



CLIVEDEN



Christmas Gatherings at
CLIVEDEN HOUSE

2026

Celebrate IN SPECTACULAR STYLE

PRIVATE FESTIVE CELEBRATIONS FOR
FRIENDS, FAMILY AND COLLEAGUES

Wrapped in centuries of history, gilded interiors and the quiet grandeur of a National Trust estate, Cliveden House has long been synonymous with legendary gatherings.

Set within 376 acres of magnificent grounds, yet just 40 minutes from London, the house offers an extraordinary setting for private dining, festive celebrations and corporate entertaining. From drinks and dinner to a more elaborate affair, every occasion can be made entirely your own, with theatre, authenticity and a touch of the unexpected.

Christmas parties: From £65 per person, including VAT

Stay overnight: Rooms from £580, including breakfast

THE FRENCH DINING ROOM

Festive Dinner

AN ELEGANT OCCASION

AVAILABLE IN THE CELLER DINING ROOM,
BOUDOIR AND THE FRENCH DINING ROOM

Gather around the table for a memorable festive dinner in one of Cliveden's beautiful private spaces. Choose the atmospheric Cellar Dining Room, the elegant Boudoir, the magnificent French Dining Room or the welcoming surroundings of The Tote, once Lord Astor's private study.

For 6-60 guests, £125 per person, including VAT, tea and coffee



Festive Feasts

CELEBRATE YOUR WAY

AVAILABLE IN THE WALDOS
AND THE SCREENING ROOM

For a more relaxed celebration, retreat to Cliveden's atmospheric downstairs hideaway, where Waldo's and the Screening Room create an intimate setting for a feast with a difference. Across three interconnected spaces, guests can move effortlessly between dining, conversation and entertainment. Bring the evening to life with your choice of entertainment and dance into the night.

For up to 100 guests, £85 per person, including tea and coffee





C L I V E D E N

For Festive Dinner

CHRISTMAS MENU
LUNCH *or* DINNER

Monday to Sunday £125 per person
Includes coffees, teas and mince pies

STARTERS

Choose between

Truffle Risotto (PB+)
Parmesan, chives
(Ce, M)

Loch Duart Smoked Salmon
horseradish cream, compressed cucumber,
caper berries
(F, M, SD)

Duck Terrine
spiced orange jam, rye
(G, SD)

MAINS

Choose between

Seared Bass
mussel chowder, saffron sauce
(F, M, Mo, SD)

Norfolk Bronze Turkey
sage & apricot stuffing, crispy
roast potatoes, carrots, parsnips,
Brussel sprouts
(E, G, M, SD)

Beetroot Gnocchi
pickled beets, goat's cheese mousse,
candied pecans
(V) (PB+) (E, G, M, N)

DESSERTS

Choose between

Dark Chocolate Tart
pine tree ice cream
(PB+) (E, G, M)

Sticky Toffee Pudding
salted caramel sauce, vanilla ice cream
(E, G, M, SD)

Cliveden Christmas Pudding
brandy ice cream
(PB+) (E, G, M, N, SD)

Selection of Five Cheeses (£10 supplement per person)
grapes, crackers, quince jelly
(G, M, SD)

(PB) Plant-based (PB+) Plant-based available (V) Vegetarian

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD,
(N) NUTS, (P) PEANUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. Menus are subject to change based on seasonal produce and product availability. A selection of our dishes can be adapted to accommodate gluten-free, vegetarian and vegan requirements; please advise us at the enquiry stage and our team will do their utmost to cater to your needs. Please note that whilst every care is taken during preparation and service, our kitchens are not allergen-free environments, and we cannot guarantee the absence of cross-contamination.



C L I V E D E N

For Festive Feasts

CHRISTMAS BUFFET
BOWL FOOD MENU

Monday to Sunday £85 per person
Includes coffees, teas and mince pies

COLD BOWLS

Smoked Scottish Salmon
beetroot, pickled cucumber, horseradish, crème fraîche
(F, M)

Warm Cranberry & Brie Salad
chicory
(M)

Winter Potato Salad, Honey Roasted Gammon
(E, M)

Heritage Carrot & Goat's Cheese Roasted Pecans
(V) (M, N)

HOT BOWLS

Roast Turkey
pigs in blankets, mashed potato, red wine sauce
(Ce, G, M, SD)

Pan Fried Bass
sautéed Brussel sprouts, Champagne beurre blanc
(F, M)

Pumpkin Risotto Pickled Cranberries
(V) (Ce, M)

Cauliflower Cheese Croquette
(V) (E, G, M)

DESSERTS

Christmas Pudding
brandy anglaise
(E, G, M, SD)

Sticky Toffee Pudding
pine caramel
(E, G, M)

Cliveden Bauble
chocolate & orange delicé
(E, M, S)

Custard Tart
nutmeg crème fraîche
(E, G, M)

Choose from three cold dishes, three hot dishes and two desserts

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Festive Afternoon Tea

A DIFFERENT KIND OF CELEBRATION

Gather in one of our private rooms for an indulgent festive afternoon tea. An elegant way to mark the season with friends, family or colleagues, where Champagne may flow as freely as the tea is poured.

£85 per person | £105 with Champagne



CLIVEDEN

FESTIVE AFTERNOON TEA

Served from 18th November 2026

SANDWICHES

Turkey & Cranberry Sandwich
(G, M, SD)

Truffled Egg Mayonnaise Sandwich
(E, G, M)

Smoked Mackerel Rillettes Brioche
(E, F, G, M)

Roast Beef and Horseradish
(E, G, M, Mu)

SAVOURIES

Pigs in Blankets Sausage Rolls
(E, G, M)

Butternut Squash & Sage Quiche
(E, G, M)

SCONES

Plain Scone
(E, G, M)

Cranberry & Orange Scone
(E, G, M)

SWEETS

Almond Battenberg
(E, G, M, N)

Cliveden Bauble
Chestnut, milk chocolate
(E, G, M, N)

Mince Pie Choux Bun
(E, G, M, N)

Cranberry Macaron
(E, G, M)

Served with one glass of mulled wine* and mince pies. Includes your choice of hot drink.

* a further glass of mulled wine is available at £14 per glass.
A non-alcoholic alternative is available on request.

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Astor
APRÈS SKI TERRACE

THE SPIRIT OF THE APRÈS-SKI RETURNS TO CLIVEDEN HOUSE



Following the great success of last year, The Astor Grill will once again embrace the spirit of the most stylish ski resorts, bringing winter charm, seasonal flavours and conviviality to Cliveden House. The terrace will be transformed into a cosy retreat, complete with twinkling lights, warming flavours and an inviting après-ski atmosphere. Dine in one of our private gondolas and enjoy a delicious three-course menu in wonderfully intimate surroundings, the perfect setting for a relaxed evening with your favourite people.

For groups of up to 8 guests, £65 per person for three courses.

Minimum spend of £500 per gondola

Astor
APRÈS SKI TERRACE

STARTERS

Brettljause

A traditional Austrian-inspired cured meats and cheese selection, pickles

Swiss Gruyere Fondue

Rustic bread, potatoes, cornichons

French Onion Soup

Cheese crouton

MAINS

Tartiflette

Potatoes, Reblochon, braised onions, crispy pancetta lardons

Wiener Schnitzel

Baby leaf salad, fries

Swiss Beef Ragout

Slow-cooked beef, root vegetables, olive oil mashed potato

DESSERTS

Apple Strudel

Vanilla cream

Dark Chocolate Fondue

Kirsch, strawberries, marshmallow

Mont Blanc

Chestnut, Chantilly cream, meringue

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CLIVEDEN

Your celebration awaits.

To discuss your gathering, please contact our Events team.

special.events@clivedenhouse.co.uk

Tel. 01628 668561

clivedenhouse.co.uk

ICONIC

Hotels & Resorts

All experiences are subject to availability. Menus are illustrative and may be subject to slight changes according to seasonal availability. Terms and conditions apply.