



TEWINBURY
Corporate
Christmas
2024

01438 841454
conferences@tewinbury.co.uk



Private Christmas Party

Experience the magic of the festive season with a truly unforgettable Christmas party at
Tewinbury.

Enjoy a three-course meal, half a bottle of wine and live DJ entertainment in one of our
exclusive elegantly decorated venues.

Price Inclusion

Three-course meal
Half a bottle of wine
After dinner tea & coffee
Mince pies and stollen
Entertainment

Sunday-Thursdays: £76 per person
Fridays & Saturdays: £80 per person

Choose your Venue:

Millstream Suite- 40- 100 Guests

Tythe Barn- 100- 250 Guests

Meadow Barn- 250- 500 Guests



To discuss details to check availability, please contact our
conferences team on 01438 841454 or email conferences@tewinbury.co.uk

Christmas Party Nights

in the Meadow Barn

Experience the magic of the festive season with a truly unforgettable Christmas party night at Tewinbury. Whether you're celebrating with work colleagues, friends or family, our Christmas party nights are perfect for groups of all sizes! Enjoy a three-course meal, half a bottle of wine and live DJ entertainment in our Meadow Barn.

Dress Code

Smart attire (no trainers)

Price Inclusion

Three-course meal, half a bottle of wine & entertainment

Thursdays: £76 per person

Fridays & Saturdays: £80 per person

Info

Bar opens 6.30pm

Sit down 7.30pm

Carriages 12am (Thursdays), 1am (Fridays & Saturdays)

Dates: 5th, 6th, 7th, 12th, 13th, 14th, 19th, 20th, 21st December

*A £20 non-refundable deposit is due on booking.

Full payment by 1st Nov.



To discuss details to check availability, please contact our events team on 01438 841462 or email events@tewinbury.co.uk



Festive Parties Menu


Starters

- Ham hock terrine with winter piccalilli
- Applewood smoked chicken and chestnut tart with winter cress
- Gin cured salmon with juniper and dill, burned lemon gel and winter radish
- Crispy cauliflower florets with rich chili sauce and Christmas gremolata (vegan and GF)
- Jerusalem artichoke choux with walnut and cranberry gremolata (vegetarian)
- Wild mushroom arancini with aged parmesan cream and sage (vegetarian)

Main Courses

- Roast Breast and Leg of local Turkey with Sage Butter
Served with sage, cranberry and chestnut stuffing, roast Maris Piper potatoes, chipolata, honey roast carrots and parsnips, Brussels sprouts and gravy
- Baked Field Mushroom
served with squash, quinoa, chestnut, celeriac puree, roast Maris Piper potatoes, maple roast carrots and parsnips, Brussels sprouts and Porcini jus
- Seared Stone Bass
served with crushed purple potato, heritage kale, sage, roast garlic and chestnut pesto and caper lemon butter

Desserts

- Choux buns with ginger croquant
 - Christmas pudding and brandy crème with redcurrants
 - Dark chocolate and clementine truffle with burned orange and candied citrus zest
 - Warm toffee apple and cinnamon crumble tarts with clotted cream
- Tea, coffee, mince pies and stollen after dinner
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Bedrooms

Celebrate at the Farm

There's no better place to spend the festive season than at Tewinbury
You'll receive a warm welcome and breath-taking surroundings, allowing you to create
festive memories that will last a lifetime.

Take advantage of our stunning countryside setting, maybe take a stroll around the
grounds.


The following morning, you and your guest will enjoy a scrumptious farm style breakfast in
our Cowshed restaurant.

Price

From £155 per night



For more information and to check availability, please contact our
reservations team on 01707 717 793 or email reservations@tewinbury.co.uk





www.tewinbury.co.uk

Hertford Rd, Welwyn, Hertfordshire AL6 0JB



For stays: 01707 339 349
For events: 01438 841 463
For dining: 01438 841 494