

*Christmas*  
2025

AT



INGLESIDE



*LET THE CELEBRATIONS*

# *Commence*

Our spectacular Grade II listed house is the perfect backdrop to make your festive occasion unforgettable, with a variety of spaces to accommodate you and your guests.

Celebrate the season and a year well spent with unapologetic style at Ingleside House. Expect bold decor, decadent food and an immersive experience.





## *PRIVATE DINING*

# *in House*

Adorned with festive decorations and theatrical details, our two distinctive dining spaces are the perfect setting for any intimate celebrations.

### **MUSIC ROOM**

Maximum capacity of 30

### **DRAWING ROOM**

Maximum capacity of 18

*No room hire fee*



*PRIVATE DINING*  
*in The Pavillion*

Elegantly styled with striking details, the Pavilion creates an intimate and unique setting ideal for private dining and memorable celebrations.

*Minimum capacity: 40*

*Maximum capacity: 120*

*Day hire: £150 per hour*

*Evening hire: £200 per hour*

*FESTIVE BUFFET*

# *Party Night*

FRIDAY 5TH DECEMBER

Raise a festive glass on arrival, then help yourself to a festive buffet, all freshly prepared by our T  atro chefs.

Later, the lights go low and the music turns up – expect feel-good Christmas tunes and dancefloor favourites from our resident DJ.

*£35.00 per head*

*Tables of 10 available  
(minimum of 10 guests)*





*THREE-COURSE DINNER*  
*Party Night*

SATURDAY 13TH DECEMBER

Kick things off with a glass of fizz or fresh orange juice on arrival, followed by a festive three-course feast from our T  atro kitchen.

Then hit the dancefloor, our DJ will be spinning feel-good Christmas tunes and party favourites all night long.

*£55.00 per head*

*Tables of 10 available  
(minimum of 10 guests)*

*FESTIVE DINING*

*Menu*

Smoked Salmon, Pickled Cucumber, Dill Crouton

Winter Beef Carpaccio

Truffled Cauliflower Soup, Sourdough

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Turkey & Apricot Ballottine, Red Wine Gravy

*-OR-*

Roast Pumpkin, Chestnut Gravy

*(Both served with all the traditional Christmas trimmings)*

Haddock & White Bean Cassoulet, Winter roots and greens

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Apple & Mulled Cider Crumble, Vanilla Ice Cream

Christmas Pudding, Brandy Infused Chantilly Cream

Chocolate Mousse, Honeycomb

*2 Courses: £40 per head*

*3 Course: £50 per head*

*FESTIVE BUFFET*  
*Menu*

Prosciutto & Melon Skewers

Roast Turkey

Stuffing Balls

Goat Cheese & Caramelised Onion Tartlets

Baked Camembert

Pigs in Blankets

Roasted New Potatoes

Cheese & Charcuterie

Mushroom Arancini

Sprout Slaw

Honey Glazed Ham

Roast Parsnips

Smoked Salmon Blini

Hummus & Flatbreads

Winter Squash in Filo

*£30 per head*

*OUR CHRISTMAS BOOKING POLICY*

*Securing Your Celebrations*

To reserve your chosen date, a non-refundable deposit of £10 per guest is required within 7 days of confirmation.

The balance, along with your menu selections and any dietary requirements, will be due 21 days ahead of your event.

To plan your festive celebrations at Ingleside House,  
contact: [amber.warriner@inglesidehouse.co.uk](mailto:amber.warriner@inglesidehouse.co.uk)



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