



# *Celebrate*

CHRISTMAS AT WAKEHURST PLACE

*with*

COMPANY OF COOKS EVENTS

*A venue so beautiful that a dusting  
of snow would just be the icing on the cake*



Chestnuts roasting on an open fire, geese getting fat, partridges in pear trees  
- whatever your perfect Christmas, we are here to create it for you.

The very essence of Christmas in one delightful bite, peppered Venison,  
game chip, pomegranate chutney encapsulating all that Company of Cooks Events  
believes the festive season is all about.

Company of Cooks offer great quality food and drink, friendly efficient service  
and attention to detail. We believe in bespoke food concepts that  
feature honesty, simplicity and seasonality.

We look forward to discussing your requirements.



Company of Cooks are pleased to offer  
Christmas packages for the Wakehurst Place Mansion.

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#### **Exclusive Hire**

The Wakehurst Place mansion can be booked exclusively for a hire fee of £500.00 + VAT. This price is valid for a minimum of 40 guests.

#### **Christmas Dinner**

Glass of mulled wine on arrival  
Two course seasonal dinner menu  
Locally baked bread & English butter  
Union hand roasted coffee  
Festive table decorations and tableware  
Dedicated events team  
Cash bar facility  
Dinner packages available for a minimum of 40 guests  
**£35.00 per person**

#### **Christmas Buffet**

Glass of mulled wine  
One course seasonal fork buffet menu  
Locally baked bread & English butter  
Union hand roasted coffee  
Festive table decorations and tableware  
Dedicated events team  
Cash bar facility  
Buffet packages available for a minimum of 40 guests  
**£32.50 per person**

#### **Additions:**

Extra course from £4.00 per person  
Canapés  
4 bites £8.00 per person  
6 bites £11.00 per person  
Cheese straws and marinated olives £4.50 per person  
Mince pies £1.25

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# Sample Menus

## Cold Canapé Selection

Venison, game chips, pomegranate chutney  
Roast butternut torte, chilli crème fraiche  
Colston Basset Stilton, quince jelly, beetroot and seed bread  
Salmon rillettes, smoked salmon, golden caviar, crème fraiche, dill  
Gorgonzola polenta, beetroot, mint and lemon  
Hazelnut, goat's cheese, chives  
Tomato conserve, black olive, artichoke focaccia

## Hot Canapé Selection

Miniature pork and cranberry sausages, colcannon potato dip  
Chestnut stuffing sausage rolls, Cumberland dip  
Spiced lamb kofte skewer; minted yoghurt  
Porcini and pecorino risotto ball, salsa verde  
Roast whiting on sage and onion rice cake  
Moroccan spiced salmon, babaganoush

## Buffet menu

Pheasant breasts, roast quince, glazed chestnuts  
Roast porchetta, rosemary, apple sauce  
Roast salmon, grilled leeks, saffron mayonnaise  
Fennel, celeriac, hazelnut gratin

## Sides - Choose three from the following

Roast potatoes, parsnip, pear  
Brussels sprouts, pancetta, chestnuts  
Mixed lettuce leaves, chicory, Colston Basset Stilton, chives  
Red cabbage and apple coleslaw  
Winter tabouleh  
Broccoli, quinoa and lentil salad  
Roast squash, watercress and walnut salad

## Sample Christmas Dinner menu Please choose one from each course

Smoked salmon, potato blini, and crème fraiche  
Spiced pumpkin and orange soup, sage oil  
Duck and ham terrine, Cumberland sauce, granary toast

Roast turkey, sage and onion stuffing, chipolatas, cranberry sauce

Proper roast duck, damson and sloe gin  
Roasted salmon fillet with watercress and tartare sauce

Baked celery heart, potato cake and spiced lentils  
All served with roast potatoes and seasonal sides

Christmas pudding with brandy whipped double cream

White chocolate panna cotta, berry compote  
Baked quince, spiced walnut and mascarpone

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**Company of Cooks Events**  
Wakehurst  
T 0208 341 5384  
E [events@companyofcooks.com](mailto:events@companyofcooks.com)  
[www.companyofcooks.com](http://www.companyofcooks.com)

**Kew/ at Wakehurst**  
PLANTS PEOPLE POSSIBILITIES

**COMPANY  
OF COOKS  
EVENTS**