

Christmas

AT
THE KEDLESTON COUNTRY HOUSE



What's On?

In addition to our normal service, we're hosting a great selection of events to get you in the Christmas spirit.

SANTA'S GROTTO

6th, 13th & 20th December • £15 per child

Tickets available online

WREATH WORKSHOPS

25th, 26th & 27th November • From 6pm • £60pp

Get creative and make your own festive door wreath, plus enjoy mulled wine and mince pies.

Tickets available online

CHRISTMAS MARKET

18th November • From 6pm

Browse a selection of local artisans and grab Christmas gifts for the ones you love.

FREE ENTRY

CHARITY TRACTOR RUN

7th December

Our annual Tractor Run returns! Join us from 4pm in the gardens to see the tractors before they embark on their journey.

FREE to spectate. Parking is limited.

WINTER PIMMS & RIMS

14th December

The event of the Summer returns for Christmas! Joins us for our Winter Pimms & Rims car meet on Sunday 14th December.

NEW YEARS EVE GLITTER BALL

From 7.30pm • £55pp

End the year in style with our annual Glitter Ball: an evening of fun, food, drink and entertainment - plus fireworks at midnight!

Tickets available online

NEW YEARS DAY CHAMPAGNE BRUNCH

Join us on January 1st for a delicious Champagne brunch - the perfect way to start a new year.

Booking essential:

www.kedlestoncountryhouse.co.uk/reservation

CHRISTMAS PARTY NIGHTS

Whether you're looking for a spectacular office Christmas party, or a fun-filled night for your friends or family, our Christmas Party Nights are the perfect occasion for a get together this festive season. Enjoy a sumptuous 3-course dinner, then dance the night away with our resident DJ.

www.kedlestoncountryhouse.co.uk

Santa's MAGICAL GROTTO



£15 Per Child

Includes a gift

Come along and meet Santa Claus in his magical grotto! Discover who has been naughty or nice, sing festive songs together, and tell him what's on your Christmas list, with the opportunity to capture a photo too. You'll receive a lovely gift to take home to put under your tree, and a sweet treat too!

Saturday 6th, Saturday 13th & Saturday 20th December

PLEASE NOTE: Dining experiences are not included within the Santa visits and are bookable separately.

Tickets: www.kedlestoncountryhouse.co.uk/events

CHARITY Tractor Run



Sunday 7th December

Our annual **charity Tractor Run** returns for its third year!
This December, we'll be lighting up the streets of Derbyshire with a cavalcade of **festive tractors**, all for a fabulous **charity**.

An event for **all the family**, you can watch the tractors on display at the Kedleston Country House from 4pm, before they set off on their journey, or pop outside your door and give them a wave as they drive past. Our bar will be open, we'll have delicious food, and more opportunities to raise money for this fantastic cause.

More details

www.kedlestoncountryhouse.co.uk/tractor-run

CHRISTMAS

party nights



Celebrate the festive season with your nearest & dearest - from friends & family gatherings, to work parties with your colleagues for just **£45 per person**.

£10.00 deposit required per person.

Every Thursday, Friday & Saturday in December until Christmas

menu

• STARTERS •

Cauliflower rarebit croquette, black garlic ketchup, crispy sage, caramelised cauliflower puree (V)
Smoked haddock and baked potato velouté, Guinness and smoked cheddar rarebit on Crich sourdough
Duck leg terrine, duck liver parfait, marmalade. Duck fat and beurre noisette brioche, smoked sea salt

• MAINS •

Turkey and smoked streaky bacon roulade stuffed with chestnut, triple cooked duck fat potatoes, maple glazed pig in a blanket, cranberry gel, winter spiced jus

Guinness braised shortrib of Derbyshire beef, potato terrine, maple glazed heritage carrot, horseradish cream, roast roscoff onion, sauce bordelaise

Truffled celeriac risotto, aged Parmesan, toasted chestnuts, crispy sage (V) (VEO) (GF)

Baked loin of cod, gherkin gel, potato terrine, panko crumbed seafood boudin, minted crushed peas, tartare sauce velouté, parsley oil

• DESSERTS •

Chocolate and orange tart of buttered chocolate ganache, sea salted chocolate mousse, marmalade chantilly cream (V)

Christmas pudding, brandy cream

Winter spiced apple pie, toasted vanilla ice cream

Please note, some items on this menu are subject to change depending on produce availability

Festive Menu

Served Wednesday-Saturday from 12pm-3pm, plus Wednesday 5pm-8pm.

2 course £28 | 3 course £35

• STARTERS •

Cauliflower rarebit croquette, black garlic ketchup, crispy sage, caramelised cauliflower puree (V)

Smoked haddock and baked potato velouté, Guinness and smoked cheddar rarebit on Crich sourdough

Duck leg terrine, duck liver parfait, marmalade. Duck fat and beurre noisette brioche, smoked sea salt

• MAINS •

Turkey and smoked streaky bacon roulade stuffed with chestnut, triple cooked duck fat potatoes, maple glazed pig in a blanket, cranberry gel, winter spiced jus

Guinness braised shortrib of Derbyshire beef, potato terrine, maple glazed heritage carrot, horseradish cream, roast roscoff onion, sauce bordelaise

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Baked loin of cod, gherkin gel, potato terrine, panko crumbed seafood boudin, minted crushed peas, tartare sauce velouté, parsley oil

• DESSERTS •

Chocolate and orange tart of buttered chocolate ganache, sea salted chocolate mousse, marmalade chantilly cream (V)

Christmas pudding, brandy cream

Winter spiced apple pie, toasted vanilla ice cream

A selection of British cheeses, smoked sea salt & rosemary crackers, house chutney (+ £6.00)

Please note, some items on this menu are subject to change depending on produce availability

Festive Sunday Menu

• STARTERS •

Smoked haddock and baked potato velouté, Guinness and smoked cheddar rarebit on Crich sourdough

Duck leg terrine, duck liver parfait, marmalade. Duck fat and beurre noisette brioche, smoked sea salt

Pumpkin gnocchi, pumpkin veloute, pot roast pumpkin, crispy sage, maple syrup (V) (VEO)

• MAINS •

All of our roasts are served with triple cooked potatoes, beef dripping Yorkshire pudding, maple and clementine glazed carrots, cauliflower rarebit, garlic and lemon buttered greens, Jerry Howarth's sausage stuffing, maple glazed pig in a blanket, bucks fizz red cabbage and bone marrow red wine gravy.

Turkey and smoked streaky bacon roulade stuffed with chestnut, cranberry compote

Roast rib of Derbyshire beef, cured in treacle, with horseradish cream

Roast porchetta of Derbyshire pork, toffee apple compote

Shallot tarte tatin, barrel aged balsamic, pickled pearl onions, goats cheese, candied walnuts

• DESSERTS •

Chocolate and orange tart of buttered chocolate ganache,
sea salted chocolate mousse, marmalade chantilly cream (V)

Christmas pudding, brandy cream

Winter spiced apple pie, toasted vanilla ice cream

A selection of British cheeses, smoked sea salt & rosemary crackers, house chutney (+ £6.00)

Please note, some items on this menu are subject to change depending on produce availability

New Year's Eve GLITTER BALL

Four glitter balls are arranged in a cluster, partially overlapping each other. They are positioned behind the word 'GLITTER' in the title.

£55 per person
arrival from 7.30pm

**Wave goodbye to 2025 in style at the annual
Kedleston Country House Glitter Ball!**

Enjoy festive drink of fizz on arrival, live music from 8pm and a DJ
to keep you on the dance floor in the Orangery until the clock strikes midnight!

Not only that, but we'll have plenty of entertainment on the night,
including our very first Silent Disco, before celebrating the start of 2026
with fireworks at midnight!

So, dress up in your most sparkly and glamorous attire
and say 'cheers' to the New Year...

*A food menu will be available on the evening.
This is not included within your ticket price.*

Tickets: www.kedlestoncountryhouse.co.uk/events

NEW YEARS DAY

Champagne Brunch

£30pp

*Booking essential. £10.00 deposit required per person.
Please note this is a sample menu and subject to change.*

• To Start •

Glass of fizz

Bloody Mary

Tomato juice, jalapeño vodka, lime vodka, Worcestershire sauce, celery salt, paprika, black pepper, celery, lemon, charred padron

Virgin Mary

Everything in our bloody Mary, except the booze!

Philips Head

Clementine juice, lime vodka

The French Toast

Smoked bacon fat washed whisky, coffee liqueur, burnt toast syrup, Advocaat, maple syrup, marmalade bitters

• Main Course •

Full English

Derbyshire sausage, smoked streaky bacon, fried hens egg, confit field mushroom, roast beef tomato, baked beans, black pudding, hash brown and toasted white or brown bloomer

Veggie Full English (V) (VE)

Vegan sausage, avocado, grilled halloumi, confit mushroom, roast beef tomato, fried hens egg, baked beans, hash brown and toasted white or brown bloomer

Steak and eggs

Dry aged flat iron of Derbyshire beef, fried hens eggs, jalapeño chimichurri, hash brown

Chicken and waffles

Panko crumbed chicken breast, Belgian style sugar waffle, smoked streaky bacon, barrel aged maple syrup

Eggs Benedict

Poached hens egg over marmalade glazed smoked ham hock, brown butter hollandaise toasted English muffins

Avocado and eggs (V)

Poached hens eggs over smashed avocado on toasted English muffins, jalapeño chimichurri

• To Finish •

French toast

Brioche soaked in vanilla custard and fried in brown butter, finished with barrel aged maple syrup

Buttermilk pancakes

Served with blueberry compote and finished with barrel aged maple syrup
(Add smoked streaky bacon + £3)

Homemade granola

Served with live cultured yoghurt

FESTIVE Opening Times

Wednesday 24th December	12pm-4pm
Thursday 25th December	Christmas Day - Closed
Friday 26th December	Boxing Day - 12pm-4pm
Saturday 27th December	Normal service
Sunday 28th December	Closed for a private event
Monday 29th December	Closed as normal
Tuesday 30th December	Closed as normal
Wednesday 31st December	Closed until NYE Party
Thursday 1st January	Open for Champagne Brunch only
Friday 2nd January	Open as normal



• IMPORTANT INFORMATION •

Please note, this brochure is subject to change depending on event updates.
If you have any questions, please email info@kedlestoncountryhouse.co.uk

• NEW YEARS DAY CHAMPAGNE BRUNCH •

The menu enclosed within this brochure is a sample menu. Ingredients may change to meet the seasonal availability. £10pp deposit is required upon booking.

• NEW YEAR'S EVE •

We will be closed on New Year's Eve until our event begins at 7.30pm.
This event is only open to those who have pre-purchased a ticket.

• ALLERGIES & INTOLERANCES •

Our menu's can be designed to meet dietary and allergy requirements.

You must notify us upon booking.

We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen (and potential cross contamination from equipment and staff during food preparation) we cannot fully guarantee this.