KIN HOUSE Christmas 2023

Kington Langley, Wiltshire, SN15 5NA

Whether you're planning a Christmas lunch for your closest friends, a blowout party to celebrate the end of the year, or a well-earned away day for your team, Kin House is the perfect place to ring in the festive season.

FESTIVE TAKEOVER FOR 24-200 GUESTS

Exclusive use house hire includes:

The whole house and grounds to yourselves from 11am-5pm or 5pm-12am for activities, team building workshops, partying and dancing

Fizz and mince pies on arrival

Transport to and from Chippenham station for up to 37 guests. The station is a 10-minute drive from the house and only an hour from London Paddington.

Please get in touch with us at hello@kinhouse.co.uk for house hire prices. House hire excludes bedrooms, food and drink.

Priced separately:

Use of 12 bedrooms sleeping up to 24 guests, including breakfast

Fizz and canapés, two-course lunch or dinner with house wine – $\pounds 87pp$ + VAT

Fizz and canapés, three-course lunch or dinner with house wine - £102pp + VAT

Fizz and canapés, three-course lunch or dinner, with cheese and house wine – $\pounds 117$ + $V\!AT$

Seasonal cocktails and additional drinks priced individually

Activities are priced separately – see below for more information on our festive options



CHRISTMAS MENU

CANAPÉS

Choose three or six

Braised short rib, truffle parsnip purée, parmesan Sticky cranberry pork belly, cucumber, chestnut crumb Caraway biscuit, venison biltong, plum Chicken skin waffle, salt-baked celeriac, apple Smoked salmon, horseradish blini, herb crème fraiche Truffle croissant pudding, black garlic emulsion (v) Bocconcini bite, tomato and lemon thyme chutney (v)

Braised baby beet, white beetroot, tapioca cracker, balsamic ketchup (v)

STARTER

Please choose one

Burrata, poached plum, puffed wild rice, mint (v)

Blackberry and gin-cured salmon, cucumber, pickled raspberry, winter cress, sourdough

Wiltshire game and apricot terrine, pickled baby vegetables, piccalilli, sourdough

Roasted beetroot, blood orange, radicchio, radish, mustard seed dressing (ve)

Please choose one

Beef cheek, horseradish mash, spiced carrot, cavolo nero, pickled walnut

Rosemary and juniper chicken, red cabbage, port-macerated blackberry, baby

beetroot, chicken sauce

Hasselback winter squash, feta, crispy kale, sage butter (v)

Brown butter-toasted gnocchi, truffle, fire-roasted chestnuts, crispy kale (ve)

PUDDING

Please choose one

Panettone bread and butter pudding, white chocolate, raspberry, vanilla cream

Mince pie crumble tart, mascarpone

Buttermilk pannacotta, mulled pear, almond crumb

CHEESE

Priced at an additional £15pp + VAT

A selection of British cheeses

Old Winchester, Dorset blue, Tunworth, Eve and Pavé Cobble, served alongside grapes and figs, dried fruit and nuts, house chutney and biscuits



Winter Negroni

£11.50

Sloe gin, Lillet Blanc, Suze Gentian Liqueur, orange, star anise

Mulled Wine

£10

Red wine, brandy, maple syrup, spices, fresh cranberry, orange

Sloe Gin Fizz

£9.50

Sloe gin, lemon, sugar syrup, soda, blackberry

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Boozy Peppermint Hot Chocolate

£10

Hot chocolate, Baileys, Peppermint Schnapps, Kahlua, whipped cream, crushed peppermint

Mulled Apple Juice

£9

Apple juice, orange, cloves, cardamom, cinnamon, honey

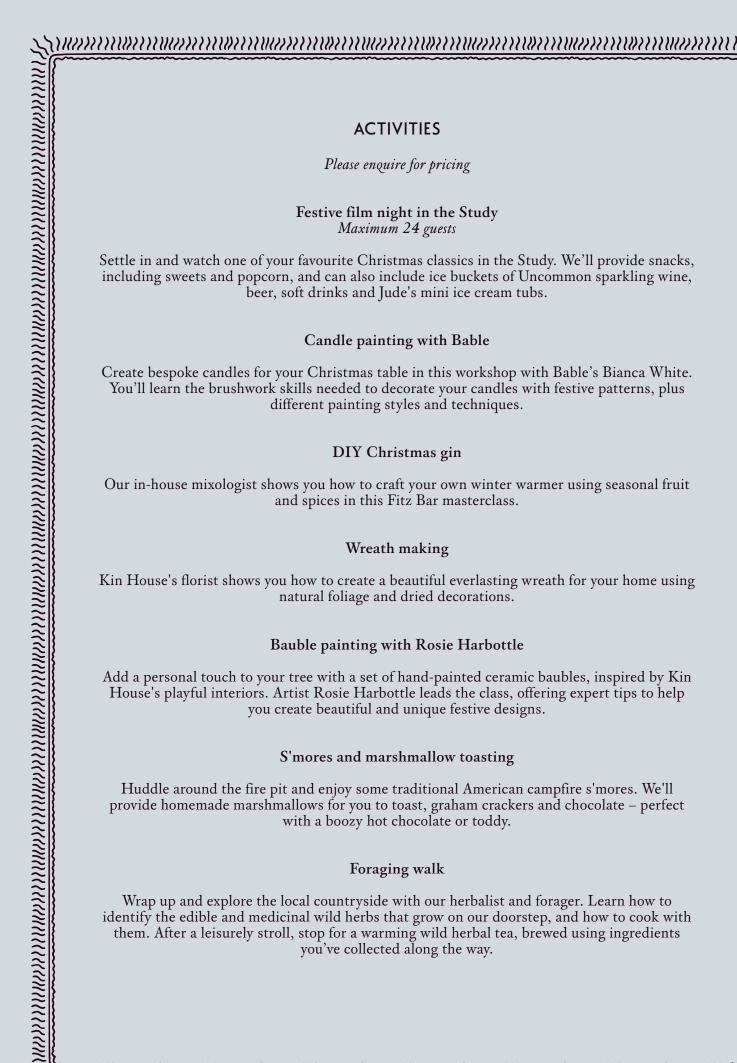
*Drink pricing is excluding VAT











ACTIVITIES

Please enquire for pricing

Festive film night in the Study Maximum 24 guests

Settle in and watch one of your favourite Christmas classics in the Study. We'll provide snacks, including sweets and popcorn, and can also include ice buckets of Uncommon sparkling wine, beer, soft drinks and Jude's mini ice cream tubs.

Candle painting with Bable

Create bespoke candles for your Christmas table in this workshop with Bable's Bianca White. You'll learn the brushwork skills needed to decorate your candles with festive patterns, plus different painting styles and techniques.

DIY Christmas gin

Our in-house mixologist shows you how to craft your own winter warmer using seasonal fruit and spices in this Fitz Bar masterclass.

Wreath making

Kin House's florist shows you how to create a beautiful everlasting wreath for your home using natural foliage and dried decorations.

Bauble painting with Rosie Harbottle

Add a personal touch to your tree with a set of hand-painted ceramic baubles, inspired by Kin House's playful interiors. Artist Rosie Harbottle leads the class, offering expert tips to help you create beautiful and unique festive designs.

S'mores and marshmallow toasting

Huddle around the fire pit and enjoy some traditional American campfire s'mores. We'll provide homemade marshmallows for you to toast, graham crackers and chocolate - perfect with a boozy hot chocolate or toddy.

Foraging walk

Wrap up and explore the local countryside with our herbalist and forager. Learn how to identify the edible and medicinal wild herbs that grow on our doorstep, and how to cook with them. After a leisurely stroll, stop for a warming wild herbal tea, brewed using ingredients you've collected along the way.

Bespoke wine tasting

Whether you want to sample the best English wines, learn more about natural winemaking techniques, or how to tell your Burgundy from your Barossa, we can tailor a tasting to suit you.

Create your own Christmas tableware with Tash Fry klā

In this masterclass you'll hand-sculpt your own ceramic designs, before pressing the final pieces with natural botanicals such as holly, ivy, and mistletoe for a festive feel.

Yoga & Pilates

Slow down and recharge with a calming yoga or Pilates class that focuses on deep breathing and muscle release to re-energise the mind and body.

Sound bath

Find space for yourself in a soul-soothing gong bath led by our experienced kinesiologist – the perfect antidote to a hectic December. One of the most ancient forms of healing, the gongs bathe your body with gentle frequencies to relieve stress, kick start your immune system and restore balance.

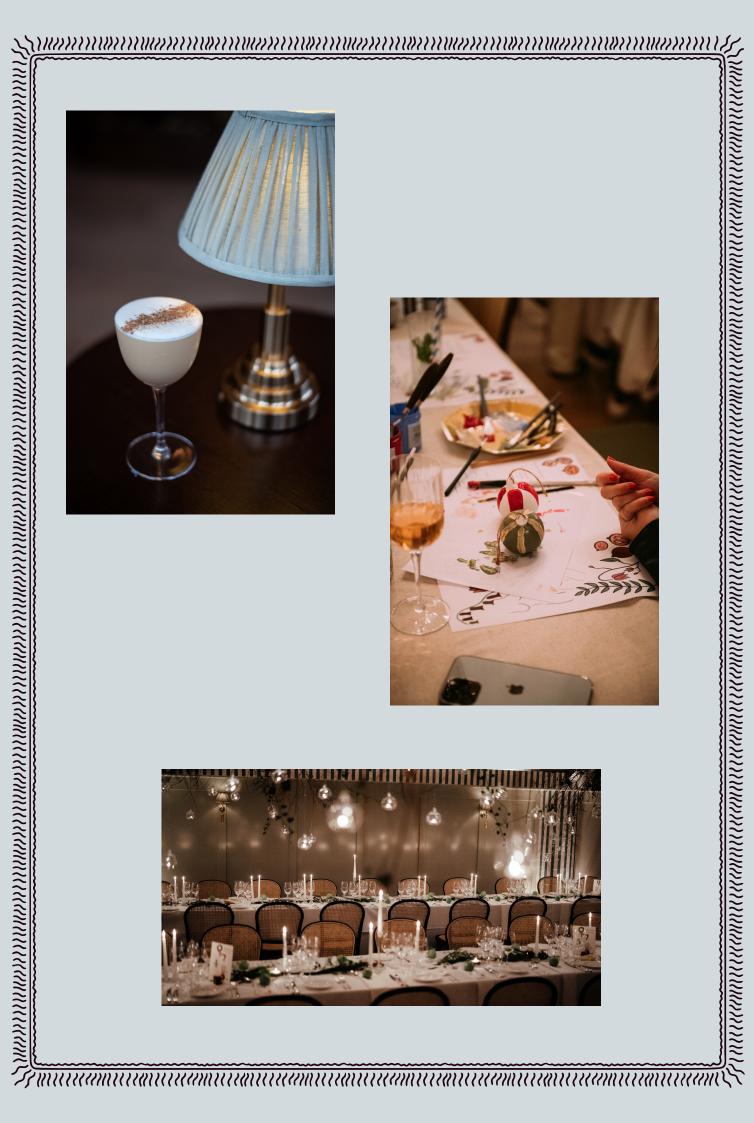
WANT TO KNOW MORE?

Find out more about hosting the ultimate Christmas celebration at Kin House by emailing hello@kinhouse.co.uk.

Kin House Kington Langley Wiltshire, SN15 5NA

Tel: 01249 479385







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