



CLOCK BARN

Spectacular Christmas Parties
at Clock Barn

Clock Barn
Welcome
to
Clock Barn



Join us and celebrate Christmas 2025 at Clock Barn

Experience the magic of the festive season at Clock Barn, a charming and exclusive-use venue nestled in the picturesque countryside of Hampshire. 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 Clock Barn will be an extraordinary experience for you and your guests.





Christmas at Clock Barn



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, Clock Barn offers 22 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: 6pm

DINNER SERVED: 6:45pm

DANCING: 9pm

BAR OPEN: 6pm – 11:30pm

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

01256 630199

eventenquiries@clockbarn.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
£75 per person
(Minimum guests 60)

OPTIONAL EXTRAS

Half a bottle of wine per person
£10

Canapés per person
£10

Accommodation
Available on request

All prices quoted include VAT