CHRISTMAS EVENTS 2025

* Christmas Fair

30th November 11.00-15.00

* Festive Hospitality Package

1st - 21st December 12.00-18.00

(Sunday-Wednesday)

* Christmas ceremonies showcase

14th December 10.00-12.00

* If Walls could talk tour

14th December 13.00-15.00



Christmas Ceremonies

Festive Ceremony Packages

Available throughout December, why not make your day even more special with one of our festive hospitality packages and optional extra's?

Treat your guests to a seasonal drinks display featuring deliciously flavoured festive beverages. You can even add some chocolates for an extra touch of indulgence!

Add a festive touch to your celebration with our elegant gold chair sashes — the perfect way to bring a hint of Christmas to your setting.

EDES HOUSE

West Street Chichester PO19 1RQ Tel:01243 777265

Booking line:0330 222 6000 Edes.house@westsussex.gov.uk

CHRISTMAS AT THE HOUSE





A house for all occasions

SEASONAL SOCIALS

Gather your friends, family or colleagues and enjoy a relaxed and joyful celebration in Edes House, a grade 1 listed building all decorated for Christmas, with one of our festive packages.

Whether you're looking for a stylish pre-reception before your main celebration out in town or want a low-key event in a traditional setting, we've got a package for you

What's Included:

Available Sunday to Wednesdays 12pm to 6pm.

From Monday 1st - 21st December

- A choice of three delicious light bite menus, provided by our approved caterers (minimum of ten people)
 - A welcome drink on arrival
- Room hire for up to two hours in one of our traditional rooms, or for larger parties, enjoy our grand foyer and adjoining rooms.
- Access to our hospitality station offering a variety of drinks either on account or pay as you go option (Please request our drinks menu in advance)

MENU

£21.50 per person

(Please select one menu per group booking)

Holly Menu

(Provided by Seasoned)
Mini mince pies
Stollen bites
Christmas pudding bites
Trifle shots

Mistletoe Menu

(Provided by Picnic & Hamper)
Cranberry and leek mini sausage rolls
Goodwood Charlton cheese straws
Garlic, ricotta and tomato bruschetta
Sun dried tomato and olive pinwheels
Smoked salmon and horseradish Bellini

Poinsettia Menu

(Provided by Custard Pie Catering)
Pigs in blankets – Cocktail sausages wrapped in bacon

Camembert & cranberry puffs
Cantaloupe melon, preserved ginger and fresh mint
leaves (VG)

Cocktail sandwiches: selection at chefs
discretion
Mini mince pies
Homemade gooey chocolate brownies

Please Note: Catering requests are subject to

availability, menu choices will be confirmed within 48hrs of

booking

If you want a more substantial menu, why not

upgrade for another £7.50 per person

Cranberry Menu

(Provided By Seasoned)
Turkey & stuffing Sliders
Sticky pigs in blankets
Rosemary Wedges (V)
Antipasti sewers (V)
Cheese Straws (V)
Trifle shots (V)

Gold Menu

(Provided by Picnic & Hamper)

Mini quiches
Cranberry and leek mini sausage rolls
Pigs in blankets
Goodwood Charlton cheese straws
Sandwich selection (selection at chefs discretion)
Mushroom Tartlets
Smoked salmon and horseradish Bellini
Dark chocolate brownie bites

Star Menu

(Provided by Custard Pie Catering)
Pigs in blankets-Cocktail sausages wrapped in bacon

Camembert & cranberry puffs
Cantaloupe melon, preserved ginger and fresh mint
leaves (VG)

Smoked salmon blinis with a horseradish cream Crudités

Cocktail sandwiches: (selection at chefs discretion)

Mini mince pies

Homemade gooey Chocolate brownies
Mini meringues, whipped cream, clementine, orange
and pomegranate seeds