



CHRISTMAS

2024 IN

THE MANSION AT
EASTHAMPSTEAD
PARK



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FLIP THE BROCHURE OVER
FOR OUR "PARTY IN THE STARS" THEMED CHRISTMAS PARTIES!



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FESTIVE AFTERNOON TEA

£37.00 Per Person

£20.00 Per Person

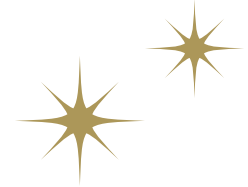
Children aged 12 and under

DATES

Available throughout December,
Excluding Christmas Day & Boxing Day

TIMES

Served from 2pm – 5pm



TRADITIONAL FINGER SANDWICHES

Turkey and Cranberry (DF, GFo, NF)

Cucumber and Cream Cheese (V, VGo, DFo, GFo, NF)

Smoked Salmon Dill Crème Fraiche (DFo, GFo, NF)

SAVOURY

Roast Chestnut and Sage Sausage Roll (DF)

Warm Plain and Sultana Scones served with Clotted Cream and Jam (V, VGo, DFo, GFo, NF)

SWEET TREATS

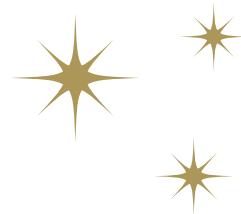
Christmas Pudding Bomb (V, GF, NF)

Bakewell Slice (V, GF)

Cinnamon Eclair (V, GF, NF)

Chocolate & Caramel Truffle (V, VGo, GF, NFo)

Tea & Coffee





FESTIVE LUNCH AND DINNER IN THE RESTAURANT

Lunch: £37 per person
Served 12pm-2pm

Dinner: £47 per person
Served 7pm-9pm

INCLUSIONS

Three Course Meal with
Coffee and Festive Novelties

AVAILABLE DATES

Available throughout December
excluding Christmas Day & Boxing Day

STARTERS

Caramelised Jerusalem Artichoke Soup (V, VG, DF, GF, NF)

Ham Hock Terrine with Brioche & Onion Chutney (DF, GFo, NF)

Mackerel Pâté with Orange and Shaved Fennel & Crispbread (DF, GFo, NF)

Spinach Panna Cotta with Vegan Feta (V, VG, DF, GF, NF)

MAINS

Traditional Roast Turkey with Pig in Blanket, Roast Potatoes, Root Veg, Brussels Sprouts, Swede Mash, Stuffing & Gravy (DF, GFo, NF)

Fillet of Seabream with Crushed New Potatoes, Lemon Braised Fennel & Dill Velouté (DFo, GF, NF)

Beef Blade Steak with Creamed Potato, Tenderstem & Bourguignon Sauce (£4 Supplement for lunch) (GF, NF)

Chefs Homemade Nut Roast with Roast Potatoes, Root Veg, Brussels Sprouts, Swede Mash & Veg Gravy (V, VG, DF, GF)

Beetroot & Butternut Squash Risotto with Kale Pesto (V, VG, DF, GF, NF)

DESSERTS

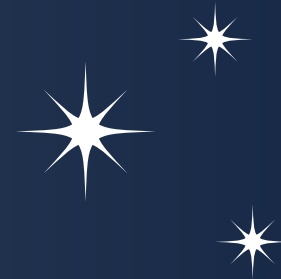
Classic Christmas Pudding with Brandy Sauce (V, VGo, DFo, GFo, NF)

Chocolate Gateau Slice with Cherry Gel & Chocolate Soil (V, GF, NF)

White Chocolate & Raspberry Yule Log served with Berry Compote (V, NF)

Paris Brest with Hazelnut Praline & Coulis (V, DF, GF, NFo)

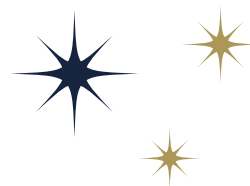
Stem Ginger Parfait with White Tea Consommé (V, VG, DF, GF, NF)





PRIVATE CHRISTMAS PARTIES IN THE DOWNSHIRE BALLROOM

£75 Per Person
(Minimum 80 guests)



INCLUSIONS

A Glass of Prosecco on Arrival
Three course meal served with coffee
Festive Novelties, DJ & Disco

STARTERS

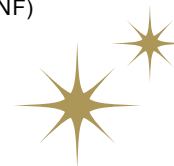
Rosary Ash Goats Cheese Mousse with Confit Tomato Puff Pastry & Tomato Chutney (V, VGo, NF)
Chicken and Cranberry Terrine with Sourdough Crisp & Apple Chutney (DF, GFo, NF)
Beetroot Cured Salmon with Black Garlic Aioli and Pink Peppercorn Dressing (DF, GF, NF)
Red Pepper Houmous with Shaved Fennel, Parisian Cucumber and Peas (V, VG, DF, GF, NF)

MAINS

Sea Bream Fillet Salmon Roe, Squid Ink Beurre Blanc, Potato Rosti, Purple Sprouting Broccoli Herb Oil (DFo, GF, NF)
Traditional Roast Turkey with Roast Potatoes, Roast Root Vegetables, Swede Mash, Stuffing, Pig in Blanket & Gravy (DF, GFo, NF)
Rolled Lamb Shoulder with Mint Crust served with Dauphinoise Potato, Braised Cabbage & Red Wine Jus (NF)
Aubergine Charlotte with olive & potato terrine, kale & sauce vierge (V, VG, DF, GF, NF)

DESSERTS

Dark Chocolate Delice with Dacquoise & Orange Gel (V, VG, DF, GF, NF)
White Chocolate Mousse with Chocolate Dome & Caramel Sauce (V, GF, NF)
Christmas Pudding with Brandy Cream Sauce (V, VGo, DFo, GFo, NF)
Lemon Meringue Mess (V, VGo, DF, GF, NF)





CHRISTMAS DAY LUNCH

£95.00 Per Person

£47.50 Children aged 12 and under

INCLUSIONS

A Glass of Champagne on Arrival with Canapes

Three Course Meal with Coffee & Mince Pies

STARTERS

White Crab and Potato Salad with Dill and Crème Fraiche (GF, NF)

Red Onion Tart Tatin with Roquefort Cheese and Basil (V, VGo, DFo, NF)

Smoked Duck with Balsamic Glazed Raddichio, Clementine Segments & Candied Walnuts (DF, GF)

MAINS

Traditional Roast Turkey with Pigs in Blanket, Roast Potatoes, Root Veg, Brussels Sprouts, Swede Mash, Stuffing & Gravy (DF, GFo, NF)

Beef Wellington served Pink with Truffle Mash, Green Beans & Red Wine Jus (NF)

Butternut Squash, Spinach and Goats Cheese Crepe served with Parmentier Potato and Sauce Vierge (V, VGo, DFo, GFo, NF)

DESSERTS

Christmas Pudding served with Brandy Cream Sauce (V, VGo, DFo, GFo, NF)

Chocolate Yule Log with Shaved Dark Chocolate and Berry Compote (V, GF, NF)

Pecan and Almond Tart with Spiced Ginger Ice Cream (V, GF)

Mince Pies and Coffee (V, VGo, DFo, GFo, NF)





BOXING DAY BRUNCH

£45 Per Person

£20 Children aged 12 and under

STARTERS

Sharing Board

Sliced Ham, Brussels Pate, Camembert, Cheddar, Sausage Rolls Figs, Artisan Bread Rolls, Olives, Grapes & Chutney (DFo, GFo, NF)

Vegetarian / Vegan Sharing Board

Vegan Quiche, Humous, Falafel, Olives, Figs, selection of Vegan Cheeses, Nut Roast Roll, Artisan Bread Rolls, Grapes & Chutney (V, VG, DF, GF, NF)

MAINS

Bubble and Squeak Cake with Streaky Bacon & Fried Egg (V, VG, DF, GF, NF)

Bacon and Eggs Benedict with Clove Hollandaise Sauce (GFo, NF)

Turkey Fried Steak with Waffles and Maple Syrup (GFo, NF)

Poached Eggs and Avocado on Sage & Onion Sourdough (V, VG, DF, GF, NF)

Christmas Club Sandwich (sliced Turkey, Pig in Blanket, Fried Egg, Lettuce, Tomato, Cranberry Mayonnaise) served with Rosemary Salted Fries (DF, GFo, NF)

Minute Steak Sandwich with Mustard Mayonnaise and Roquette served with Pickled Onions & Fries (DF, GFo, NF)

Toasted Chestnut and Clementine Salad (V, VG, DF, GF)

DESSERTS

Trio of Dessert Sharing Plate:

Christmas Pudding Cheesecake (V, GF, NF)

Baileys Millionaires Shortbread (V, GF, NF)

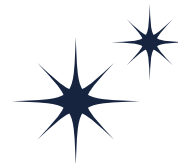
Chocolate and Orange Opera Cake (V, GF, NF)

Vegan Trio Option:

Lemon Tart (V, VG, DF, NF)

Brownie (V, VG, DF, NF)

Red Velvet Cake (V, VG, DF, NF)





CHRISTMAS

2024 IN

THE KING SUITE

PARTY IN THE STARS

JOIN US ON A FESTIVE INTERGALACTIC ADVENTURE!



PARTY IN THE STARS

Prices from **£600** +VAT per Table (**£720 inc VAT**)
Tables up to 12 people

JOIN US ON A FESTIVE INTERGALACTIC ADVENTURE!



INTRODUCTION

Prepare to embark on a journey like no other where galaxies collide and the cosmos come alive with festive cheer.

In this extraordinary event we invite you to join us as we journey through the universe of dazzling constellations adorned with festive lights as the twinkling stars light up the sky, and you dance under the planets to the rhythm of joyous melodies.

So, gather your friends, and get ready to launch into a world where the spirit of Christmas knows no bounds.

Let the Party in the Stars begin - an unforgettable interstellar experience awaits!



PARTY IN THE STARS

JOIN US ON A FESTIVE INTERGALACTIC ADVENTURE!



PARTY PACKAGE

Glass of Prosecco on Arrival

3 Course Festive Meal

Tea, Coffee & Mince Pies

Table Decorations & Novelties

Themed Entertainment

DJ & Disco with Sparkly White Dancefloor

Midnight Munchies

Cloakroom Facilities

Free Parking

Discounted Bedroom Rates from £119 per room including breakfast (based on two people sharing)

DATES AVAILABLE & PRICING

Dates are available in late November and throughout December. Scan the QR Code to view the latest availability and pricing for your chosen date

Prices from £600 +VAT per Table (£720 inc VAT)

Tables up to 12 people



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Prices from **£600** +VAT per Table (**£720 inc VAT**)
Tables up to 12 people

JOIN US ON A FESTIVE INTERGALACTIC ADVENTURE!



STARTERS

- Rosary Ash Goats Cheese Mousse** with Confit Tomato Puff Pastry & Tomato Chutney (V, VGo, NF)
- Chicken and Cranberry Terrine** with Sourdough Crisp & Apple Chutney (DF, GFo, NF)
- Beetroot Cured Salmon** with Black Garlic Aioli and Pink Peppercorn Dressing (DF, GF, NF)
- Red Pepper Houmous** with Shaved Fennel, Parisian Cucumber and Peas (V, VG, DF, GF, NF)



MAINS

- Sea Bream Fillet Salmon Roe**, Squid Ink Beurre Blanc, Potato Rosti, Purple Sprouting Broccoli Herb Oil (DFo, GF, NF)
- Traditional Roast Turkey** with Roast Potatoes, Roast Root Vegetables, Swede Mash, Stuffing, Pig In Blanket & Gravy (DF, GFo, NF)
- Rolled Lamb Shoulder** with Mint Crust Served with Dauphinoise Potato, Braised Cabbage & Red Wine Jus (NF)
- Aubergine Charlotte** with Olive & Potato Terrine, Kale & Sauce Vierge (V, VG, DF, GF, NF)

DESSERTS

- Dark Chocolate Delice** with Dacquoise & Orange Gel (V, VG, DF, GF, NF)
- White Chocolate Mousse** with Chocolate Dome & Caramel Sauce (V, GF, NF)
- Christmas Pudding** with Brandy Cream Sauce (V, VGo, DFo, GFo, NF)
- Lemon Meringue Mess** (V, VGo, DF, GF, NF)

Prices from
£600 +VAT per Table
(£720 inc VAT)

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Tables up to 12 people

JOIN US ON A FESTIVE INTERGALACTIC ADVENTURE!

DRESS TO IMPRESS

Dress Code is Smart Evening Wear, Black Tie is optional.

Strictly no Jeans or Trainers.

Discounted Bedroom Rates Available





EASTHAMPSTEAD PARK

Wokingham

Off Peacock Lane

Wokingham

Berkshire

RG40 3DF

