COPPA
CLUB

Your home for Christmas





Your home for Christmas

Christmas is about coming home... that familiar warmth the moment you step through the door. This season, our venues become your living room, dining room, kitchen, and festive gathering place, filled with the comforting moments that make Christmas magical.

Settle in with our two or three-course festive menus, plan a cosy seasonal staycation, or drop by for a glass of something sparkling. Whether it's family gatherings, team celebrations, or long-overdue catch-ups, you'll find the joy of Christmas happening here - intimate, welcoming, and wonderfully familiar.

Snap for all information and to book your party

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OUR MENUS

There's always a space at our table

This Christmas, Coppa Club invites you to gather around the table for the festive feasts you know and love. Our seasonal menus are filled with comforting classics; rich, warming dishes that taste like home, served in spaces made for celebrating together. Whether it's a long lunch with loved ones or a cosy dinner with friends, pull up a chair. You're home for Christmas.



Canapés



Savoury

Steak Tartare Crostini horseradish cream 3.5
Smoked Salmon Blini lemon & chive crème fraiche, salmon caviar 3.5
Devon Crab Tartlet apple, chives 3.5
Pig in Blanket Mini Hotdog cranberry chutney 2.5
Goats' Cheese & Clementine Chutney Tartlet | V 2.5
Whipped Ricotta Tart butternut squash, cranberries, crispy sage | V 2.5
Chicken Liver Parfait quince, toasted focaccia 2.5
Chicken, Pitchfork Cheddar & Leek Croquette 3.5
Brie & Chestnut Crostini winter greens, cranberry slaw | V N 2.5
Vegan Burrata Crostini pomegranate, chestnuts | PB N 2.5
Beetroot & Rosemary Hummus crispy chickpeas, pickled guindilla chilli | PB NG 2.5

Sweet

Stollen Bites | V 3
Mince Pie | V 3
Christmas Spiced Chocolate Brownie | PB 2.5
Vanilla Madeleines orange, honey, pistachio | N 2.5
Mini Sticky Toffee Pudding 2.5

Champagne & Fizz

Full drinks list available

		125ml	Bottle	Mag
Prosecco Extra Dry	Veneto, Italy, 11%	8.6	38	
Nyetimber Rosé	West Sussex, England, 12%		71	
Veuve Clicquot Brut	Champagne, France, 12%	20.5	91	175

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.






CARPINETO
CHIANTI CLASSICO
2022



Festive Set Menu

2 Courses 40.5 | 3 Courses 45.5



Starters

Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough

Chicken Liver Parfait quince, pickles, sourdough

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy

Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**

Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG

Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list available

	125ml	Bottle	Mag
Prosecco Extra Dry Veneto, Italy, 11%	8.6	38	
Nyetimber Rosé West Sussex, England, 12%		71	
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Signature Celebration Menu

2 Courses 52 | 3 Courses 60



Starters

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough

Smoked Duck Breast pear, watercress & radish salad, sourdough

Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle, sage

Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB NG

Mains

Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy

Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy

Roasted Hake bisque sauce, fennel, samphire, mussels | NG

Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussel sprouts, roast parsnips, gravy | PB NG

Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

Champagne & Fizz

Full drinks list available

	125ml	Bottle	Mag
Prosecco Extra Dry Veneto, Italy, 11%	8.6	38	
Nyetimber Rosé West Sussex, England, 12%		71	
Veuve Clicquot Brut Champagne, France, 12%	20.5	91	175

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Sharing Boards

Sliders

Mix of ten - 90

British Beef Burger Ogleshield cheese, pickles

Roast Turkey winter greens, chestnut slaw, cranberry sauce

Plant-Based Burger vegan cheese, pickles | PB

Boards

Charcuterie salami, coppa & prosciutto, cornichons, figs, olives, London Sourdough, seeded crispbreads 75

Artisan Cheeseboard Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, quince jelly | N 75

British Cured Fish smoked mackerel pâté, hot smoked salmon rillettes, smoked salmon & caper dressing, London Sourdough, cucumber & fennel salad 90

Maldon Oysters shallot vinegar, lemon, Tabasco, samphire 60

Winter Mezze raw vegetable crudité, beetroot hummus, sourdough croutons | PB 70

Sides To Share

Rosemary & Garlic Roasted Potatoes | PB NG 16

Pigs in Blankets 20

Parmesan Fries | NG 18

Seasonal Leaves pistachio, mint, orange dressing | PB N NG 15

Champagne & Fizz

Full drinks list available

		125ml	Bottle	Mag
Prosecco Extra Dry	Veneto, Italy, 11%	8.6	38	
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Veuve Clicquot Brut	Champagne, France, 12%	20.5	91	175

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Christmas Day Celebration

4 Courses 100

For The Table

Choose Three

- Devon Crab Tartlet — brown crab mayonnaise, apple
- Steak Tartare Crostini
- Vegan Burrata — pomegranate, chestnut crostini | PB N
- Whipped Ricotta Tart — butternut squash, sage | V
- Beetroot & Rosemary Hummus — crispy chickpeas, pickled chilli | PB NG

Starters

- Spiced Pumpkin Soup — sage, chestnuts, sourdough | PB
- Roast Scallops — orange & sage butter, Aleppo chilli, samphire
- Rare Fillet of Beef Carpaccio — figs, fennel, pomegranate, olive oil
- Slow-Cooked Balsamic Shallot Tarte Tatin — mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with beef dripping roast potatoes, maple glazed roots, Brussels sprouts & pigs in blankets

- Roast Turkey Crown — honey glazed gammon, duck, cranberry sauce
- Pan-Roasted Fillet of Beef — celeriac purée, wild mushrooms
- Pan-Roasted Halibut — bisque sauce, mussels, fennel, samphire
- Wild Mushroom Wellington — truffle, celeriac purée, samphire | PB NG

Puddings

- Christmas Pudding — brandy butter ice-cream | N
- Chocolate Brownie — vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble — bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue — quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.
Wild Mushroom Wellington served with vegan roast potatoes







Top Left: Restaurant. **Top Right:** Private Dining Room. **Bottom:** The Summer House

OUR PARTY SPACES

The Georgian, Haslemere

Host your festive event in our intimate Private Dining Room, The Summer House or go all out and hire an entire area.

Writers Nook *Up to 40 standing*

The Summer House *Up to 26 seated | Up to 40 standing*

Private Dining Room *Up to 12 seated*

Blackdown Bar Lounge *Up to 20 seated | Up to 40 standing*

Restaurant *Up to 80 seated*
Up to 160 seated and 200 standing combined with the Tennyson Terrace

Tennyson Terrace *Up to 80 seated | Up to 120 standing*

DRINKS PACKAGES ASK OUR TEAM ABOUT OUR FESTIVE DRINKS PACKAGES

To book, head to coppaclub.co.uk/thegeorgianhaslemere

COPPA
CLUBHOUSES

Explore our Clubhouses this winter



THE SWAN AT STREATLEY

The Swan at Streatley is nestled within 17 acres of riverside grounds, looking onto a beautiful stretch of the Thames.

Retreat to the countryside and indulge in a two or three-night Christmas staycation at The Swan. Sink into a comfy bed after long river walks, visiting family nearby or festive fun with friends by the fire. Make yourself at home.

Christmas Stay

Arriving 24th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £349 per standard room
Three-night stay with breakfast - £479 per standard room

Twixmas Stay

Arriving 27th - 29th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £299 per standard room
Three-night stay with breakfast - £429 per standard room

New Year's Stay

Arriving 31st December 2026
One-night stay with breakfast - £179 per standard room
Two-night stay with breakfast - £279 per standard room

Snap to book

COPPA
CLUBHOUSES

Explore our Clubhouses this winter



THE GREAT HOUSE

A former Elizabethan coaching inn on a quiet stretch of the Thames, The Great House, Sonning is our original clubhouse.

Indulge in a two or three-night Christmas staycation at The Great House. Relax by our fires, enjoy country walks and sample great food from our seasonal menu. We'll take care of the details, leaving you to focus on the good times.

Christmas Stay

Arriving 24th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £299 per standard room
Three-night stay with breakfast - £429 per standard room

Twixmas Stay

Arriving 27th - 29th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £249 per standard room
Three-night stay with breakfast - £379 per standard room

New Year's Stay

Arriving 31st December 2026
One-night stay with breakfast - £159 per standard room
Two-night stay with breakfast - £259 per standard room

Snap to book



COPPA
CLUBHOUSES

Explore our Clubhouses this winter



THE GEORGIAN

Located inside a historic Georgian townhouse on the leafy streets of Haslemere, you'll find The Georgian.

We can host festive parties for up to 40 people and have 13 rooms for overnight stays.

Christmas Stay

Arriving 24th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £329 per standard room
Three-night stay with breakfast - £459 per standard room

Twixmas Stay

Arriving 27th - 29th December 2026 - *Minimum two-night stay*
Two-night stay with breakfast - £279 per standard room
Three-night stay with breakfast - £409 per standard room

New Year's Stay

Arriving 31st December 2026
One-night stay with breakfast - £179 per standard room
Two-night stay with breakfast - £279 per standard room

Snap to book





The Perfect Gift

This Christmas, why not treat your nearest and dearest to a Coppa Club gift voucher – the perfect way to treat someone to a home-from-home experience.

Our vouchers can be redeemed on all types of experiences, from breakfast, brunch and coffee to intimate dinners, cocktails, and our renowned igloo experiences.

For those you find tricky to buy for, this is an ideal gift.
For more information, please scan below.



Snap to Purchase



TERMS & CONDITIONS

Festive Dining

Bookings over 6 people

For tables of 6 or more a deposit of £20 per person is required to confirm the booking and a pre-order is required at least 5 days before the booking.

For tables of 12 or more a cancellation or no-show within 7 days of the booking will incur a £20 charge per person, taken from the deposit provided.

For tables of 6-11 guests a cancellation or no-show within 48 hours of the booking will incur a £20 charge per person, taken from the deposit provided.

A 12.5% service charge is added to the bill for all party sizes

For parties of 20 or more, deposits become non-refundable upon confirmation of the pre-order, or 28 days prior to the booking date, whichever occurs first.

Canapés and Sharing Boards

Bookings over 20 people

Canapés and Sharing Boards available for parties of 20 or more. A preorder is required at least 5 days prior to booking. Deposit £20 per person. Minimum order of 10 pieces per individual canapé type. A cancellation or no-show within 48 hours of your booking will incur a £20 charge, per person, from the deposit provided. A 12.5% service charge will be added to your bill.

Christmas Day Lunch

A preorder is required at least 7 days prior to booking. Deposit £40 per person (including children). Full payment required 14 days prior to booking which is non-refundable. A 12.5% service charge will be added to your bill.

Christmas Stays

Rates are subject to availability, include breakfast and VAT and are based on two people sharing. Upgraded rooms available at additional rates. Pre-booking is essential. A 25% non-refundable deposit is required at the time of booking. The remaining balance is required 21 days before check-in. Once paid in full, rates are non-refundable and non-transferable.

Rollaway beds for children up to 12 years of age are available in higher room categories for £20 per stay. To book, contact the hotel reception team. For one-night stays and fully flexible rates please visit our website. For Christmas Day lunch and table reservations for New Year's Eve, please book via our website.

Igloos

The Great House Sonning, Coppa Club Cobham, Coppa Club Brighton, Coppa Club Putney, Coppa Club Tower Bridge, The Georgian Haslemere

From 30th November, bookings are subject to a minimum spend of £400. On Christmas Day and New Year's Eve, the minimum spend increases to £500, with the exception of Coppa Club Tower Bridge, where a minimum spend of £1,000 applies to bookings from 7:30pm onwards.










YOUR DAY. YOUR WAY.

WWW.COPPACLUB.CO.UK/CHRISTMAS