

# Celebrate with us CHRISTMAS AND NEW YEAR







#### WEDNESDAY 24TH DECEMBER TO SATURDAY 27TH DECEMBER 2025

Give yourself the gift of glamour this season with a stylishly opulent four date, three-night Cliveden Christmas celebration replete with elegant feasts, fine wine, Champagne and, of course, some infamous Cliveden revelry.

Select from an exquisite selection of luxurious rooms and suites to unwind in, as part of the party package.

## Christmas Eve

An elegant afternoon tea on arrival, accompanied by a violinist

Laurent-Perrier Champagne and canapé reception along with carol singers

Amuse-bouche followed by a three-course gourmet dinner, paired with fine wines

Dress code: black tie

## Christmas Day

Wishing you a very Happy Christmas - time to breakfast at leisure

Celebrate with Laurent-Perrier Champagne and canapé reception in the Great Hall

Amuse-bouche followed by a festive three-course Christmas lunch, paired with fine wines. Dress code: smart casual

A delightful buffet dinner accompanied with wines. Dress code: smart casual

## Boxing Day

Join us for brunch, at leisure

Enjoy the intriguing Butler's Tour, followed by a slice of Christmas cake

Get ready to sparkle with a Laurent-Perrier Champagne and canapé reception

Amuse-bouche, followed by a five-course gourmet dinner accompanied by fine wines

An invitation to dance

Dress code: black tie

### 27th December

Breakfast at leisure

We will be delighted to store your luggage for you should you wish to relax in the spa, the House, or explore the beautiful grounds

Depart at your leisure (11:00am check out), or why not stay another night!

## NEW YEAR'S HOUSE PARTY

WEDNESDAY 31ST DECEMBER 2025 TO FRIDAY 2ND JANUARY 2026

### TOAST THE NEW YEAR WITH A SPARKLING CELEBRATION AT CLIVEDEN!

Step into a world of elegance and glamour at our New Year party as you gather with loved ones for two nights of pure indulgence. Delight in exquisite dining and sparkling Champagne toasts, set within the breathtaking party rooms of Cliveden House. Choose from a range of luxurious rooms and suites to gracefully retire to at the end of each glamorous day.

## New Year's Eve

Relax with a traditional afternoon tea, on arrival

Sparkle with a Laurent -Perrier Champagne and canapé reception

Amuse-bouche followed by a five-course gourmet dinner, paired with fine wines

Enjoy the live band in the Great Hall until it's time to welcome in 2026 with a rendition of Auld Lang Syne, a traditional piper, and of course, a Laurent-Perrier Champagne toast

Dance the night away at the disco until the early hours

Late night savouries

Carriages at 2:00am

Dress code: black tie

## New Year's Day

A brunch buffet to enjoy

The afternoon at your leisure - an opportunity to take a stroll through the beautiful Cliveden grounds

Laurent-Perrier Champagne and canapé drinks reception

Amuse-bouche followed by a three-course dinner with fine wines

Dress code: jackets for gentlemen

## 2nd January 2026

Breakfast at leisure

We will be delighted to store your luggage for you should you wish to relax in the spa, the House, or venture out into the stunning grounds

Depart at your leisure (Check out is 11:00am)





### LUNCH

£145 MON TO THUR | £165 FRI TO SUN INCLUDES COFFEES AND MINCE PIES

STARTER

**Delica Pumpkin Risotto** toasted pumpkin

Smoked Salmon radish, cucumber, yoghurt

**Venison Tartare** blackberry mustard, sourdough

MAIN

Norfolk Bronze Turkey

sage and apricot stuffing, crispy roast potatoes, carrots, parsnips and Brussels sprouts

**Seared Bass** mussel chowder, saffron sauce

Jerusalem Artichoke Gnocchi vanilla, redcurrants

DESSERT

**Cliveden Cheesecake** blackberry, lemon verbena

**Apple Tarte Tatin** salted caramel, vanilla ice cream

**Christmas Pudding** brandy ice cream DINNER

£150 MON TO THUR | £170 FRI TO SUN INCLUDES COFFEES AND MINCE PIES

STARTER

**Truffle Risotto** parmesan, chives

**Loch Duart Salmon Tartare** redcurrant, avocado

**Duck Terrine** spiced orange jam, rye

MAIN

Norfolk Bronze Turkey

sage and apricot stuffing, crispy roast potatoes, carrots, parsnips, Brussels sprouts

**Seared Bass** mussel chowder, saffron

Parsley Gnocchi butternut, goat's curd, sage

DESSERT

Dark Chocolate Tart pine tree ice cream

**Cranberry Mille-Feuille** burnt custard, star anise

Cliveden Christmas Pudding brandy ice cream

Seasonal Selection of Five Cheeses grapes, celery, walnut and raisin bread and crackers (£10 supplement per diner)

Applicable to groups of 8 guests, or more. Available in one of our 5 private dining rooms only. Suitable for parties of 8, or more. Room hire starts from  $\pounds 400$  and parties are asked to pre-order. The rooms have beautiful festive decorations and crackers will be included. Available from Sunday 23rd November 2025 to Friday 19th December 2025.



## CHRISTMAS DAY LUNCH

Relaxed and informal - the perfect setting for those looking for a more casual festive dining experience on Christmas day, without compromising on cuisine, style and service.



## CHRISTMAS DAY LUNCH at The Astor Grill

Join us at The Astor Grill for a festive feast accompanied by a jazz trio. Choose from two sittings: 12:00 / 15:00 (subject to availability)

£210 PER ADULT | £105 PER CHILD

LAURENT-PERRIER CHAMPAGNE ON ARRIVAL WITH CANAPÉS

### STARTER

**Truffle Risotto** parmesan, chives

**Lobster Ravioli** clementine, walnut

**Quail and Goose Liver Terrine** spiced brioche

### MAIN

Roasted Copas Farm Turkey traditional accompaniments

Pan-Fried Bass roast pumpkin, sage sauce

**Vegetable Wellington** roast potatoes, glazed carrots

### DESSERT

Christmas Pudding brandy ice cream Cliveden Chocolate Orange

Selection of Cheeses

quince, celery, grapes



### PARTY INTO 2026

£260 PER ADULT

If you're looking for a more informal dining experience, without compromising on quality and style, The Astor Grill is the perfect party choice. Enjoy a delicious celebratory dinner followed by an evening of opulence in the House designed for extravagant parties and glamorous gatherings.



Champagne and Canapés

AMUSE-BOUCHE

**Cured Halibut** 

Oscietra caviar, lemon

STARTER

Quail & Goose Liver Terrine

pistachio, cranberry

FISH

Seared Scallop

winter truffle, celeriac

MAIN COURSE

Fillet Beef

lobster ravioli, port jus

PRE-DESSERT

Gooseberry Tart

champagne sorbet

DESSERT

Chocolate & Caramel Fondant

pistachio ice cream

Selection of Cheeses from the Buffet in The Great Hall

Coffee and Bonbons

Your Cliveden New Year's Party

8.00pm - 8.30pm

Champagne and Canapé reception in the Churchill Room

8.30pm - 10.30pm

A decadent 4-course dinner with paired fine wines

10.30pm - 2.00am

Fun and dancing with a live band in the main house

Toast in the New Year with a celebratory glass of Champagne accompanied by a piper and a rendition of Auld Lang Syne, then dance the night away until the early hours

Make sure you're on the guest list to the party of the year!

Dress code: Black Tie

Groups of 10 or more available on request.

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.



### FESTIVE AFTERNOON TEA

An afternoon tea at Cliveden is a glorious treat at any time of the year, but especially when anticipating the fun of Christmas. Give the gift of a quintessentially English pastime to yourself and your loved ones - with the added excitement of a festive twist.

### SANDWICHES

Turkey & Cranberry Sandwich
Truffled Egg Mayonnaise Sandwich
Smoked Salmon & Caviar Open Sandwich
Roast Beef & Horseradish

### SAVOURIES

Pigs in Blankets Sausage Rolls Butternut Squash & Sage Mini Quiche

### SCONES

Plain Scones

Cranberry & Orange Scone

### SWEETS

Cranberry & Almond Battenberg

Cliveden Bauble chestnut & milk chocolate

Gold Choux Bun pine cream

Served with mulled wine and mince pies Includes your choice of hot drink

£85 PER PERSON











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