

❄️ The Enchanted Winter Feast



🌲 Celebrating Winter in all it's glory ❄️

Don't tell everyone yet....as we're keeping things under wraps for December for the moment, but we're letting all our Customers know that we'll be hosting our **WINTER WONDERLAND** Dining Experience here at the Estate as from the end of November. Many of you have been asking about Booking a Table at this Special Event already - celebrating the **SPIRIT** of the **FESTIVE** Season!

❄️ The Enchanted Winter Feast



🥂 A Festive Feast with Friends & Family ✨

It's an opportunity to gather with Friends & Family for a memorable & magical celebration of Winter here at the Estate. Let us take the stress out of the Festive Season for You! We haven't finalised the Festive Menu as yet but it will include all the old favourites & some new Festive Specials created by our Executive Chef & his Team. We are most certainly in for a Treat! We may send out sneak previews as we get to taste them over the next couple of weeks. So Book your Table now & the Menu will be sent out to you. We love the fact some of you even Book our Festive Feast more than once with different Friends & Family. We will therefore be creating different Dining areas, each with their own Festive ambience to enjoy.

✨ Festive Cocktails 🍸

There's also going to be NEW Festive Cocktails to enjoy sipping whilst you relax on our sumptuous Sofas served with delicious Seasonal & Festive Canapés. Can't wait! We all absolutely love our Chef's Canapés & after such an incredibly hot Summer, we're so looking forward to transforming the Estate into something quite special. It's such a special time of year for Mulled Wine & Winter Cocktails. Who doesn't love sipping our famous home-made Mulled Wine & toasting Marshmallows around our giant outdoor Kadai Firepits in the Courtyard with magical Lighting effects, whilst gazing up at the stars on a clear night. We often see shooting stars.

❄️ The Enchanted Winter Feast



🌲 Festive Feast

Our Chefs are finalising the Menu with all your usual favourites along with their own twist on some delicious **Seasonal Canapés** & fabulous Festive specialities as well as our famous **Turkey Feast Festive Sharing Platters** (Oh, how everyone loves them!).

We'll be lighting up the Estate in all it's glory in the evenings – Christmas Magic for Grown-ups! Let's hope you have room afterwards so you can indulge in our legendary Whisky Bread & Butter Pudding with hot Caramel Sauce & other decadent Puddings & Desserts. We've also curated a fabulous collection of heavenly Artisan Cheeses with Dessert Wines & some amazing Petit Fours to go with our Festive Coffee.



❄️ The Enchanted Winter Feast



❄️ The Ice Bar ❄️

Many of you will remember our “Ice Bar” Theme in previous years when we filled the whole of the Pavilion Bar with dry ice effects & twinkling overhead Stars & those mesmerising Lava Lamps. It was quite incredible! This year we will be keeping you all warm & cosy in The Cooperage. So what will the theme be this year?

All will be revealed nearer the time. You'll just have to wait & see!

The Cooperage

As you know, we've launched The Cooperage this Year, a fantastic NEW Dining space here at the Estate & it will well & truly be part of our Winter Festivities with it's amazing Lighting effects for a very special Experience with The Motley Cru. Here's a sneak preview above! So let's celebrate Winter in all its Magical glory....join us for our Winter Wonderland! Don't leave it too late to Book your Table! We're hosting this unique “Winter Dining Experience” on Thursdays, Fridays & Saturdays as from Thursday 25th November through until Saturday 19th December. Tables from 12.00pm – 10.00pm. Simply Book On-Line as usual via our web site.

🚂 “The Santa Train” 🦌

We almost forgot.....The “Santa Train” (our pickup service from Starcross station) will be operating throughout our **WINTER DINING FEAST** transporting you from the Train Station to the Estate. You need to pre-Book this service, so please email our Events Team once you've Booked your Table –

Events@Kentonparkestate.com

The Enchanted Winter Feast Menu (SAMPLE MENU - SUBJECT TO CHANGE)

STARTERS

* Woodland Wild Venison Carpaccio, Devon Blue Cheese, Estate Figs £14

*Smoked Parsnip & velvety Chestnut Velouté, Sage Oil £10

*Estate Winter Terrine (Duck, Pork, Chicken) with Cranberries, Chestnuts & Truffle Sourdough Crostini £12

*Red Mullet Ceviche with Charred Clementines £12

*Beetroot, Cranberry & Avocado Tartare with Mango Yolk £12

*Langoustine & Exmouth Scallop Mille-Fuille with Champagne Sauce £15

*Camembert au Calvados Fondue Served in a Roasted Pumpkin with Warm Ciabatta (for 2 sharer) £25



The Enchanted Winter Feast

MAIN COURSES

All served with Traditional Seasonal Sides

* **Smoked Pancetta & Turkey Roulade** with a Cranberry & Chestnut Stuffing, Watercress, state Pinot Noir Jus £28

*Roasted **Turbot T-Bone Steak** with Asparagus, Spiced Crab & Shrimp Butter £31

*Wild Mushroom, **Cranberry & Smoked Chestnut Wellington** with a Cavolo Nero Duxelle served with Estate Cannonball Jus £28

*Estate Honey Roasted **Mallard Breast** with Mulled Wine Poached Orchard Pears £34

***Venison Fillet Steak** with Garlic Wild Mushrooms, Estate Pinot Noir Jus £34

***Festive Winter Platter** – Our Famous Festive Sharing Feast – Turkey Roulade, Honey Roasted Mallard & Venison Loin with all the Trimmings (for 2 sharer) £65

SIDES

A choice of Traditional Side Dishes

*Traditional Pigs in Blankets & Chorizo Pigs in Blankets £6.50

*Goose Fat Roasties £6.50

*Roasted Chestnuts, Brussel Sprouts & Sage £6

*Estate Honey Roasted Carrots & Parsnips £5

*Juniper Braised Red Cabbage £5

*Sourdough Bread Sauce £5

PUDDINGS & DESSERTS

*Pain au Chocolate & Orange Bread 'n' Butter Pudding with Creme Anglaise, Dark Cherry Sauce £12

*Eggnog Crème Brûlée with Boozy Cranberries & Panettone Crostini – the ultimate indulgent Dessert! £10

*Maple Roasted Figs with Cinnamon & Sparkling Estate Fizz Sabayon £12

*Estate Harvest Cheeseboard (a selection of our 5 favourite local cheeses) with Estate Quince, Crackers, Figs & Pickled Beetroot £15