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THEOBALDS  
ESTATE

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Festive  
Celebrations



WELCOME

## Season's greetings

Join us for an unforgettable Christmas at  
Theobalds Estate.

Dating back to the 15th-century, this  
countryside retreat creates a wonderful  
backdrop for all your Christmas festivities.

Whether you're partying with colleagues or catching up with loved ones, our  
seasonal menus and sparkling entertainment offer everything you need for a  
celebration to remember.



### Early bird offer

Book and confirm your party before the 31st August 2019 and receive a  
10% discount off the party package rate.  
Please quote "EB2019" at the time of booking.

**THEOBALDS ESTATE**

+44 (0) 1992 667 662  
christmas@theobaldsestate.com

## CELEBRATION PACKAGE ONE

# Festive lunches

Catch up with friends or celebrate with colleagues as you join us for a festive lunch in your own private dining room. Enjoy a seasonal three-course menu accompanied by festive music all within the beautiful setting of this historic estate.

## Menu

### STARTER

#### ROAST CARROT SOUP

With coriander crème fraîche

#### HOMEMADE SMOKED HADDOCK ARINCINI

Tomato and chilli ketchup

#### CHICKEN & SMOKED HAM HOCK TERRINE

Pickled wild mushrooms, tarragon emulsion, toasted ciabatta

### MAIN COURSES

#### ROAST TURKEY BALLINTINE

Sausage meat stuffing with cranberry & apricot, pigs in blankets, Cornish sea salt & thyme roast potatoes, roasted honey glazed carrots & parsnip, Brussel sprouts, broccoli and traditional gravy

#### PAN SEARED SALMON FILLET

Roasted Mediterranean vegetables, artichoke, charlotte potatoes and sauce vierge

#### MUSHROOM & SPINACH WELLINGTON

Tomato compote, Cornish sea salt & thyme roast potatoes, roasted honey glaze carrot & parsnip, Brussel sprouts & broccoli

### DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

#### HOMEMADE CHOCOLATE PANACOTTA

Chocolate brownie soil & toffee sauce

#### LEMON TART

Winter berry gel, chantilly cream

### TO FINISH

#### TEA & COFFEE

Served with mince pies

## Package details

THREE-COURSE CHRISTMAS MEAL. TEA AND COFFEE. NOVELTIES. DECORATIONS. A PRIVATE DINING ROOM.

### PRICE

£32 inc VAT per person, based on a minimum number of 10 guests

### DATES

Monday 25th November until Tuesday 24th December 2019

### TIMES

12:00pm until 2:30pm

### OVERNIGHT ACCOMMODATION

£80 inc VAT per room bed and breakfast based on single or double occupancy.

### OPTIONAL EXTRAS

Upgrade the package to include a glass of prosecco or mulled wine on arrival for an additional £6.00 per person.





## Christmas party nights

A great option for smaller groups or company parties, our popular Christmas party night celebrations let you join other festive party goers for a night of great food, dancing and good company. Set against a festive backdrop, you'll enjoy a three-course meal before hitting the dancefloor as we party on into the evening.

### Menu

#### STARTER

**ROAST CARROT SOUP**  
With coriander crème fraîche

**HOMEMADE SMOKED  
HADDOCK ARINCINI**  
Tomato and chilli ketchup

**CHICKEN & SMOKED HAM  
HOCK TERRINE**  
Pickled wild mushrooms, tarragon  
emulsion, toasted ciabatta

#### MAIN COURSES

**ROAST TURKEY BALLINTINE**  
Sausage meat stuffing with cranberry &  
apricot, pigs in blankets, Cornish sea salt  
& thyme roast potatoes, roasted honey  
glazed carrots & parsnip, Brussel sprouts,  
broccoli and traditional gravy

**PAN SEARED SALMON FILLET**  
Roasted Mediterranean vegetables,  
artichoke, charlotte potatoes and sauce  
vierge

**MUSHROOM & SPINACH  
WELLINGTON**  
Tomato compote, Cornish sea salt &  
thyme roast potatoes, roasted honey  
glaze carrot & parsnip, Brussel sprouts &  
broccoli

#### DESSERTS

**TRADITIONAL CHRISTMAS  
PUDDING**  
With brandy sauce

**HOMEMADE CHOCOLATE  
PANACOTTA**  
Chocolate brownie soil & toffee sauce

**LEMON TART**  
Winter berry gel, chantilly cream

#### TO FINISH

**TEA & COFFEE**  
Served with mince pies

### Package details

**THREE-COURSE CHRISTMAS  
MEAL WITH TEA AND  
COFFEE. HALF A BOTTLE OF  
HOUSE WINE PER PERSON.  
CRACKERS. NOVELTIES AND  
DECORATIONS. DJ AND DISCO  
UNTIL MIDNIGHT.**

#### PRICES

£39 inc VAT per person  
Friday 29th November  
Saturday 30th November

£42 inc VAT per person  
Thursday 5th, 19th December  
Saturday 21st December

£45 inc VAT per person  
Friday 6th, 20th December  
Saturday 7th December  
Thursday 12th December

£49 inc VAT person  
Friday 13th December  
Saturday 14th December

#### TIMES

Arrival from 6:30pm  
Dinner served from 7:30pm  
Party finished at midnight

#### OVERNIGHT ACCOMMODATION

£80 inc VAT per room bed and  
breakfast based on single or double  
occupancy.

#### OPTIONAL EXTRAS

Upgrade to a private party for £54 per  
person to include private venue hire.

# Festive Afternoon Tea

Relax with friends and relatives in our Temple Bar or private function room and enjoy our festive themed afternoon tea in the beautiful surrounding of Theobalds Estate.

## Menu

### SAVOURY

#### FESTIVE FINGER SANDWICHES

- Roast turkey, cranberry & roquette
- Smoked salmon, cream cheese & cucumber
- Smoked ham & piccalilli
- Red Leicester & pear chutney

### DRINKS

#### A SELECTION OF TEA & COFFEE

### SWEET

#### A SELECTION OF CHRISTMAS FAVOURITES

- Warm plain scone & stollen cake served with clotted cream & preserve
- Christmas cake
- Chocolate pot & macerated winter berries
- Festive profiterole
- Sherry trifle shot
- Mince pies

## Package details

#### AFTERNOON TEA WITH A SELECTION OF SPECIALITY TEA OR COFFEE.

#### PRICES

£21.95 per person inc VAT

#### TIMES

Served between 12:00 and 3:00pm from 25th November until 24th December.

#### OPTIONAL UPGRADE

Upgrade the package to include a glass of Prosecco and macaroons for £29.95 per person.

#### OPTIONAL EXTRAS

Private Function room hire subject to additional room hire charge.





## TERMS AND CONDITIONS

For full terms and conditions please view our website. For Christmas parties and festive lunches a £10 deposit per person along with the signed booking agreement is required to secure a booking.

All deposits are non-refundable and non-transferable and final balance payments for Christmas parties and lunches are due by the 5th November 2019.

Final guest numbers and menu choices are required four weeks prior to your event date. The Events Co-ordinator will issue you with a menu pre-order form to complete and return in the same format with your party's requirements. All dietary and special requirements are required prior to your event. For dietary or allergy advice, please contact the Events Co-ordinator on 01992 667662 or email [christmas@theobaldsestate.com](mailto:christmas@theobaldsestate.com). The timings and dress code for each event will be stated within your confirmation.



## LOCATION & TRAVELING TIMES

Theobalds Estate is situated just 1 mile from junction 25 of the M25 and only 3 miles from Cheshunt Railway Station which has numerous routes to cities throughout the UK. Travel times from popular destinations are as follows:

- London Liverpool Street Station: 30 minutes
- London Heathrow Airport: 45 minutes
- London Stansted Airport: 45 minutes
- London Luton Airport: 1 hour





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