UPDOWN



EVENTS BROCHURE
CHRISTMAS 2026









Updown, a converted 17th century farm set in the magical Kentish woodlands, has been lovingly restored to provide 11 luxuriously appointed rooms. Our beautiful restaurant is ideal for larger parties, while our farmhouse private dining room is perfect for intimate dinners and meetings.











THE CONSERVATORY







Our private dining room is located in the conservatory in the farmhouse, with French windows opening up to it own garden and lawn. This room can accommodate up to 22 people for a seated event or more for an informal party. You're welcome to use the garden before or after for drinks, or even to dine outside if the weather permits. The private dining room can also be set up as a meeting space with drinks or an informal meal.

THE RESTAURANT









Our magical restaurant is set amid Updown's rambling grounds. You can dine under the grape vines surrounded by beautiful 17th century brick and watch the chefs in the open kitchen tending to the wood fired grill and original farmhouse bread oven. We can seat up to 80 guests on separate tables plus up to 40 on one long table under our Pergola.

THE HOUSE













With rooms sleeping 22 adults, a cocktail bar at your disposal and our heated outdoor pool, the whole house is perfect for a group wanting to celebrate in style and privacy. Enjoy a night or a weekend centered around dinner in our private dining room or under the pergola. The library, aka the orange room, is located in the farmhouse and can be closed off to accommodate a drinks party of up to 20.

FOOD & BEVERAGE







Menus are hyper seasonal, use the best of local and European produce and change on a regular basis to reflect what's best. Everything is cooked over wood in the open kitchen.

Our wine list is a mix of winemakers we've loved for years and some newer finds from smaller producers. It is very much influenced by the food with mostly Italian, some French and some locally produced wines.

Similarly, our drinks list draws heavily on the Italian classics, with produce from the garden featuring as often as we can; think Fig Leaf Negronis, Blackberry and Bay Shrubs, or Lemon Verbena Punch.



CHRISTMAS MENUS

OPTION ONE:

£50pp

To Share

Pork, Rabbit & Apricot Terrine
with Pickled Walnuts & Toast

Steamed Leeks with Brown Shrimps,
Dill & Mustard

Castelfranco Salad with Apples,
Walnuts & Dolcelatte

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Roast Turkey with Cotechino Sausage,
Celeriac, Chestnuts & Quince

or

Celeriac, Potato & Lancashire Pithivier Served
with Roast Potatoes & Brussel Sprouts

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Pear & Sherry Trifle

or

Chocolate Mousse with Salted Caramel

OPTION TWO:

£80pp

Pork, Rabbit & Apricot Terrine
with Pickled Walnuts & Toast

Steamed Leeks with Brown Shrimps,
Dill & Mustard

Castelfranco Salad with Apples,
Walnuts & Dolcelatte

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Crab & Fennel Risotto

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Roast Magret Duck with Cotechino,
Endives & Quince

or

Steamed Sea Bass with Celeriac & Chestnuts

or

Celeriac, Potato & Truffle Pithivier Served with
Roast Potatoes & Brussel Sprouts

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Pear & Sherry Trifle

or

Profiteroles with Caramel Ice Cream
& Chocolate Sauce

DRINKS PACKAGE

£30pp

Mineral Water

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Arrival House Spritz or glass of fizz

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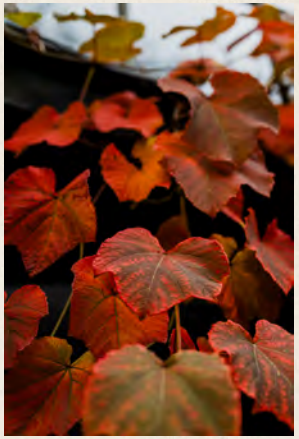
Half a bottle of wine per person with the meal

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Tea and Coffee

WHAT ELSE DO WE OFFER









- Focaccia making workshop with guided olive oil tasting
- Cocktail masterclass
- Garden tour with cut flower workshop
- Wine tasting
- Yoga session



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