



Our shared Christmas parties are perfect for both small and large groups, you can be sure it will be a Christmas party to remember. Shared party nights include shared hire of the entire building, two course festive meal, acess to bars, DJ and Christmas novelties. Deposit and completed booking form required to secure your reservation. Tables are located over two floors. Cloak room available. 6:00pm bars open, 7:00pm food service begins, bars close at 11:30pm, venue closes at midnight.

MAINS

Roasted Chicken Breast

herb roasted potatoes, buttered greens, carrot purée, red wine jus

Atlantic Pollock

butterbean & tomato fricassee

Butternut Squash & Sage Risotto (ve) crispy kale

DESSERTS

Sharing Platters

dipped strawberries (ve), lemon meringue pie (gf), mini mince pies, apple crumble tart (qf)

please ensure all dietary requirements are stated on your booking forms

£35.00

£40.00

Friday 6th December Thursday 19th December Saturday 14th December Friday 20th December Saturday 21st December

Friday 13th December

LOOKING FOR AN EXCLUSIVE PARTY? CONTACT US FOR MORE DETAILS





Celebrate Christmas day with us in our stunning Tudor Gallery, with a four course festive feast! With our bar opening from midday for pre dinner drinks, we now offer one exclusive siting at 2.00pm, making this day truly special. Deposit and completed booking form required to confirm your reservation. Children's menu - tomato soup (ve), roast turkey, chocolate brownie & ice cream.

£115.00

ARRIVAL DRINK Glass of Fizz

£60.00 PER CHILD 3-10 YEARS

CANAPES

Selection of canapes for the table

STARTERS

Heritage Tomato Tarte Tatin (v) aged balsamic, shaved parmesan, micro basil Beetroot Gravlax

roasted golden beetroot, toasted fennel seeds, dill dressing Truffled Jerusalem Artichoke Soup (ve)

sourdough croutons

Venison & Braised Beef Shin Terrine pickled shallots, fig jam, toasted artisan bread

MAINS

Roast Breast of British Turkey

duck fat roast potatoes, honey glazed parsnips & carrots, wilted greens, pork & sage stuffing, pigs in blankets, red wine gravy

Braised Feather Blade of Beef potato terrine, mushroom duxel stuffed shallot, port jus

Chestnut, Squash & Spinach Wellington (ve)

pomme purée, long stem broccoli, vegan gravy Parmesan & Dill Crusted Hake

fondant potato, green beans, champagne infused bisque

DESSERT

Trio of Desserts

Chocolate Praline Cremeux, Lemon Meringue Pie & White Chocolate Cheesecake with Raspberries gluten free/vegan platter available upon request

TO FINISH

Unlimited English Breakfast Tea or Filter Coffee



Please see our website for full terms and conditions tudorbarneltham.com/christmas.

Pre order due by 25th Nov 2024. v- vegetarian, ve - vegan

12.5% service will be applied to your bill.



There's nothing like a wreath-making workshop to get into the festive spirit



Group Wreath Making Class within the stunning Tudor Gallery
All items to create your wreath & take home
Sparkling Afternoon Tea (daytime sessions)
or Festive Sharing Board with Mulled Wine (evening session)

£75.00

WEDNESDAY 27TH NOVEMBER 12-4PM

THURSDAY 28TH NOVEMBER 6-10PM

SUNDAY 1ST DECEMBER 12-4PM

VISIT TUDORBARNELTHAM.COM/CHRISTMAS TO BUY YOUR TICKETS

please state all allergens upon booking



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Join us this Christmas Eve for a festive filled evening of food, drinks and dancing!

DJ, FOOD & DRINKS FREE ENTRY 4PM - LATE

MORE DETAILS TO FOLLOW..

