



Christmas at Dinton

Events 

Private Events - Lunches - Dinners - Parties - Afternoon Teas



Festive Afternoon Tea

*A luxurious seasonal celebration of sweet and savoury treats,
served with premium teas or coffee — and a glass of sparkling fizz!*

Savoury Delights

Smoked Salmon & Dill Cream Cheese Blinis

Delicately cured salmon with lemon zest & dill on fluffy blinis

Turkey, Cranberry & Sage Finger Sandwiches

Roast turkey breast with cranberry chutney & herbed stuffing

Baked Camembert & Fig Crostini

Warm, gooey Camembert with fig relish on toasted sourdough (V)

Chestnut & Mushroom Pâté Tartlets

Earthy & rich with festive herbs in a golden pastry shell (VE)

Sweet Festive Fancies

Mini Black Forest Trifles

Layers of chocolate sponge, cherries & whipped cream

Gingerbread Cheesecake Squares

Spiced ginger biscuit base with creamy vanilla topping & gingerbread crumb

White Chocolate & Cranberry Scones

Served with clotted cream & winter berry preserve

Vegan Mince Pie Crumble Bars

Spiced mincemeat layered with oat crumble (VE)

Tea & Extras

A pot of luxury loose-leaf tea

(choose from English Breakfast, Winter Spice, Earl Grey, or Peppermint)

Artisan coffee or rich hot chocolate with whipped cream & chocolate shavings

Dairy-free milks available: oat, almond, soy

Something Sparkling

Glass of Prosecco or Non-Alcoholic Sparkling Elderflower

£17.00 per person

*Available Monday - Sunday
Includes Crackers, Hats & Festive Novelties

Festive Buffets

*A lavish seasonal buffet brimming with sweet and savoury delights
- perfect for those family get togethers or office gatherings!*

Savoury Bites

Mini Turkey & Cranberry Sliders

Soft rolls with roast turkey, cranberry chutney & rocket

Pigs in Blankets Skewers

Classic cocktail sausages wrapped in streaky bacon, served on mini skewers

Festive Sausage rolls

Homemade pork sausage rolls with cranberries

Mini Quiche Selection

Bite-sized quiches with mixed fillings (cheese & onion, spinach & feta, bacon & leek)

Brie & Cranberry Tartlets (V)

Golden pastry cups filled with melted Brie and sweet cranberry

Cheese & Grape Skewers (V)

Mature cheddar and seedless grapes on cocktail sticks

Mini Vegan Sausage Rolls (VE)

Flaky puff pastry with herby plant-based filling

Sweet Treats

Chocolate Brownie Bites

Rich and fudgy, dusted with icing sugar

Mini Mince Pies (V)

Homemade Traditional spiced fruit pies with a festive star top

White Chocolate Dipped Shortbread Stars (V)

Buttery shortbread dipped in festive white chocolate

Mini Vegan Orange & Cranberry Cakes (VE)

Zesty sponge with sugared cranberries on top

Fruit Skewers (VE)

A colourful mix of grapes, clementine slices & strawberries

Gingerbread Men (VE option available)

Crisp and lightly spiced with cinnamon & cloves

£27.00 per person

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Festive Lunches & Dinners

Ideal for that group of friends for a gathering or the office end of year get together!

Starters

Creamy Tomato & Basil Soup (V)

A smooth, comforting blend of ripe tomatoes and fresh basil, finished with a swirl of cream, served with warm, crusty bread and butter

Spiced Carrot & Lentil Soup (VE)

A rich & hearty vegan soup made with slow-cooked carrots, red lentils & warming spices, served with rustic seeded bread

Mains

Traditional Roast Turkey Christmas Dinner

Roast turkey served with sage & onion stuffing, golden roast potatoes, maple-glazed carrots, Brussels sprouts & a generous helping of rich homemade gravy

Festive Nut Roast (VE)

A wholesome vegan nut roast packed with chestnuts, mushrooms, and fresh herbs served with crispy roast potatoes, seasonal vegetables & a savoury vegan gravy.

Desserts

Warm Mince Pie with Custard (V)

A buttery pastry filled with spiced fruits, served warm with a generous pour of creamy vanilla custard

Chocolate & Orange Torte (VE)

A decadent vegan dessert with layers of rich dark chocolate and zesty orange finished with a dollop of whipped coconut cream

Lunch £24.50 per person
Dinner £27.50 per person

Available Monday - Sunday

Available in the Coffee House only

**Includes Crackers, Hats & Festive Novelties*

Private Room Hires

Both of our private spaces come included with a music system for you to have your own sound, complimentary Wi-Fi and complimentary car parking.

The Coffee Deck

At Dinton Activity Centre

Minimum of 15 guests
Maximum of 40 guests

£30.00
per hour

Minimum 3 hours required



**Artists Impression*



The Coffee House

At Dinton Pastures

Minimum of 20 guests
Maximum of 50 guests

£40.00
per hour

Minimum 3 hours required

**Artists Impression*

FAQ's

How do I book?

To place your booking with us, please email eventbookings@wokingham.gov.uk with the number of guests, date and time you would like to make your booking for.

Do you require a deposit?

We require a 50% deposit at the time of booking with the final balance due at least 2 weeks prior to your booking.

Can I make a booking without a private room?

Unfortunately we can only offer the above menus within a private setting at Dinton.

Do I have to pay for car parking?

Car parking is included in the price of your room hire. A code to input on the parking machines will be sent over a few days prior to the Event.

Do you cater for dietary requirements?

Absolutely! We would need to know of all of your dietary requirements at least 4 weeks prior to your booking date to ensure we can cater accordingly.



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Countryside Events Team



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eventbookings@wokingham.gov.uk

