



Christmas AT KNEBWORTH

Knebworth Barns are delighted to host your 2022 Christmas party. Our Barns are set on the stunning Knebworth House estate, the perfect backdrop for your festive celebrations. This truly is a unique and memorable Christmas party.



PARTY NIGHTS

Thursday, Fridays and Saturday
through out December
Subject to availability

STARTER

Goats' cheese, red onion and thyme tart
with mulled spiced poached fig

MAIN COURSE

Roast duck breast with cranberry and pomegranate
red cabbage, buttered shredded sprouts, roasted
chestnut crumbs, nutmeg spiced butternut squash
puree and sea salted fondant potato

VEGETARIAN MAIN

Wild mushroom, caramelised onion, spinach
and chestnut pithier, cranberry and pomegranate
red cabbage, buttered shredded sprouts, roasted chestnut
crumbs, nutmeg spiced butternut squash puree and
sea salted fondant potato

DESSERT

Dark chocolate cheesecake with ginger biscuit, baileys
crème fraiche, mint leaves and shaved white chocolate

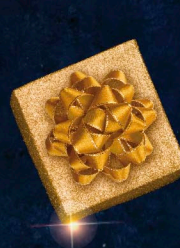
Subject to change

CHRISTMAS PARTY INCLUDES

- Arrival prosecco
- Three course meal
- Traditionally decorated barns
- DJ through out the evening

TIMINGS

- Drinks reception from 7pm
- Dinner served at 8pm
- Carriages at 1am



£67.50

VAT included



KNEBWORTH
House, Barns, Park & Gardens

CONTACT OUR EVENTS TEAM TO FIND OUT MORE, CALL
01438 813 825 OR EMAIL **YOUREVENT@KNEBWORTHHOUSE.COM**

knebworthhouse.com



Private PARTIES

SEATED MENU

STARTER

Goats' cheese, red onion and thyme tart with mulled spiced poached fig

MAIN COURSE

Roast duck breast with cranberry and pomegranate red cabbage, buttered shredded sprouts, roasted chestnut crumbs, nutmeg spiced butternut squash puree and sea salted fondant potato

VEGETARIAN MAIN

Wild mushroom, caramelised onion, spinach and chestnut pithier, cranberry and pomegranate red cabbage, buttered shredded sprouts, roasted chestnut crumbs, nutmeg spiced butternut squash puree and sea salted fondant potato

DESSERT

Dark chocolate cheesecake with ginger biscuit, baileys crème fraiche, mint leaves and shaved white chocolate

BUFFET MENU

Two course seasonal buffet

Subject to change

Enjoy an exclusive traditional Christmas party in our beautiful Knebworth Barns.

PACKAGE INCLUDES;

- Exclusive hire of the Cobbold Barn
- Private guest entrance
- Arrival glass of Prosecco
- Three course meal or two course buffet
- Mineral water on the tables
- Tea and coffee
- Christmas crackers
- Traditional theming
- Car parking

SEATED

£75.00

VAT included

BUFFET

£55.00

VAT included



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Dine WITH SANTA

Give your family an early Christmas treat with a fantastic meal at Knebworth Barns.

DATES AVAILABLE

19th, 20th, 21st, 22nd and 23rd
December

GRAZING PLATTER

Crispy brioche fingers and parmesan cheese straws, served with gorgonzola cheese dip, cranberry chutney and Brussel sprout pesto

MAIN COURSE

Roast turkey breast and turkey leg with shredded Brussel sprouts and chestnut crumbs, cranberry, orange and thyme stuffing, honey roasted carrots and parsnips, roasted potatoes, bread sauce, pigs in blanket

DESSERT

Dark chocolate cheesecake with ginger biscuit, baileys crème fraiche, mint leaves and shaved white chocolate

CHILDS DESSERT

Cookie dough sundae

Subject to change

DINE WITH SANTA INCLUDES

- Two course meal
- Arrival grazing platter
- Tea, coffee and mince pies
- Christmas crackers
- Visit from Santa
- Christmas colouring and activity sheets



Adults
£38.00

VAT included

Children
£28.00

VAT included



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