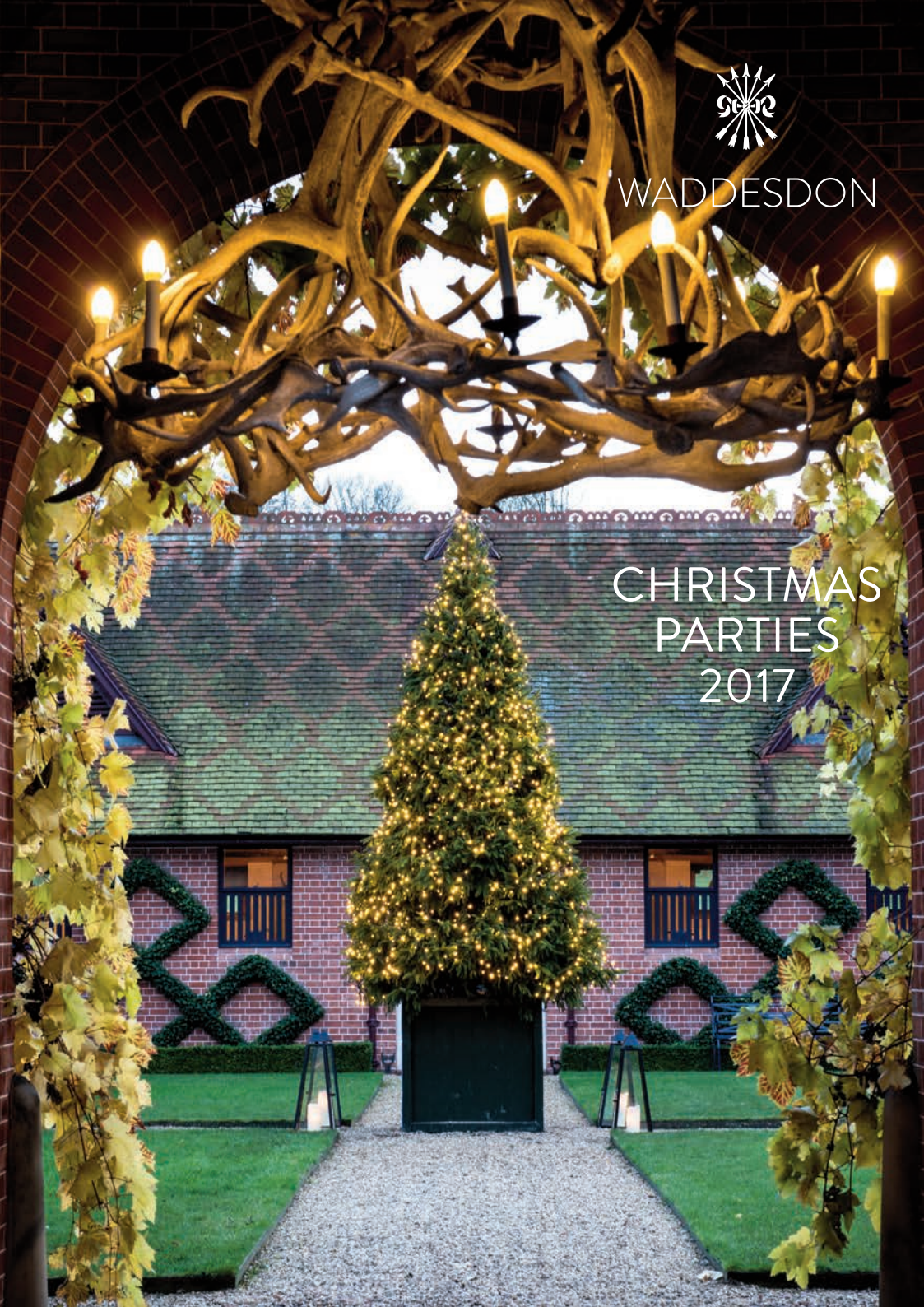




WADDESDON

CHRISTMAS  
PARTIES  
2017







## Celebrate Christmas at the Dairy and the Five Arrows Hotel

For your perfect Christmas party, a choice of two truly special venues on the Waddesdon estate in Buckinghamshire. Nothing can match the unique atmosphere of the Dairy and Five Arrows Hotel for a celebration to remember.



### THE DAIRY

A really stunning venue, open only for private parties, the Dairy exudes understated luxury: stylish and sophisticated, yet warm and intimate with open log fires in the West Hall. Enjoy world famous Rothschild wines, excellent food and friendly, professional service. Then dance the night away in the elegant Wintergarden room.



### THE FIVE ARROWS HOTEL

The Old Coach House is an enchanting, rustic building set in the hotel courtyard.

Our attentive Events team can tailor-make events just for you, including your very own exclusive tour of the Manor, decorated for Christmas, or a seasonal wine tasting in the Manor's Wine Cellars. We can also source unusual Christmas gifts for your guests from our Manor and Wine Shops; boxed sets of classic Rothschild wines are especially popular.



### THE DAIRY PRIVATE CHRISTMAS LUNCH PARTY

Minimum 20 guests

Maximum 130 guests

12 noon to 3pm

£36 a head

Price includes:

Exclusive use of the Dairy

Three course Christmas lunch with coffee and chocolates

Festive decorations

Christmas crackers

### THE DAIRY SHARED PARTY NIGHTS

Tables of 8 to 12 guests

7pm to 12.30am

£45.00 per head

*Selected dates in December available*

### THE DAIRY PRIVATE PARTY NIGHTS

Minimum of 80 guests

Maximum 130 guests

7pm to 12.30am

£55.00 per head

*Selected dates in December available*

Price includes:

A glass of Prosecco on arrival

Three course dinner with coffee and chocolates

Festive decorations

Christmas crackers

Open log fires in the West Hall

Disco

## The Dairy Festive Menu

Roast butternut squash and sage soup with crème fraîche

Smoked chicken and ham hock terrine, apricot gel, roasted hazelnuts and micro rocket

Soused and torched mackerel fillet, fennel, orange, sweet pickled cucumber and shallot and citrus dressing

Goats cheese mousse, beetroot, pain d'épices, poached apple, apple and mustard dressing

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Roast Gressingham turkey, cranberry and chestnut stuffing, chipolata wrapped in bacon and turkey roasting jus

Slow cooked blade of beef, honey glazed carrots, braised red cabbage and thyme jus

Pan fried stone bass fillet, braised fennel, crispy shallots, lemon and saffron oil

Roast portabella mushroom with chestnuts, chickpea and lentils, curly kale, wild mushroom and madeira sauce

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Christmas pudding redcurrants and brandy anglaise

A selection of cheese, celery, spiced apple chutney and water biscuits

Dark chocolate mousse, chocolate jelly, salted caramel and orange cream

Clementine tart, brownie crumb and raspberry sorbet

Our chefs are happy to adapt any of our dishes where possible to suit special dietary needs; please ask our reservations staff for details and for further information on allergens.

## THE FIVE ARROWS HOTEL FESTIVE PRIVATE DINNERS

Minimum of 20 guests

Maximum 60 guests

Selected dates in December available

Sunday - Thursday 7pm - 11pm

Friday - Saturday 7pm - 12am

£45.00 per head

Price includes:

A glass of Prosecco on arrival

Three course dinner with coffee and chocolates

Festive decorations

Christmas crackers



## The Five Arrows Hotel Festive Private Dinner Menu

White onion and thyme soup with parmesan crackling

Slow poached sea trout, baby candied beetroots, blood orange gel and micro watercress

Confit pheasant terrine, soft boiled quail's egg, celeriac and bacon remoulade

Goat's cheese mousse, mulled wine gel, crisp pain d'épice, poached pear and beetroots

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Gressingham turkey breast, chestnut and sage stuffing, roasted potatoes, root vegetables and thyme roasting jus

Slow cooked blade of beef, smoked mash potatoes, glazed carrots, crisp pancetta and savoy cabbage with red wine jus.

Pan fried stone bass, baby leeks, mussel fricassée and samphire

Wild mushroom and truffle risotto, watercress and roasted hazelnuts

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Traditional Christmas pudding, brandy butter and vanilla crème anglaise

Baileys crème brûlée, coffee gel and five spice shortbread

Peanut butter iced parfait, salted caramel popcorn and vanilla poached apples

A selection of British cheese, fig jam, celery, grapes and oat biscuits

Our chefs are happy to adapt any of our dishes where possible to suit special dietary needs; please ask our reservations staff for details and for further information on allergens.





## Testimonials

*'Excellent! The team were very helpful at all times. Everyone has commented on the quality of the food'*

Penny Thurston, Merlin Information Systems Ltd

*'Very well organised and could not have been simpler from a customer point of view. The staff were superb, very attentive without being too full on and it appeared nothing was too much trouble. It was a great evening enjoyed by us all'*

Jill Green, Perrys Motor Sales Ltd



# WADDSDON

For more information please contact our events team on

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**events@waddesdon.org.uk**

**www.waddesdon.org.uk**

Photography by: Stuart Bebb, Nigel Harper, Mike Fear and Mark Sisley

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All proceeds go towards the upkeep of Waddesdon Manor

Charity Number 205846