

PARTIES
FROM £35 PP



RESTAURANT & BAR

CHRISTMAS
PARTIES
AT
WINSLADE MANOR
AND THE FORGE
2024

Any enquiries please email events@winslademanor.com

PRIVATE CHRISTMAS PARTY

*A glass of fizz, mulled wine, bottled beer or mulled apple juice on arrival
3 course Christmas dinner with all the trimmings*

3 COURSE DINNER

MONDAY TO THURSDAY £45pp | FRIDAY & SATURDAY £50pp

*Winslade signature sourdough and Netherend Farm butter for the table
G/Free bread, aged balsamic and olive oil available upon request*



STARTER

*Roasted red pepper and tomato soup (V / GF)
Yuzu cured Loch Duart salmon, horseradish, fennel, dill, rye crackers (DF)
Chicken liver and wild mushroom parfait, toasted sourdough, red current jelly*



MAIN SHARING PLATTERS

*Roast turkey, pigs in blankets, chestnut stuffing
Topside of Dartmoor farmers beef served medium/rare
Mead braised boned and rolled pork belly
Roast potatoes, cauliflower cheese, carrot and swede purée
Yorkshire pudding and proper gravy
Smoked celeriac tart, toasted hazelnuts, golden raisin puree (V / GF)*



DESSERT SHARING PLATTERS

*Sticky date pudding, butterscotch sauce, clotted cream
Winslade signature chocolate mousse, salted caramel
Caramelised white chocolate and raspberry crème brûlée
White chocolate and Baileys crème brûlée*

SPEAK TO US FOR ENTERTAINMENT OR PHOTO BOOTH OPTIONS

EMAIL : EVENTS@WINSLADEMANOR.COM

FESTIVE PARTY NIGHTS

*A glass of fizz, mulled wine, bottled beer or mulled apple juice on arrival
3 course Christmas dinner with all the trimmings
DJ and photo booth*

3 COURSE FESTIVE FEAST

PRICE £50pp

*Winslade signature sourdough and Netherend Farm butter for the table
G/Free bread, aged balsamic and olive oil available upon request*



STARTER

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Chicken liver and wild mushroom parfait, toasted sourdough, red current jelly*



MAIN SHARING PLATTERS

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DESSERT SHARING PLATTERS

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White chocolate and Baileys crème brûlée*

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CHRISTMAS BUFFET LUNCH GROUP PARTIES

*Buffet from £35 per person
2 Course Buffet*

2 COURSE BUFFET

MONDAY TO THURSDAY £35pp | FRIDAY & SATURDAY £40pp



*Aromatic gammon ham, Christmas chutney
Fine bean salad with truffle & parmesan
Smoked duck breast, honey & five spice, hazelnuts & orange
Hand raised pie, apricots, smoked bacon, fennel and sage
Pigs in blankets, honey and mustard
Christmas 'slaw'
Roasted new potatoes with herbs and garlic
Hot smoked Chalkstream trout, orzo pasta, beetroot and horseradish
Pea and mint falafel
Festive couscous
A selection of Christmas sandwiches*



DESSERTS

*Chocolate, chestnut mousse pots
Cinnamon doughnuts
Mince pies
Christmas cake
White chocolate and Bailey's crème brûlée*

LUNCHTIME 12.00 – 3.00

EMAIL : EVENTS@WINSLADEMANOR.COM

WINSLADE MANOR PRESENTS

NEW YEARS EVE PARTY 2024

FEATURING

LIVE MUSIC,
MATT MASON
MENU &
ENTERTAINMENT

BOOK NOW: WWW.WINSLADEMANOR.COM



RESTAURANT & BAR

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.