



ENGLEFIELD  
ESTATE

# CHRISTMAS DINING EXPERIENCE



Enjoy a unique Christmas  
lunch or dinner with us

[englefieldestate.co.uk](http://englefieldestate.co.uk)



# Exclusive Christmas Dining

Englefield House is an imposing mansion set within 14,000 acres of beautiful West Berkshire countryside and is a unique and prestigious venue for any private or corporate event. Recently, we were proud to host the champagne reception for Pippa Middleton and James Matthew's wedding.

Throughout late November and early December we are delighted to be able to offer a limited number of intimate and exclusive Christmas five course fine dining events for up to 28 people in our exquisite state rooms at Englefield House – perfect for a memorable Christmas celebration or party.

## **Our exclusive package**

On the day guests will arrive through our stunning Entrance Hall where they will be greeted by a roaring open log fire and a warm welcome from our staff.

Canapes and a glass of champagne will be taken in the Library, a room full of character and charm which has featured in the Oscar-winning film 'The King's Speech' as well as the highly acclaimed Netflix series 'The Crown'. This room also has spectacular views down to our deer park and the countryside beyond.

Guests will then be invited through to our Dining Room where dinner will be served in this richly decorated yet intimate setting. Our seasonal lunch and dinner menu has been specially compiled by our award-winning caterers to provide guests with an exceptional dining experience.

At the end of the meal guests are welcome to remain in the Dining Room for coffee and mince pies or they can retire to the Library should they wish.

Englefield House is a private residence which adds to the exclusivity, charm and intimacy of our events. If you wish, our staff would be delighted to give guests a brief tour of our state rooms as well as share some of the history of the Estate which dates back to Anglo-Saxon times.

This unique package is available for lunch or dinner sittings from Monday 13th November – Friday 22nd December at a price of £85 per head (minimum 16 people and a maximum of 28). A choice of wine is available to complement the meal and a selection of after dinner drinks can be purchased separately.

If you require further information or wish to discuss any other events at Englefield House please contact Peter Carson our House and Events Manager on **0118 930 2221** or email **[peter.carson@englefield.co.uk](mailto:peter.carson@englefield.co.uk)**



# CHRISTMAS DINING MENU



Selection of canapes with a glass of champagne

## Starter

Cauliflower and white truffle soup,  
served with a warm three cheese scone

Individual baked French camembert, served with  
warm dipping breads and red onion jam

Braised brisket croquette, remoulade and  
mustard béarnaise on a bed of salad leaves

Oak smoked salmon with caper berries,  
poached quails egg and brown bread croute

Englefield game terrine, fig and apple chutney,  
mini brioche and salted seaweed butter

## Main

Butter roasted turkey breast and leg with stuffing, roasted  
potatoes and parsnips, served with seasonal vegetables and gravy

Pan roasted cod wrapped in Parma ham, served on  
a bed of creamy Brussel sprouts with bacon,  
rosemary potatoes, samphire and spinach

Tenderloin fillet and slow braised belly of pork, dauphinoise  
potatoes and root vegetables served with crackling

Fillet of black beef wellington served with dauphinoise  
potatoes and seasonal vegetables

Roasted vegetable, chickpea and halloumi strudel  
with dauphine potatoes and spinach

## Dessert

Spiced eggnog crème brulee

Chocolate sponge with cherry compote,  
Chantilly cream and a chocolate truffle

Panettone bread and butter pudding  
with cognac and vanilla bean custard

Christmas pudding ice cream

Cheese board: Aged Stilton, cranberry Wensleydale, Cornish Yarg,  
French Brie, served with pear chutney, grapes and crackers

Coffee and mini mince pies