

# Christmas Parties AT BRYANSTON

FRIDAY 18 DECEMBER & SATURDAY 19 DECEMBER 2026  
ARRIVAL AT 7PM, DINNER AT 8PM. EVENING ENDS AT 12PM

## AMUSE BOUCHE

Butternut Squash and Red Chilli Soup, with a Toasted Cheese Crouton

## MAIN COURSE *Served carvery style*

Roast Breast of Norfolk Turkey

Honey and Wholegrain Mustard Glazed Gammon

Chargrilled Vegetable, Sun Dried Tomato and Somerset Brie Strudel (V)

*All served with*

Homemade Yorkshire Pudding, Pigs in Blankets, Sage and Onion Stuffing, Garlic and Thyme Roast Potatoes, Glazed Sprouts with Chestnuts, Roasted Roots, and Glazed Cauliflower Cheese

## DESSERTS

Dark Chocolate Delice with Salted Caramel, Honeycomb and Berry Coulis

or

Christmas Pudding with Brandy Sauce

Coffee and Mini Mince Pie

### £56 A TICKET, PRICE INCLUDES:

A glass of prosecco or soft drink on arrival, a splendid chef served carvery feast, a choice of festive puddings, coffee and mince pies, christmas crackers, DJ and dancing in the historic surroundings of Bryanston House.

Tables seat 6-8 people - smaller bookings on a mixed group party table are available.

There will also be a well-stocked bar available throughout the evening.

Please note that Bryanston is a Grade I listed building and wheelchair access should be discussed before booking.

