

MONDAY – SATURDAY LUNCH MENU

CHILLED FAN OF MELON (V)

Compote of Winter Berries

CHICKEN AND PORK TERRINE

Homemade Chutney and Crostini

CREAM OF TOMATO SOUP (V)

ROAST DEVONSHIRE TURKEY

Served with Bacon and Chipolata Roll, Cranberry Sage Stuffing and Turkey Gravy

BAKED FILLET OF HAKE

Mornay Sauce

CHARGRILLED GAMON STEAK

Pineapple and Mango Salsa

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

With Brandy Sauce

RASPBERRY MERINGUE ROULADE

Raspberry Coulis

BLUEBERRY CRÈME BRULEE

COFFEE AND HOMEMADE MINCE PIES

£30.50

Includes Christmas Crackers

SUNDAY – THURSDAY <u>DINNER MENU</u>

SMOKED MACKEREL TERRINE

Pickled Cucumber and Horseradish Cream

CHICKEN & PORK TERRINE

Homemade Chutney and Crostini

CREAM OF TOMATO SOUP (V)

ROAST DEVONSHIRE TURKEY

Served with Bacon and Chipolata Roll, Cranberry and Sage Stuffing and Turkey Gravy

GRILLED FILLET OF SALMON

Caper and Roasted Pepper Dressing

BRAISED PORK LOIN

Glazed Apple and Brie Cheese

All Main Courses are served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

COFFEE, BANANA & CHOCOLATE PROFITEROLES

With Warm Belgian Chocolate Sauce

BLUEBERRY CRÈME BRULEE

COFFEE AND HOMEMADE MINCE PIES

£34.50

Includes Christmas Crackers

FRIDAY & SATURDAY DINNER MENU

CHICKEN LIVER PARFAIT

Homemade Chutney

SMOKED SALMON AND PRAWN TERRINE

Celeriac Remoulade, Dressed Salad and White Wine Vinaigrette

BUTTERNUT SQUASH SOUP (V)

ROAST DEVONSHIRE TURKEY

Served with Bacon and Chipolata Roll, Sage Stuffing, Cranberry Sauce and Roast Gravy

OVEN BAKED SEA BREAM

With a Tomato and Olive Sauce

BRAISED BEEF STEAK

Mashed Potato, Baby Onion and Mushroom Sauce

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

BELGIAN CHOCOLATE TORTE

RASPBERRY MERINGUE ROULADE

Chantilly Cream and Fresh Raspberries

COFFEE AND HOMEMADE MINCE PIES

£38.50

Includes Christmas Crackers

VEGETARIAN MENU

DUO OF MELON

With Wild Berry Compote

HOMEMADE SOUP OF THE DAY

GOATS CHEESE AND RED ONION TART (SERVED WARM)

With Dressed Salad and Balsamic Dressing

SWEET POTATO AND FETA CHEESE STRUDEL

Tomato and Basil Sauce

NUT ROAST

Roasted Vegetables and Tomato Sauce

All Main Courses are Served with Seasonal Vegetables and Potatoes

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Sauce

HOMEMADE DESSERT OF THE DAY

As per the Party Menu Choices

HOMEMADE DESSERT OF THE DAY

As per the Party Menu Choices

COFFEE AND HOMEMADE VEGETARIAN MINCE PIES

Includes Christmas Crackers

Priced as per the Main Party

60 – 79 PEOPLE = 1 FREE MEAL

80 - 119 PEOPLE = 2 FREE MEALS

120 + PEOPLE = 3 FREE MEALS

Booking Details

Menus

One menu can be chosen for each party, pre-orders are required 10 days prior to the event with a detailed table plan and choices of dishes for each person.

Special Dietary Requirements

All vegetarian, vegan meals and other special diets will be catered for; we will require notification 10 days before the event of any special requirements.

Deposits & Final Numbers

10 - 15 People £150 15 - 25 People £250 26 - 60 People £300 61 + People £400

Deposits are non-refundable. Bookings cannot be accepted without a deposit. Final numbers and seating plans are due 10 days prior to the event.

Payments Balance

The Balance for the meals is due 10 days prior to the event. The balance of monies will be based on your confirmed numbers given 10 days prior to the event.

Any cancellations less than 5 days prior to the event will not be refunded.

Disco

80 + People FREE* (*as shared disco)

40 - 79 People £250* (*as shared disco)

UNDER 40 People – £350* (*as shared disco)

The Disco cost will be based on a total numbers of guests attending. If you are sharing the room the cost will be based on the number of all guests attending. The hotel will inform you of any charges based on the numbers and will be added to your proforma invoice 1 week before. If you require a Private Room with numbers less than 100, the Disco will be charged at £400.

Gifts

Christmas Crackers are included for all Christmas Parties.

Accommodation Rates

Sun to Thu Standard Room £38 per person, Room Only

Sun to Thu Sea View Room £43 per person, Room Only

Fri & Sat Standard Room £43 per person, Room Only

Fri & Sat Sea View Room £48 per person, Room Only

Full English Breakfast available at a special price of £14 per person, only available at time of booking.

TO BOOK CALL

CHARLES LARGE – ANTHONY REW – KERRY LINDSAY – WOJTEK BUDA
TELEPHONE 0 1 8 0 3 2 9 9 6 6 6