



BROOKFIELD
— BARN —

Spectacular Christmas Parties
at Brookfield Barn



**JOIN US AND CELEBRATE
CHRISTMAS 2025 AT BROOKFIELD BARN**

Experience the magic of the festive season at Brookfield Barn, a charming and exclusive-use venue nestled in the picturesque countryside of West Sussex. Celebrate with an unforgettable Christmas party in beautifully decorated spaces tailored to suit your desired atmosphere and party size.

With a perfect blend of festive cheer and stunning surroundings, your Christmas party at Brookfield Barn will be an extraordinary experience for you and your guests.





Christmas at Brookfield



The Main Event

On arrival, you and your guests will be welcomed with a glass of Kir Royale, setting the tone for a joyful evening. Indulge in a delicious three-course meal crafted by our expert chefs, and keep the festivities alive by hiring evening entertainment to dance the night away.

For those wishing to extend the celebration, Brookfield Barn offers 10 luxurious en-suite bedrooms for an overnight stay.

WHAT'S INCLUDED

- A glass of Kir Royale on arrival
- Three-course meal
- Half a bottle of wine per person (optional)
- Table decorations
- Tea & coffee station

ITINERARY

ARRIVAL AND DRINKS: 6:00pm

DINNER SERVED: 6:45pm

DANCING: 9pm

BAR OPEN: 6pm – 11:30pm

**FOR EVENT ENQUIRIES OR TO BOOK YOUR
FESTIVE PARTY, PLEASE CONTACT**

01403 900606
eventenquiries@brookfieldbarn.co.uk

The Menu

STARTER

- Cauliflower and honey roast parsnip soup, crisp cauliflower florets with mature cheddar and thyme (V)
- Game pâté with spiced date and cranberry chutney, baby leaf salad, malted rye and sunflower seed bread
- Baked goats cheese, rosemary and olive focaccia, grilled figs and red onion marmalade, sherry vinegar dressing (V)

MAIN

- Roast turkey wrapped in pancetta with a chestnut and cranberry stuffing, creamed savoy cabbage, buttered sprouts, roasted parsnips and potatoes
- Grilled fillet of salmon, braised leeks and white beans, garlic and herb crushed new potatoes, lemon and chive butter sauce
- Slow braised shoulder of lamb, herb and Dijon mustard crumb, crushed roasted roots, sweet onion and parsnip puree, rosemary jus
- Roast celeriac, butternut squash and mushroom wellington, thyme and honey glazed carrots, wild mushroom sauce (V)

DESSERT

- Individual Christmas pudding with brandy creamed custard
- Dark chocolate steamed sponge pudding, chocolate popping candy and vanilla ice cream
- Apple and pear crumble spiced with cinnamon and star anise, vanilla bean custard

Prices

SUNDAY - THURSDAY

Three-course dining with arrival drink
£65 per person
(Minimum guests 60)

FRIDAY - SATURDAY

Three-course dining with arrival drink
£70 per person
(Minimum guests 65)

OPTIONAL EXTRAS

- Half a bottle of wine per person
£10
- Canapés per person
£10
- Photobooth with prints
£200
- Accommodation
£150 per room
(Breakfast included)

All prices quoted include VAT



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