



Since 1590

Bradbourne House

2025

A Christmas of

Past & Present





BRADBOURNE HOUSE

Presents a Christmas of

Past & Present

Step into Bradbourne house for the magic of a Christmas Past & Present.

Celebrate the Christmas season with us where luxury is wrapped up in history. Join us for a Christmas party night where traditions meet modern merriment.

From the much-loved classic dishes to sparkle of today's festive cheer, we are celebrating the best of the old & the new. Christmas Party Nights are hosted in the Great Hall, where tables will be set for a dining experience that will transport you into Christmases of the past.

A sumptuous two course dinner will be served before you dance the night away with our House DJ playing your favourite tunes past & present.

Dress in your holiday finest and get ready to eat drink and be merry as we toast to memories old & new.

This season we will be offering:

- Shared Party Nights
- Exclusive Parties*
- Brunch with Santa
- Christmas Carvery at The Orchards

*Minimum Numbers apply



Christmas Party Nights

We welcome you into the bar area to toast the start of a fantastic party, before entering the Great Hall for a festive feast to be remembered.

£70 Inc VAT per person

Starters

For the Table

- Homemade warm bread selection
- Marinated olives
- Sea salt butter
- Balsamic & olive oil

Main

Roast Turkey Crown with Pigs in Blanket, Roast Potatoes, Glazed Carrots & Parsnips, Brussel Sprouts, Cranberry Sauce and an Enriched Jus

Lemon & Herb Salmon Fillet with Crushed Potatoes, Spinach & Beurre Blanc

Mixed Woodland Mushroom Risotto with Shaved Pecorino, Truffle Oil & Rocket (v)

Dessert

East Malling Apple Compote, Crumble Cookie, Vanilla Custard (v)

Spiced Ginger & Chocolate Fondant with Clotted Cream Ice Cream (v)

*Minimum numbers apply

Dates

Available on Fridays & Saturdays from the 28th of November – 20th of December on an Exclusive hire basis*, or shared party night.

Bar open from 6:30pm, seating at 7:30pm, carriages at 11:30pm



Fabulous Festive *buffet*

For a more informal parties we can offer our festive buffets that include all the trimmings.

£35 Inc VAT per person **£45** Inc VAT per person with House DJ

Pigs in blankets – gluten free available

Rosemary and thyme roast potatoes (ve) gluten free available

Turkey, sage and cranberry rolls

Lentil, mushroom and cranberry rolls (ve)

Beef in Yorkshire pudding with horseradish cream

Deep fried brie wedges with cranberry chutney (v)

Smoked salmon and cream cheese bagel bites

Add a little sweet festive cheer

Mini mince pies £2.50 pp

Sticky toffee bites- salted caramel dipping sauce £5.00 pp

Brownie bites £3.00 pp

All three sweet treats £9.50pp

Festive Buffets are available for group sizes over 60 guests and catering will be required for 100% of attending guests.

Available on Fridays & Saturdays from the 28th of November – 20th of December

*all prices inclusive of VAT



Drinks

Ensure you spend your time enjoying the Christmas party rather than waiting in line at the bar. Consider pre-ordering from our selection of drinks:

- Prosecco token welcome drink £7.50pp
- House wine on your table £28 per bottle (red, white & rose)
- Bucket of 6 beers £35 (Peroni or Corona)
- Money behind the bar, which will be pre-paid to our team prior to the event
- Tokens – including house wine, beer and house single mixer and spirit priced at £8 each

Please do let us know when enquiring if you'd like to add any of these items on.



Brunch with Santa

Join us on Sunday 21st or Tuesday 23rd of December, when Santa will join the team at Bradbourne House for a flying visit before he goes back to the North Pole to see his elves.

On arrival you will have the opportunity to meet Santa and receive an early Christmas gift whilst our in-house photographer takes a family snap or two. Following this you will enjoy a selection of brunch items served buffet style prepared by our onsite Elves.

Once your tummies are full you are welcome to explore the grounds where you will find outside activities and plenty of space to explore.

9.30am – 12:30pm

(Your arrival time will be staggered between 9:30am – 12:30pm in 15-minute intervals)

£25 per child (under 1's go free)

£15 per adult



Continental

Mini croissants, selection of cereals, breads, jams and butter and a selection of whole fruit.

Hot

Cumberland sausage, grilled bacon, scrambled eggs, roasted tomatoes and mushrooms, Quorn sausage, hash browns and baked beans.

Tea, coffee and juice.

Please visit our website to book.

Our photographer will compile all the images from the day and provide families with a code to access an online album, which will be available the same evening. When you share your email address with us, it will be shared with our photographer to grant you access to the gallery. If you prefer to opt out, please let us know.

The Orchards *carvery lunch*

If you are looking for a Christmas Celebration that offers great value, then look no further than our Christmas Carvery at The Orchards.

Our chefs will serve you a festive feast with all the trimmings.

£16.95 Inc VAT per person

Main

Roast turkey or gammon with roast potatoes, pigs in blankets, pork sage and onion stuffing, glazed carrots and parsnips, Brussels sprouts, cranberry sauce and an enriched jus (gf)

Mushroom, chestnut & thyme pithivier with baby onion sauce (ve)

Dessert

Traditional Christmas pudding and brandy sauce (ve & gf options available)

Chocolate Yule log

Served Carvery style in The Orchards Cafe

Available on 10th & 11th December, full payment required in advance

*Minimum numbers apply



Terms & Conditions

Bookings

- All bookings require a £10 per person non-refundable deposit. For bookings over 20, a 50% of the overall amount will be due.
- Bookings will be provisionally held for seven days and released without notice if not confirmed.
- All places must be booked, walk-ins will not be accepted

Payments

- Final balance and numbers are due four weeks prior of the event.
- All payments are non-refundable or transferable.
- Bookings made within four weeks of the event require full payment.
- Payments must be paid in one single transaction, separate payment for individual group members will not be accepted.

Other Info

- All dietary information must be received within four weeks of the event.
- Table plans are only available for exclusive use bookings.
- Food orders will only be accepted in the format given at the time of booking by the events team.
- No outside alcohol can be consumed on the premises, Bradbourne house reserved the right to remove any guest found to be doing so.
- We have a zero tolerance on drug use, if found this will result in immediate removal from venue and grounds.
- No under 16s will be permitted. ID will be required for all drink purchases
- No changes will be accepted one week prior to the event.
- Bradbourne house reserved the right to cancel the event up to two weeks before should bookings fail to reach the required minimum number.

If you would like to make an enquiry or booking, please contact the events team on 01732 897436 or by email at enquiries@bradbournehousekent.co.uk

We look forward to welcoming you to Bradbourne House.



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bradbournhousekent.co.uk