



PUTTERIDGE BURY

Christmas

'TIS THE SEASON TO SPARKLE!

WELCOME TO CHRISTMAS AT PUTTERIDGE BURY

Putteridge Bury is a magical place whatever the season, but at Christmas it truly comes into its own. As the nights draw in, this historic house takes on a new charm with seasonal foliage, soft lighting and those festive favourites on the menu.

Our love for all things Christmassy shines through everything we do. From the warm welcome and seasonal food to the little details that will make your visit feel nostalgic and special.

To us, Christmas is about togetherness. Sharing delicious food, raising a glass with friends, family or colleagues and soaking up the festive atmosphere. This year's Christmas programme brings all of that to life – whether you're joining us for a Christmas lunch or a sparkling night of great food and dancing.

We can't wait to welcome you and help make your Christmas experience at Putteridge Bury truly memorable.

The Putteridge Bury Team



magical

a step back in time

THE STORY OF PUTTERIDGE BURY

Putteridge Bury House is a neo-Elizabethan manor house built in 1911 in the style of Chequers, the Prime Minister's iconic country residence. The grounds of the estate were redesigned by the Edwardian architect Edwin Lutyens, whose visionary work shaped some of Britain's most distinguished country homes.

The planting was curated by Gertrude Jekyll, one of the most influential horticulturists of her time.

But Putteridge Bury's story extends far beyond the Edwardian era. Its history can be traced to the reign of Edward the Confessor, and it is even mentioned in the Domesday Book of 1086.

Over the centuries, it has been a place for entertainment and many celebrations. The house has welcomed many distinguished guests, including Queen Mary, King George V and King Charles III, who was a regular visitor to Putteridge Bury during his time as Prince of Wales. In December 1926, King George V planted an oak tree on the lawn to the south

of the house – just one of the many historic moments that make this estate truly special.

Today this magnificent house is owned by the University of Bedfordshire and plays host to hundreds of events, weddings, conferences, parties, and seasonal gatherings throughout the year.

With its timeless grandeur, historic past and stunning surroundings, Putteridge Bury House is the perfect backdrop for every special occasion.



sparkle

CHRISTMAS LUNCHES

Traditional Christmas lunch with a touch of grandeur

Enjoy a traditional festive lunch in the historic surroundings of Putteridge Bury. With its high ceilings, elegant décor and sparkling chandeliers, this characterful venue sets the scene for a truly memorable occasion.

Whether you are celebrating with colleagues or catching up with family and friends, you can relax to the sound of festive music as you soak up the atmosphere.

Doors open at 11.30am, with lunch served at 12.30pm.



Exclusive access

Planning a larger celebration? You can have exclusive use of our facilities for parties of 80 guests or more

TWO-COURSE LUNCH

- **Tuesday 8 December**
- **Wednesday 9 December**
- **Thursday 10 December**

STARTERS

- **Chicken liver pâté** (GFA) – red onion chutney and a sourdough crostini
- **Prawn cocktail** (GFA) – mixed leaf salad, cucumber, lemon with Marie Rose sauce and a bread roll
- **Roasted winter vegetable soup** (V, Ve, GFA) – toasted chestnut soil, truffle oil and a bread roll

MAINS

- **Roasted breast of turkey** (GFA) – pig in blanket, sausage meat stuffing, fondant potato, roasted parsnip, carrots and sprouts
- **Supreme of Salmon** (GFA) – ratatouille, tenderstem broccoli and new potatoes
- **Parsnip, cranberry and spinach wellington** (V, Ve) – fondant potato, carrots, sprouts and tenderstem broccoli



BOOKING ESSENTIAL



£30 per person

THREE-COURSE LUNCH

- **Tuesday 15 December**
- **Wednesday 16 December**
- **Thursday 17 December**

STARTERS

- **Chicken liver pâté** (GFA) – red onion chutney and a sourdough crostini
- **Prawn cocktail** (GFA) – mixed leaf salad, cucumber, lemon with Marie Rose sauce and a bread roll
- **Roasted winter vegetable soup** (V, Ve, GFA) – toasted chestnut soil, truffle oil and a bread roll

MAINS

- **Roasted breast of turkey** (GFA) – pig in blanket, sausage meat stuffing, fondant potato, roasted parsnip, carrots and sprouts
- **Supreme of salmon** (GFA) – ratatouille, tenderstem broccoli and new potatoes
- **Parsnip, cranberry and spinach wellington** (V, Ve) – fondant potato, carrots, sprouts and tenderstem broccoli

DESSERTS

- **Christmas pudding** (GFA, V, Ve) – custard or brandy sauce, garnished with redcurrants
- **Apple crumble** (V) – custard
- **Chocolate and clementine torte** (V, Ve, GFA) – chocolate sauce, berry compote and micro mint



BOOKING ESSENTIAL

£35 per person

Key (V) Vegetarian option available
(VE) Vegan option available
(GFA) Gluten Free Available

Please let us know if you have any dietary requirements when booking your event.

CHRISTMAS PARTY NIGHTS

party

Celebrate the season in style with a night to remember!

Enjoy an evening of festive cheer, fine dining and dancing the night away. On arrival, you are welcome to purchase a drink from our friendly bar staff before sitting down to enjoy a delicious three-course meal.

Then it's over to the dancefloor as our resident DJ brings the party to life — the perfect way to round off the year with family, friends and colleagues.

Doors open at 6.30pm, dinner is served at 7.30pm. Last orders at 11.45pm, with dancing until midnight.

- **Friday 4 December**
- **Saturday 5 December**

BOOKING ESSENTIAL

Planning a larger celebration?

You can have exclusive use of our facilities for parties of 100 guests or more



THREE-COURSE DINNER

£47 per person*

STARTERS

- **Chicken liver parfait** (GFA) – roasted fig, apple gel, a sourdough crostini, olive soil
- **Pulled beef brisket salad** (GFA) – served with radicchio, watercress, toasted walnut and gorgonzola
- **King prawn and crab cocktail** (GFA) – mixed leaf salad, cucumber, lemon with Marie Rose sauce, and a sourdough crostini
- **Roasted winter vegetable soup** (V, Ve, GFA) – toasted chestnut soil, truffle oil and a bread roll

MAINS

- **Roasted breast of turkey** (GFA) – pig in blanket, sausage meat stuffing, fondant potato, roasted parsnip, carrots and sprouts
- **Supreme of corn-fed chicken** (GFA) – roasted plum tomato and spinach, fondant potato, tenderstem broccoli
- **Supreme of salmon** (GFA) – ratatouille, tenderstem broccoli and new potatoes
- **Parsnip, cranberry and spinach wellington** (V, Ve) – fondant potato, carrots, sprouts and tenderstem broccoli

DESSERTS

- **Christmas pudding** (GFA, V, Ve) – custard or brandy sauce, garnished with redcurrants
- **Chocolate fondant** (V) – ice cream, chocolate sauce and shortbread crumb
- **Raspberry and gin cheesecake** (Ve, V, GFA) – fresh raspberries, raspberry coulis and mint
- **Cheese plate with crackers** (GFA, V) – Stilton, cheddar, brie selection with chutney, grapes and celery

Key (V) Vegetarian option available
(VE) Vegan option available
(GFA) Gluten Free Available

Please let us know if you have any dietary requirements when booking your event.

*£10 deposit per person. Groups of fewer than 8 people may be required to share a table with other guests.



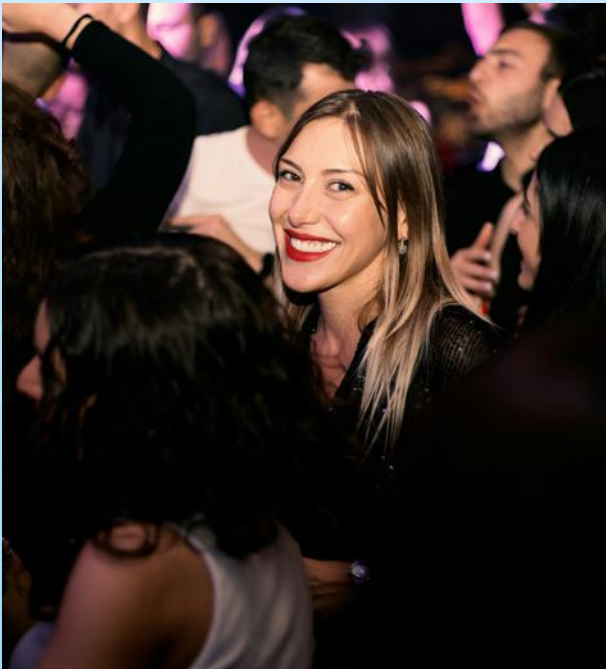
Want to make the
evening extra special?

*Be the ultimate party host and
pre-order wine for your table*

BOTTOMLESS AFTER DARK

Celebrate the festive season in style with our Christmas Evening After Dark Bottomless Brunch at Putteridge Bury.

Enjoy unlimited Prosecco and beer from 7.30pm until 9pm, with the option to upgrade to a selection of premium drinks for an extra festive touch.



- **Friday 11 December**
£45 per person*
- **Thursday 17 December**
£40 per person*
- **Friday 18 December**
£45 per person*

*£10 deposit per person. Groups of fewer than 8 people may be required to share a table with other guests.

Our DJ will be setting the atmosphere from 6.30pm, with dancing continuing through until midnight.

Expect a fun and relaxed evening, with delicious sharing platters served to the table at 8pm – the perfect way to eat, drink, dance and celebrate together this Christmas.


BOOKING ESSENTIAL




SHARING PLATTER MENU

- **Loaded nachos** (V) – tortilla chips topped with sour cream, guacamole, crispy onions, Monterey Jack cheese, jalapenos, pomegranate and gherkins
- **Pig in blanket loaded chips** – chips topped with roasted pig in blanket bits, Monterey Jack cheese, crispy onions and barbecue sauce
- **Cauliflower bites** (V, Ve) – buffalo battered cauliflower bites topped with chipotle mayonnaise and barbecue sauce
- **Lamb koftas** (GFA) – Turkish style spiced lamb kebabs served with cucumber and mint yogurt dip
- **Garlic and chilli marinated olives** (V, Ve, GFA) – mixed olives marinated in chilli and garlic
- **New York strip steak ciabatta sandwich** (GFA) – medium cooked steak in a ciabatta with caramelized onions, Dijon mustard, mayonnaise, lemon juice, garlic and cheese
- **Mini mince pies** (V, Ve, GFA) – sweet pastry filled with mixed dried fruit and spices
- **Stollen pieces** (V) – fruit bread with nuts, dried and candied fruit

bottomless

Key (V) Vegetarian option available
(VE) Vegan option available
(GFA) Gluten Free Available

Please let us know if you have any dietary requirements when booking your event.

LIVE TRIBUTE NIGHT

Saturday 12 December



Join us for an evening of fantastic live entertainment from Eccentric Pony – the ultimate party band!

Having played all over the UK and Europe, at all types of events, Eccentric Pony have a wealth of experience and talent. From the 80's right through the decades, there's something for everyone.

So, grab your family, friends and colleagues to enjoy a delicious three-course meal before dancing the night away.

The bar will be open from 6.30pm until 11.30pm, with dinner served from 7pm.




BOOKING ESSENTIAL


get up

THREE-COURSE DINNER

£55 per person*

STARTERS

- **Smoked duck** (GFA) – cherry compote, mango puree, roasted walnuts and rocket salad
- **Gin-cured salmon** (GFA) – pickled cucumber, black olive soil, pickled radish
- **Gnocchi** (V, Ve) – oyster and chestnut mushroom, peas, spinach and truffle oil

MAINS

- **Pressed pork belly** (GFA) – caramelised red onion mash, roasted apple and tenderstem broccoli
- **Supreme of trout** (GFA) – crushed new potato, sauteed mange tout, green bean and tenderstem broccoli
- **Vegetable and artichoke nut roast** (V, Ve, GFA) – crushed new potato, sauteed mange tout, green bean and tenderstem broccoli

DESSERTS

- **Chocolate fondant** (V) – ice cream, chocolate sauce and shortbread crumb
- **Raspberry and gin cheesecake** (Ve, V, GFA) – fresh raspberries, raspberry coulis and mint
- **Cheese plate with crackers** (GFA, V) – Stilton, cheddar, brie selection with chutney, grapes and celery

Key (V) Vegetarian option available
(VE) Vegan option available
(GFA) Gluten Free Available

Please let us know if you have any dietary requirements when booking your event.

*£10 deposit per person. Groups of fewer than 8 people may be required to share a table with other guests.

and dance

indulgent

FESTIVE FINE DINING NIGHT

Saturday 19 December



Celebrate the magic of Christmas with an elegant evening of fine dining at Putteridge Bury.

Begin your festive night with a beautifully crafted cocktail on arrival before enjoying a luxurious four-course Christmas menu, carefully designed to make the occasion truly special.

Enjoy live entertainment throughout the evening, featuring a talented singer followed by a DJ to continue the festivities.

The bar will be open from 6pm until 11.30pm, with dinner served at 6.45pm.



BOOKING ESSENTIAL



FOUR-COURSE DINNER

£70 per person*

*£10 deposit per person. Groups of fewer than 8 people may be required to share a table with other guests.

STARTERS

- **Confit duck, red onion and truffle terrine** (GFA) – mulled wine gel, sourdough
- **Smoked salmon tartare** (GFA) – smoked salmon with capers, lemon, gherkins, shallots topped with lemon crème fraîche
- **Goats cheese log** (V, GFA) – red onion chutney, sundried tomato, roasted courgette



FISH COURSE

- **Butter poached halibut** (GFA) – squid ink risotto, charred baby leek and mussels
- **Cèpe mushroom risotto** (V, Ve, GFA) – topped with black garlic and black truffle



MAIN COURSE

- **Venison fillet** (GFA) – cooked medium with truffle mash, honey-roasted baby carrot, tenderstem broccoli and port jus
- **Roasted breast of turkey** (GFA) – pig in blanket, sausage meat stuffing, fondant potato, roasted parsnip, carrots and sprouts
- **Monk fish** (GFA) – served with truffle mash, honey-roasted baby carrot, tenderstem broccoli
- **Parsnip, cranberry and spinach wellington** (V, Ve) – served with a bubble and squeak potato cake, honey-roasted baby carrot and tenderstem broccoli



DESSERTS

- **Chocolate delice** (V) – served with a macaron, ice cream, minted chocolate ganache and micro mint
- **Eton Mess** (V, GFA) – Chantilly cream, fresh berries with crumbled meringue
- **Vanilla pod and coconut panna cotta** (V, Ve, GFA) – chilled chilli and pineapple compote

magical

SANTA'S GROTTTO

Tuesday 22 December



Make Christmas truly magical with Santa's Grotto at Putteridge Bury.

Create unforgettable festive memories as the little ones meet Santa himself and receive a special Christmas present.

Children can also enjoy decorating their own gingerbread biscuits in a fun and festive atmosphere.

Join us from 2pm until 4pm for an afternoon filled with Christmas cheer, family fun, and seasonal magic.

£10 per child*

*Payable on booking and non-refundable.



BOOKING ESSENTIAL



TERMS & CONDITIONS

- Bookings will be held provisionally for up to two weeks. If a deposit is not received within this time, the booking will be automatically released.
- To secure your booking, **a non-refundable deposit of £10 per person** is required.
- If your party size reduces, payments already made cannot be transferred to other services.
- Should your numbers fall below the stated minimum, you will still be charged for the minimum number of guests.
- In the unlikely event that we need to cancel or combine events to ensure appropriate numbers, an alternative date will be offered.
- We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control.
- Final payment for all bookings must be made by **1 November 2026**.
- For bookings made **after 1 November 2026**, full payment is required at the time of booking.
- We are unable to offer refunds once payment has been received.
- Please let us know of any dietary requirements in advance so we can accommodate your needs.
- We kindly ask that payment is made via **BACs or card transaction** – we are unable to accept multiple payments.
- To confirm your booking, please complete and return the booking form enclosed.

EXCLUSIVE USE

Lunches – Exclusive use of our facilities is only given to parties of 80 guests or more. Should numbers fall below 80 then a surcharge of £30 per absent adult will be charged.

Party Evenings – Exclusive use of our facilities is only given to parties of 100 guests or more. Should numbers fall below 100 then a surcharge of £45 per absent adult will be charged.



PUTTERIDGE BURY

HOW TO FIND US

Hitchin Road, Luton, Bedfordshire LU2 8LE

Putteridge Bury is a short taxi ride from Luton train station and a 15–20-minute taxi drive from Hitchin.



For further information or to make a booking please contact our friendly team:



01582 489069



conference.centre@putteridgebury.co.uk



www.putteridgebury.co.uk



University of
Bedfordshire

Putteridge Bury is part of the University of Bedfordshire estate