

THE NEW

Chichester



HOTEL

FESTIVE EVENT GUIDE

Our recently refurbished banquet suite stands ready to entertain yourself over the Festive period. Whether it would be a get together with friends, the yearly works party or a get together with family to celebrate this wonderful time of year.



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FESTIVE BOOKING INFORMATION

Welcome to our festive period at The New Chichester Hotel 2025

Celebrate the festive season in style at The New Chichester Hotel. Our newly refurbished banqueting suite provides the perfect setting for your Christmas celebration—whether you're hosting a company party, gathering with friends, or enjoying a family occasion.

Guests will be welcomed with a complimentary arrival drink before indulging in a delicious three-course dinner served at your table. The evening continues with live entertainment and our resident DJ playing all the classics to keep you dancing late into the night. For an added touch of fun, enjoy our festive fairground ride and freshly prepared hot popcorn alongside our fully stocked bar.

With complimentary parking for over 200 vehicles and thoughtful finishing touches, including a late-night "survivors' snack" of hot salted bagels (with vegetarian options available), we'll ensure your Christmas celebration is memorable from start to finish.

VENUE TIMETABLE

18.45 pm Arrival
19.30 pm Dinner
20.30 pm Live Entertainment
21.30 pm DJ
23.00 pm Last Orders
23.30 pm Events Close

AVAILABLE DATES

Friday 21 st November	Friday 28 th November
Saturday 22 nd November	Saturday 29 th November
Friday 5 th December	Friday 12 th December
Saturday 6 th December	Saturday 13 th December
Friday 19 th December	
Saturday 20 th December	

INTRODUCTORY OFFER

Enjoy the full festive experience for just ~~£60.00~~ per person.

For enquiries, reservations, and details on our on-site accommodation, please contact The New Chichester Hotel directly.



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FESTIVE ENTERTAINMENT ITINERARY

Get ready for an unforgettable season of live music and spectacular performances! Our line-up features a mix of world-class tribute acts and special guests, bringing iconic voices and timeless hits to the stage.

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- 21 Nov – *Diamond & Cash: A dazzling Neil Diamond & Johnny Cash tribute*
 - 22 Nov – *Neneth Lyons: X-Factor finalist live in concert*
 - 28 Nov – *Maximum Robbie: The ultimate Robbie Williams experience*
 - 29 Nov – *Dean Facey: Motown and soul classics*
 - 05 Dec – *Keeley as Barbara: A stunning Barbra Streisand tribute plus party hits from the last 40 years*
 - 06 Dec – *Luther Vandross: Tribute act*
 - 12 Dec – *Mr Motown: All the biggest Motown anthems*
 - 13 Dec – *The Blues Brothers: A high-energy tribute performance*
 - 19 Dec – *Dolly Parton: Tribute act*
 - 20 Dec – *Tom Jones: Tribute act*
-

From Motown magic to legendary divas and chart-topping icons, it's the perfect way to celebrate the festive season!



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PARTY MENU

Savour the flavours of the season with our specially crafted Christmas Party Menu, designed to bring warmth, indulgence, and a touch of festive magic to your celebration.

STARTER

A seasonal selection of hot sharing bites, perfect for starting the celebrations:

*Spiced Vegetable Samosas
Golden Onion Bhaji Fritters
Buffalo Cauliflower Bites
Crisp Vegetable Spring Rolls*

*Creamy Mac & Cheese Bites
Salt & Pepper Chicken Bites
Reuben-Style Croquettes
Southern Fried Chicken Strips*

Served with a trio of festive dips:

Mango Chutney, Chilli Jam, Southern Comfort-infused BBQ Sauce, and Mustard Mayo

MAIN

Roast Supreme of Chicken finished with a rich Madeira jus

Winter Minted Lamb & Root Vegetable Pie in a golden puff pastry crown

Cajun-Spiced Sweet Potato Roulade with Madeira jus (vegetarian option)

Accompanied by crisp Rosti Potato and Honey-Glazed Root Vegetables

DESSERT

Festive Fresh Fruit Salad with Vegan Ice Cream

Zesty Lemon Tart with Raspberry Coulis and Vanilla Ice Cream

Decadent Chocolate Torte with Raspberry Coulis and Chocolate Ice Cream





FESTIVE BOOKING FORM

FIRST NAME *

LAST NAME *

EMAIL ADDRESS *

CONTACT NUMBER *

ORGANISATION

NUMBER OF GUESTS

PREFERRED DATE

ALTERNATIVE DATE

RESERVATIONS NOTES (PLEASE INCLUDE SEPARATE INVOICE DETAILS IF NECESSARY)

To secure your celebration, simply send your completed booking form to us by email at info@inanyeventcatering.co.uk, or pop into the hotel with your form in hand. Once we've received it (and your deposit), your festive party will be all wrapped up and ready to sparkle!



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CHRISTMAS DAY INFORMATION

Traditional Christmas Day at The Garden Brasserie

Step into the magic of Christmas and celebrate in the beautiful setting of The Essex Barn with our indulgent Traditional Christmas Day Lunch.

Savour a lovingly prepared four-course festive menu, brimming with seasonal favourites and timeless flavours. To complete your meal, enjoy freshly brewed coffee served with mince pies and petit fours – a sweet and memorable finale to your Christmas Day.

This special celebration offers two sittings: 12:00pm and 3:30pm. Designed for families of all ages, the event promises a warm and welcoming atmosphere, perfect for marking the joy of the season.

Gather your loved ones and let us treat you to an unforgettable Christmas, complete with live entertainment from a professional singer to set the festive mood.

£50 PER CHILD(UNDER 12)
£100 PER ADULT



CHRISTMAS DAY MENU

Gather round the table and indulge in a feast full of holiday cheer, lovingly prepared for this most magical day of the year.

TO BEGIN YOUR FESTIVE FEAST

A timeless Classic Prawn Cocktail, dressed to impress.

Garlic-kissed Wild Mushrooms, gently sautéed and served on warm toasted ciabatta.

Smoked Salmon with Wild Watercress & Burnt Lemon, a touch of winter luxury.

Chicken & Cognac Pâté, paired with a smoky chipotle & chilli jam, atop golden ciabatta.

A heartwarming bowl of Seasonal Vegetable Soup, a cosy start to your Christmas meal.

THE MAIN CELEBRATION

Roast Turkey, carved to perfection, with lamb sausage, a festive stuffing ball, Yorkshire pudding, and a drizzle of rich red wine jus.

Roasted Striploin of Beef, tender and full of flavour, with Yorkshire pudding and red wine jus.

A Merry Duo of Turkey & Beef – why choose, when you can have both with all the festive trimmings?

Cajun-Spiced Sweet Potato Roulade with a vegan red wine jus – a Christmas twist for plant-based cheer

Pan-Seared Salmon Fillet, dressed with a velvety hollandaise sauce.

Roasted Mediterranean Vegetable Tart, served with a rich roasted tomato sauce for a colourful touch of winter.

TO FINISH WITH FESTIVE SWEETNESS

Individual Sherry Truffles, a sparkling nod to tradition.

Classic Christmas Pudding, draped in warm brandy sauce.

A refreshing Fresh Fruit Salad, light and bright.

A savoury pause with Cheese & Water Biscuits, accompanied by crisp celery, juicy grapes, and chilli jam.

Honeycomb Smash Cheesecake, drizzled with raspberry coulis and crowned with vanilla ice cream.

A FOND FAREWELL

Before you head out into the frosty evening, linger a little longer with a warm mince pie and a comforting coffee – the perfect send-off to a magical Christmas Day.

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 CHRISTMAS BOOKING FORM

FIRST NAME *

LAST NAME *

EMAIL ADDRESS *

CONTACT NUMBER *

NUMBER OF GUESTS

PREFERRED TIME

RESERVATIONS NOTES (PLEASE INCLUDE SEPARATE INVOICE DETAILS IF NECESSARY)

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NEW YEARS INFORMATION

Here at the New Chichester Hotel, we believe there's no better way to ring in the New Year than with friends, family, and a truly unforgettable celebration in our newly refurbished venue.

The Evening

Doors open at 6.00 PM, where our friendly team will welcome you with a choice of a sparkling Prosecco, a chilled bottled beer, or a refreshing soft drink. From there, follow our seating plan to find your table and settle in for an evening of indulgence and merriment.

At 7.00 PM, prepare for a 4-course feast crafted to perfection: the first two courses by the talented chefs of our renowned restaurant Bazaar, followed by the final two courses prepared by our events team's culinary experts. Every bite promises to delight and satisfy, setting the stage for a spectacular night.

Entertainment & Fun

The celebration continues with live entertainment featuring some of the finest talent around, delivering a mix of songs and laughter guaranteed to delight guests of all ages – from teenagers to those in their golden years, and everyone in between.

As the clock nears midnight, we'll raise a glass of sparkling fizz to welcome the New Year in style. And the festivities don't end there! From 12.10 AM to 1.00 AM, enjoy our "survivor's snack" – a cup of comforting hot chocolate paired with fresh salt beef bagels (vegetarian option available) – the perfect nightcap to a magical evening.

All this for just £100 per person.

Booking is easy with the attached form. We can't wait to welcome you to The New Chichester Hotel to celebrate the end of 2025 and the start of 2026 in spectacular style!



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NEW YEARS EVE MENU

An evening of flavour, shared with friends, and endless refills until you've had your fill.

STARTERS TO SHARE

*Crispy Fish Pakora
Golden Vegetable Samosa
Garlic Chicken Tikka Bites
A Selection of Dips*

THE MAIN CELEBRATION

*Fragrant Chicken Biryani
Rich & Spiced Chicken Bhuna
Seasonal Vegetable Curry
Slow-cooked Dhal
Fluffy Pilau Rice
Warm Naan Bread*

(All served on table-sharing platters — refilled until you've had enough, at no extra charge.)

THE SWEET ENDING

*Zesty Lemon Tart with Raspberry Coulis & Vanilla Ice Cream
or
Fresh Fruit Salad finished with Raspberry Coulis*

MIDNIGHT INDULGENCE

*A hand-picked selection of English & Continental Cheeses, served with:
Water Biscuits, Crisp Celery, Sweet Grapes, Chillli Jam*





NYE BOOKING FORM

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LAST NAME *

EMAIL ADDRESS *

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NUMBER OF GUESTS

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The Story of The New Chichester Hotel

The New Chichester Hotel isn't just a venue—it's a landmark steeped in centuries of history. Rising proudly on Rawreth Lane in the heart of Essex, its story begins in the 13th century, when Sir John de Chichestre, a Norman knight, built Chichester Hall, a moated farmhouse that would stand for generations.

Through the centuries, its halls echoed with the footsteps of remarkable figures. In the 1600s, the estate passed to the distinguished Andrewes family, whose most famous son, Lancelot Andrewes, became Bishop of Chichester. A brilliant scholar, he spoke fifteen languages and played a key role in the translation of the King James Bible.



For generations, the hotel became a beloved gathering place across Essex—hosting weddings, banquets, dances, and family celebrations that would live on in memory.

Though recent years saw the hotel fall into decline, a new chapter dawned in April 2024, when the Ukay Group of Companies acquired the estate. With fresh vision, deep respect for its heritage, and a commitment to excellence, they began restoring the hotel to its rightful place at the heart of the community.



The 18th century brought new life to the estate through the White family. Naturalist Gilbert White, one of England's most celebrated observers of the natural world, and his brother Thomas Holt White, a pioneering arborist, experimented with rare species of trees. Among their discoveries was the celebrated Chichester Elm, a living legacy that carried the estate's name far beyond Essex.

But history has not always been kind. During the Second World War, a devastating V2 rocket strike reduced Chichester Hall to ruins. For decades, the site lay silent—until the 1970s, when visionary entrepreneur Frank Harris breathed new life into the grounds. Using salvaged oak beams and reclaimed timbers, he built The Chichester Hotel, a place infused with warmth, character, and community spirit.

Today, The New Chichester Hotel offers:

36 beautifully appointed bedrooms

The elegant Tudor Suite

The rustic Essex Barn

Versatile function spaces for every occasion

It is more than a hotel. It is a place where heritage meets modern comfort, where stories are remembered and new ones are written, and where history continues to unfold with every celebration.



In Any Event Catering

Young. Vibrant. Dynamic. Delicious.

Founded in 2020, In Any Event Catering has quickly grown into a nationally recognised catering company known for creativity, quality, and unforgettable food experiences.

From corporate events to sizzling BBQs, we bring fresh ideas and bold flavours to every occasion. Our specialty lies in catering for the Film and TV industry, where we fuel cast, crew, and artists with nutritious, energising meals that keep productions running smoothly — no matter the budget. You'll also find us behind the scenes at concerts and large outdoor events, ensuring performers and staff are well-fed and ready to shine.

But we don't stop there. Whether it's a wedding reception, canapé party, intimate private event, or a corporate lunch buffet, our dedicated team delivers food that's as memorable as the moments you're celebrating.

Everything we serve is responsibly sourced, homemade, and bursting with passion — from our signature jams and sauces to our full-scale catering services. With us, every bite is crafted to impress.

In Any Event Catering — food that makes the moment.



BA'ZAAN

AUTHENTIC SOUTH ASIAN & MEDITERRANEAN CUISINE

Awaken Your Appetite

Discover an inviting selection of dishes, crafted with the finest ingredients to strike the perfect balance between tradition and innovation.

Our Story

With over 20 years of culinary expertise, Chef Rahman brings you signature creations that reflect his passion for authentic Bangladeshi flavours. His journey began in his family kitchen in Sylhet, Bangladesh, where he mastered the delicate art of spice blending. Today, he combines time-honoured techniques with modern precision to celebrate a rich and vibrant culinary heritage.

Special Offer

Enjoy 20% off collection orders — the perfect reason to indulge in our chef's creations today!





Name:
Telephone Number:
Email Address:
Invoicing details for payment:

[illegible]

Any special dietary requirements please let us know on this form and we will endeavour to do our best to accommodate

Please email pre-order form to info@inanyeventcatering.co.uk

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