom, cranberry, and chestnut wellington served with roast potatoes, maple-glazed root vegetables, sautéed brussel sprouts, and red wine gravy

V VEA DFA GFA

Trio of Mini Desserts

Mini Classic Christmas Pudding

Served with brandy cream

Mini Winter Spiced Orange
& Almond Tart

With berry compote and vanilla mascarpone

Mini Blackforest Sponge

A rich chocolate sponge with cherry compote and chocolate ganache, served with a maraschino cherry

Book
today!

VE Vegan V Vegetarian GF Gluten Free DF Dairy Free VEA Vegan Available GFA Gluten Free Available DFA Dairy Free Available

All dietary needs can be catered for and the trio of mini desserts will be adapted on an individual basis

New Years Eve

Join us at Little Channels to party the night away with friends or colleagues this Christmas. Enjoy a fabulous 3 course festive dinner followed by an evening of the greatest disco hits. There really is no better place to enjoy a festive evening to remember.

- Glass of Bucks Fizz on arrival (7pm)
- Dinner served at 7.45pm
- 5 Course New Years Eve Menu
- Glass of Fizz at midnight
- Disco DJ and bar until 1am

Starter

Spiced Parsnip & Apple Soup

Served with french bread

VE V GFA DF

Smoked Salmon & Prawn Roulade

Wrapped in a light herb cream cheese, served with pickled cucumber, dill, lemon dressing & granary bread

GFA DFA

Duck & Port Pâté

With red onion marmalade and toasted brioche

Sorbet Course

Main

Sage & Cream Cheese Stuffed
Chicken Wrapped in Parma Ham

Served with roast potatoes, maple-glazed carrots & parsnips, sautéed brussel sprouts and peppercorn sauce

GFA DFA

Beef Short Rib

Served with maple-glazed carrots & parsnips, sautéed brussel sprouts and creamy mashed potato

GFA DFA

Herb-Crusted Hake Fillet

Served on a bed of creamy leek & tarragon sauce with mashed potato and buttered greens

GFA DFA

Festive Mushroom Wellington

A mushroom, cranberry, and chestnut wellington served with roast potatoes, maple-glazed root vegetables, sautéed brussel sprouts, and red wine gravy

V VEA DFA GFA

Trio of Mini Desserts

Mini Baileys & White Chocolate
Tart

Served with Chantilly cream

Mini Winter Spiced Orange
& Almond Tart

With berry compote and vanilla mascarpone

Mini Blackforest Sponge

A rich chocolate sponge with cherry compote and chocolate ganache, served with a maraschino cherry

Tea, Coffee & Petit Fours

£95
per person



LITTLE
CHANNELS

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