

# 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

6<sup>th</sup>, 13<sup>th</sup> & 20<sup>th</sup> December • £15 per child

*Tickets available online*

## WREATH WORKSHOPS

25<sup>th</sup>, 26<sup>th</sup> & 27<sup>th</sup> 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

18<sup>th</sup> November • From 6pm

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

*FREE ENTRY*

## CHARITY TRACTOR RUN

7<sup>th</sup> 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

14<sup>th</sup> December

The event of the Summer returns for Christmas! Joins us for our Winter Pimms & Rims car meet on Sunday 14<sup>th</sup> 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!

*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:

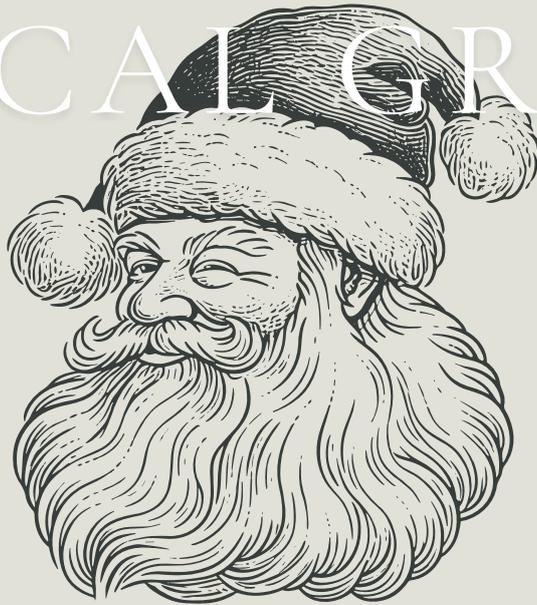
*[www.kedlestoncountryhouse.co.uk/reservation](http://www.kedlestoncountryhouse.co.uk/reservation)*

## 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](http://www.kedlestoncountryhouse.co.uk)

# Santa's MAGICAL GROTTO



**£15 Per Child**

*Includes a gift*

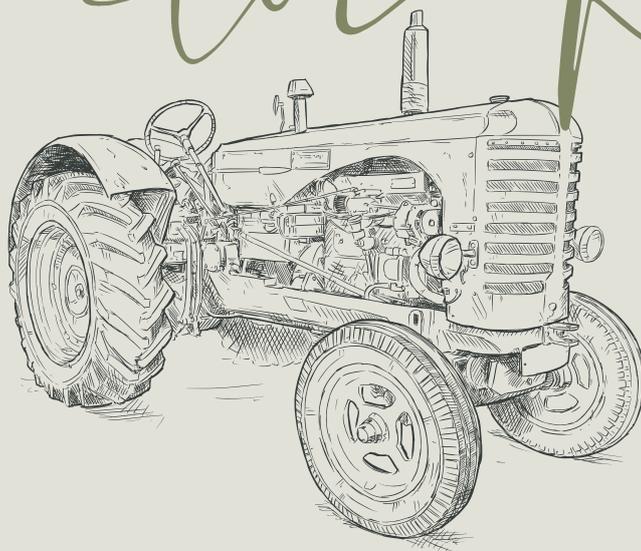
Come along and meet Santa Claus in his magical grotto! Discover who has been naughty or nice, sing festive songs together, and tell him what's on your Christmas list, with the opportunity to capture a photo too. You'll receive a lovely gift to take home to put under your tree, and a sweet treat too!

Saturday 6<sup>th</sup>, Saturday 13<sup>th</sup> & Saturday 20<sup>th</sup> December

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

Tickets: [www.kedlestoncountryhouse.co.uk/events](http://www.kedlestoncountryhouse.co.uk/events)

# CHARITY Tractor Run



Sunday 7<sup>th</sup> 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](http://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 velouté, with toasted sourdough (GFO)

Duck liver & orange parfait with marmalade brioche

### • MAINS •

Turkey and smoked streaky bacon roulade stuffed with herb stuffing, roast potatoes, pig in a blanket, cranberry, winter spiced jus

Guinness braised short rib of beef, creamed potatoes, heritage carrot, roast onion, beef jus

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

Baked loin of cod, fondant potato, panko crumbed prawn, minted crushed peas, tarragon velouté, parsley oil

### • DESSERTS •

Chocolate orange tart, vanilla ice cream (V) (GF)

Christmas pudding, brandy cream (GFO)

Winter spiced apple pie, toasted vanilla ice cream (GF)

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

# New Year's Eve

## GLITTER BALL



£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!

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](http://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, marmaladebitters

### • 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  
memory

# Festive light bites

*Served Wednesday-Saturday from 12pm-3pm*

## SAVOURY

- Flat iron steak & pomme frites - £21
- Turkey, brie & cranberry panini - £12
- Pork belly, stuffing & apple sauce cob - £11
- Roasted tomato soup with cheese toastie - £9
- Smoked salmon bagel - £13
- Bowl of fries - £5

## SWEETS

- Cream tea: scone, cream, jam and a pot of tea - £10
- 3 mince pies - £5
- Macarons - 2 for £3, 4 for £4, 6 for £6

*For allergen information, please ask a member of staff.*

# Festive evening menu

*Served Wednesday-Saturday from 5pm-8pm*

**2 course £28 | 3 course £35**

## • STARTERS •

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

Smoked haddock velouté on toasted sourdough (GFO)

Duck liver & orange parfait with marmalade brioche

## • MAINS •

Turkey and smoked streaky bacon roulade stuffed with herb stuffing, roast potatoes, pig in a blanket, cranberry, winter spiced jus

Guinness braised short rib of beef, creamed potatoes, heritage carrot, roast onion, beef jus

Truffled celeriac risotto with aged Parmesan (V) (VEO) (GF)

Baked loin of cod, fondant potato, panko crumbed prawn, minted crushed peas, tarragon velouté, parsley oil

## • DESSERTS •

Chocolate orange tart with vanilla ice cream

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.  
Our restaurant is closed for service during our Party Night events*

# Festive afternoon tea

*Served Saturdays from 12pm*

A festive afternoon tea offers a cheerful seasonal twist on the usual British classic, adding a touch of holiday charm to the traditional ritual. It keeps the familiar mix of savoury bites, sweet treats, and perfectly brewed tea, but with a nod to the celebrations of the season. The atmosphere feels a little more special, making it an inviting way to enjoy the timeless tradition with a festive flourish.



# Sunday Menu

## • STARTERS •

Smoked haddock velouté with toasted sourdough (GFO) - £9

Duck liver & orange parfait, with marmalade brioche - £11

Assorted beetroot salad dressed with goats cheese, rocket & walnut (V) (VEO) (GF) - £9

## • MAINS •

*All of our roasts are served with roast potatoes, Yorkshire pudding, glazed carrots & parsnips, cauliflower cheese, buttered greens, sausage stuffing, pig in a blanket, red cabbage & red wine gravy.*

Turkey stuffed with herb stuffing (GFO) - £20

Roast striploin of beef (GFO) - £23

Roast porchetta of Derbyshire pork (GFO) - £21

Butternut squash & lentil wellington & tomato jus (V) (VEO) - £18

## • DESSERTS •

Chocolate orange tart & vanilla ice cream (V) (GF) - £9

Christmas pudding, brandy cream (GFO) - £8

Sticky toffee pudding, toffee sauce & clotted cream (GF) - £8

A selection of cheeses, biscuits, crackers & house chutney - £14

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

# Boxing Day

## • STARTERS •

Smoked haddock velouté with toasted sourdough (GFO) - £9

Duck liver & orange parfait, with marmalade brioche - £11

Assorted beetroot salad dressed with goats cheese, rocket & walnut (V) (VEO) (GF) - £9

## • MAINS •

*All of our roasts are served with roast potatoes, Yorkshire pudding, glazed carrots & parsnips, cauliflower cheese, buttered greens, sausage stuffing, pig in a blanket, red cabbage & red wine gravy.*

Lamb roast - £20

Roast striploin of beef (GFO) - £23

Roast porchetta of Derbyshire pork (GFO) - £21

Butternut squash & lentil wellington & tomato jus (V) (VEO) - £18

## • DESSERTS •

Chocolate orange tart & vanilla ice cream (V) (GF) - £9

Christmas pudding, brandy cream (GFO) - £8

Sticky toffee pudding, toffee sauce & clotted cream (GF) - £8

A selection of cheeses, biscuits, crackers & house chutney - £14

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

# FESTIVE Opening Times

Wednesday 24th December	Christmas Eve - Closed
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](mailto: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 menus 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.