

Damson & Wilde

2026 Festive Bookings



Festive Bookings

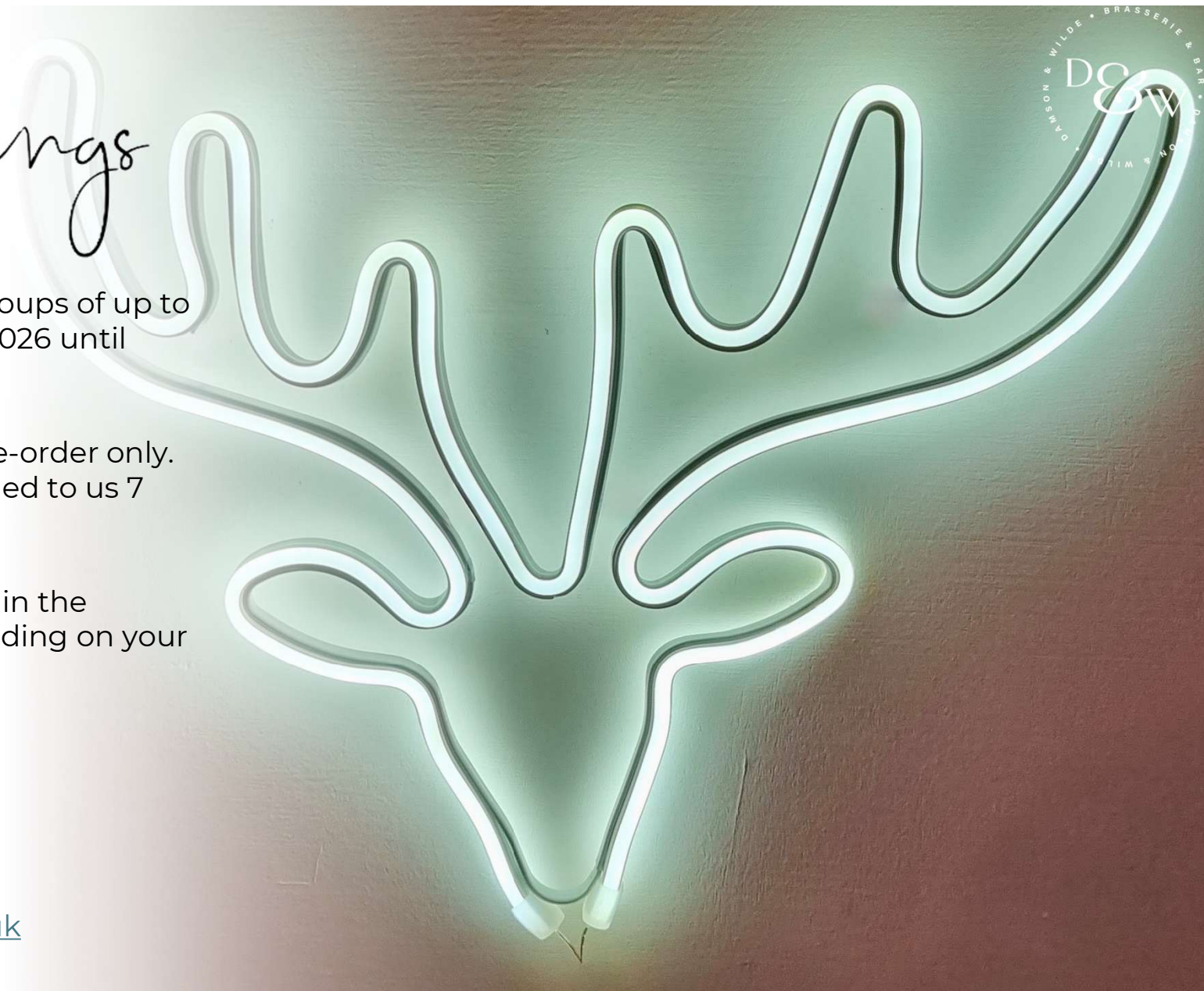
Our festive menu is available for groups of up to 78 from Thursday 26th November 2026 until Thursday 31st December 2026

The festive menu is available by pre-order only. Your menu choices must be returned to us 7 days prior to your dining date

We have many different areas within the restaurant available to book depending on your booking size

Damson & Wilde
59 Abbeygate Street
Bury St Edmunds
IP33 1LB

Email : info@damsonandwilde.co.uk
Phone : 01284 648899





Food & Drinks



Corder Room

Seated Capacity

Minimum 7 people

Maximum 12 people

Layout

Low tables

Chairs & bench seating

- 1 table



The Nook

Seated Capacity

Minimum 8 people

Maximum 12 people

Layout

High tables

Bar stools

- 1 table



The Bench

Seated Capacity

Minimum 8 people

Maximum 10 people

Layout

Low tables

Bench seating & chairs

- 1 table



The Table

Seated Capacity

Minimum 8 people

Maximum 16 people

Layout

Low tables & chairs

- 1 table



Central Restaurant

Seated Capacity

Minimum 14 people

Maximum 20 people

Layout

Low tables

Booth, bench seating & chairs

- 2 or 3 tables of up to 4 (*Booth*)
- 1 table of 6 to 8 (*Bench / Chairs*)



Rear Restaurant

Seated Capacity

Minimum 24 people

Maximum 30 people

Layout

High & low tables

Booths, bench seating, chairs & bar stools

- 2 tables of up to 5 (*Booth*)
- 1 table of up to 4 (*Bench / chairs*)
- 1 table of 8 to 16 (*Tables / chairs*)



Half Restaurant

Central Restaurant & The Bench

Seated Capacity

Minimum 26 people

Maximum 30 people

Layout

Low tables

Booths, bench seating & chairs

- 3 tables of 4 (*Booth*)
- 1 table of 6 to 8 (*Bench / Chairs*)
- 1 table of 8 to 10 (*Bench / Chairs*)



Two Thirds Restaurant

Central Restaurant, The Bench & The Nook

Seated Capacity

Minimum 31 people

Maximum 42 people

Layout

High & low tables

Booths, bench seating, chairs & bar stools

- 3 tables of 4 (*Booth*)
- 1 table of 6 to 8 (*Bench / chairs*)
- 1 table of 8 to 10 (*Bench / chairs*)
- 1 table of 8 to 12 (*Bar stools*)



Full Restaurant

Central Restaurant, Rear Restaurant & The Bench

Seated Capacity

Minimum 46 people

Maximum 54 people

Layout

High & low tables

Booths, bench seating, chairs & bar stools

- 4 tables of 4 (*Booth*)
- 2 tables of 4/5 (*Booth*)
- 1 table of 6 to 8 (*Bench / chairs*)
- 1 table of 8 to 10 (*Bench / chairs*)
- 2 table of 8 to 12 (*Bar stools*)



Full Restaurant Plus

Central Restaurant, Rear Restaurant & The Bench
Plus, The Nook & / or The Corder Room

Seated Capacity

Full Restaurant plus Nook

Minimum 55 people

Maximum 66 people

Full Restaurant plus Corder Room

Minimum 55 people

Maximum 66 people

Full Restaurant plus Nook & Corder Room

Minimum 67 people

Maximum 78 people





Festive Menu

£38 for 3 Courses

This menu is only available to groups who have reserved & pre-ordered
A non-refundable deposit of £10 per person is required on booking

Starters

Celeriac veloute, sage oil, toasted hazelnuts (v)

Ham & taleggio croquette, burnt apple ketchup

Mandarin & cranberry cured salmon, horseradish creme fraiche, granary loaf

Duck rilette, cornichons, Wooster's focaccia

Mains

Roast turkey, sage & onion stuffing, pig in blanket, roast potatoes, gravy

Ox cheek bourguignon, mash

Trout en croute, dill sauce, new potatoes

Mushroom-stuffed butternut squash, chestnut crumb, roast potatoes, gravy (v)

All served with festive trimmings for the table to share:

Honey & thyme roasted parsnips, sautéed savoy & cavolo nero, sprouts, braised red cabbage

Desserts

Chocolate & amaretti torte, creme fraiche

Mincemeat frangipane tart, creme anglaise

Lemon posset, mulled wine-poached pear, shortbread

Sparkenhoe Red Leicester, Perl Las, Suffolk Brie, Stokes fig chutney, crackers (v)

The Menu

All menus including our gluten free
menu can be found on our website



Terms & Conditions

Festive Bookings

- Groups of 10 or more dining in December must dine from the Festive Menu.
- A £10 per person non-refundable deposit is required at the time of booking.
- Once your booking is confirmed, please complete our Pre-Order Form and return it via email to info@damsonandwilde.co.uk at least 7 days before your booking.
- Please inform us of any dietary requirements in advance so we can cater accordingly.
- Tables booked at lunch time must vacate their table by 5pm
- All bookings are table service only - sit back, relax & let us do all the hard work for you
- A discretionary 10% service charge will be added to your bill
- Payment is by card only



Contact Details

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Damson & Wilde is owned & operated by the local & independent Gusto Pronto hospitality group

