

Celebrate Christmas THE DAIRY & THE FIVE ARROWS

THE DAIRY

A really stunning venue, 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

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

Our attentive events team can tailor-make private events just for you, including organising your very own exclusive tour of the Manor, decorated for Christmas, or a seasonal wine tasting in the Manor's Wine Cellars - what better way to add something extra special to your party. We can also source unusual Christmas gifts for your guests from our Manor Gift and Wine Shop, including boxed sets of classic Rothschild wines which are especially popular.

Festive Menu AT THE DAIRY

STARTER

Roasted pumpkin soup with smoked paprika oil and parmesan cream

Confit Waddesdon Estate rabbit and smoked ham hock terrine, pickled red cabbage, apricot purée and toasted sourdough

Cured and oak smoked salmon, blood orange, baby beetroot, fennel and lobster oil

Red onion, squash and camembert tartlet, glazed figs and watercress salad

$M\Delta IN$

Roasted Norfolk Bronze turkey, cranberry and chestnut stuffing, chipolata with bacon, turkey roasting jus

Slow cooked blade of beef, dauphinoise potatoes, braised red cabbage, curly kale and Rothschild red wine jus

Lemon poached plaice, baby potatoes, braised fennel and white wine cream

Wild mushroom and mozzarella arancini, leek hearts, pinenuts and truffle purée (V)

Served with bowls of roasted potatoes and honey roasted root vegetables

DESSERT

Traditional Christmas pudding, brandy butter, redcurrants and vanilla Anglaise sauce
A selection of British cheeses, celery, fig jam, oat biscuits
Valrhona dark chocolate délice, pistachio, raspberries and salted caramel popcorn
Treacle tart, honeycomb, vanilla yoghurt and candied hazelnuts

VEGAN

Red onion, squash and vegan cream cheese tartlet, baby beetroots and watercress salad (VE)

Wild mushroom and truffle arancini, leek hearts, green bean salad and pinenuts (VE)

Dark chocolate and tofu mousse, pistachio, raspberries and salted caramel popcorn (VE)



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

SHARED PARTY NIGHTS

Tables of 8 to 12 guests
7pm to 12.30am
£45.00 per head
Selected dates in December available



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 for both shared and
private nights:

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

Festive Private Menu AT THE FIVE ARROWS

STARTER

Celeriac and apple soup, sage oil

Pork and chicken terrine, caramelised pear, frisée salad, walnut

Scottish smoked salmon, beetroot, horseradish

MAIN

Norfolk Bronze turkey, stuffing, roast potatoes, traditional trimmings
(nut roast available on request)

Roast fillet of Scottish salmon , crispy potato, kale and cream sauce Wild mushroom tart, orange braised chicory, Jerusalem artichoke



DESSERT

Christmas pudding, brandy custard

Mincemeat bakewell tart, marmalade ice cream

Poached pear, honey and whisky ice cream, honeycomb



FESTIVE PRIVATE DINNERS

Minimum of 20 guests

Maximum 60 guests

Selected dates in December available

Sunday - Thursday 7pm - 11pm

Friday - Saturday 7pm - 12am

Friday - Saturday 7pm - 12am £29.95 for three courses

Price includes:
three course dinner: festive decorations: Christmas crackers





'We all had a wonderful Christmas party! There was a great atmosphere and the food was delicious, the staff were polite and friendly - overall we had a great experience'











For more information please contact our events team on Tel: 01296 653241 events@waddesdon.org.uk www.waddesdon.org.uk

Photography by: Stuart Bebb, Nigel Harper, Mike Fear and Mark Sisley © The National Trust, Waddesdon Manor

All proceeds go towards the upkeep of Waddesdon Manor Charity Number 205846

