

CHRISTMAS DAY

Lunch Menu

Starters

Lightly Spiced Minestrone Broth (VG option available)

Orzo pasta, parmesan & garlic croutons

Pressed Chicken, Duck & Orange Terrine

Toasted seeded bloomer bread, pickled cornichon & baby leaf salad with fruit chutney

Smoked Salmon & Prawn Cocktail

Dill crème fraîche & torn bread salad

Whipped Goats Cheese, Beetroot & Citrus Salad (V)

Candied walnuts, pickled cauliflower & balsamic dressing

Main Course

Roasted Buttered Turkey Breast

Sultana & chestnut stuffing, pigs in blankets, chateau potatoes, glazed carrots & parsnips, Brussels sprouts with crispy bacon, roasted parsnips, cranberry tart & gravy

Medallion of Beef Sirloin

Truffle gratin potato, pulled beef croquette, braised shallot, smoked bacon crisp, chestnut mushrooms & red wine shallot sauce

Roasted Duo of Salmon

Tenderstem broccoli, garlic creamed potato, saffron & seafood chowder

Maple Roasted Butternut Squash (VG, GF)

Roasted squash filled with cranberry, spinach, beetroot, & florets topped with a chestnut crumb, chateau potatoes, Brussels sprouts and orange & maple glazed carrots

Dessert

Traditional Christmas Pudding (V)

Brandy sauce

Clementine Tart (V)

Orange curd, chocolate sauce & crushed meringue

Dark Chocolate & Cherry Tart (V, GF) (VG option available)

Kirsch cherries, clotted cream ice cream

Artisan British Cheese Board (V)

Fruit chutney & artisan crackers

All Desserts served with Freshly Brewed Coffee and Mini Mince Pies

V = Vegetarian GF = Gluten Free VG = Vegan.

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VILLAGE
HOTEL CLUB

CHRISTMAS DAY

Young Diners Menu

(3 - 12 years)

**Half Portion from Main Adult Menu
or the Set Menu below**

Starter

Tomato Soup with Garlic Croutons (V)

Main Course

Festive Buttermilk Chicken Burger

Topped with cheddar cheese, crisp lettuce,
tomato in a toasted brioche bun with fries

Dessert

Milk Chocolate Yule Log (V)

Whipped cream, cherry purée & chocolate sauce

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VILLAGE
HOTEL CLUB

CHRISTMAS PARTY NIGHT

Menu

Starter

Winter Vegetable & Lentil Broth (VG, GF)

Main Course

Traditional Roasted Turkey Breast

Sultana & chestnut stuffing, pigs in a blanket,
turkey jus served with roasted potatoes,
Brussels sprouts, glazed carrots & cranberry tart

Sweet potato, Chestnut & Cranberry Tart (VG, GF)

Roasted potatoes, Brussels sprouts,
glazed carrots & parsnips

Dessert

White Chocolate, Vanilla & Redcurrant Frosted Yule Log (V)

Mulled fruit & chocolate sauce

Please note any events advertised as served with a 2 course meal include a main and dessert from the above. Vegan options are available on request.

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VILLAGE
HOTEL CLUB

CHRISTMAS PARTY IN THE PUB

Menu

Main Course

Traditional Roasted Turkey Breast

Sultana & chestnut stuffing, pigs in a blanket,
turkey jus served with roasted potatoes,
Brussels sprouts & glazed carrots

Sweet potato, Chestnut & Cranberry Tart (VG, GF)

Served with roasted potatoes, Brussels sprouts,
glazed carrots & parsnips

Dessert

White Chocolate, Vanilla & Redcurrant Frosted Yule Log (V)

Mulled fruit & chocolate sauce

Festive Chocolate Orange Tart (VG, GF)

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CHRISTMAS FAMILY EVENT

Menu

Adults Main Course

Traditional Roasted Turkey Breast

Sultana & chestnut stuffing, pigs in a blanket,
turkey jus served with roasted potatoes,
Brussels sprouts & glazed carrots

Sweet potato, Chestnut & Cranberry Tart (VG, GF)

With roasted potatoes, Brussels sprouts, glazed carrots

Kids Main Course

Half portion of adults main or Festive Buttermilk Chicken Burger

Topped with cheddar cheese, crisp lettuce,
tomato in a toasted brioche bun with fries

Dessert

Milk Chocolate Yule Log (V)

Whipped cream, cherry purée & chocolate sauce

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HOTEL CLUB

CHRISTMAS BUFFET *Menu*

Enjoy a selection of the below:

Carved Butter Roasted Turkey Bap

Stuffing and cranberry mayonnaise (GF option available)

Festive Sausage Roll

With cranberry sauce

Honey and Mustard Chipolatas

Buttermilk Fried Sprouts (V)

Cranberry mayonnaise

Loaded Hasselback Potatoes (V, GF)

With cream cheese & chives

Roasted Squash, Cranberry & Brie Tart (V)

Beetroot, Oat & Rice Pattie Bap (V)

Stuffing and cranberry mayonnaise

Festive Cheese & Onion Sausage Roll (V)

Festive Slaw (VG, GF)

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NEW YEAR'S EVE

Buffet Menu

Enjoy a selection of the below:

Hot Beef Ciabatta

Carved beef, red onion with rocket leaves and sriracha mayonnaise

Hot Chicken & Pesto Ciabatta

Pulled chicken, red onion with rocket leaves and pesto mayonnaise

Roasted Vegetable Ciabatta (V)

Aubergine, courgette, red onion with rocket leaves and pesto mayonnaise

BBQ Sausage Roll

Loaded Hasselback Potatoes (V)

With cream cheese & chives

Red Pepper & Basil Arancini (V)

Stuffed with Mexican cheese

Chipotle Sweet & Sour Vegetable Skewer (V)

With smoked BBQ dip

Festive Slaw (VG, GF)

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NEW YEAR'S EVE

3 Course Menu

Starter

Cream of White Onion Soup (V, GF)

Crispy onions & truffle

Main Course

Roasted Corn Fed Chicken

Truffle gratin potato, chicken & tarragon croquette, braised shallot, smoked bacon crisp, chestnut mushrooms, glazed carrots & a tarragon cream sauce

Maple Roasted Butternut Squash (VG, GF)

Roasted squash filled with cranberry, spinach, beetroot & florets topped with a chestnut crumb, chateau potatoes, orange and maple glazed carrots & Brussels sprouts

Dessert

Dark Chocolate & Cherry Tart (V,GF) (VG option available)

Kirsch Cherries & Clotted Cream Ice Cream

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NEW YEAR'S EVE

4 Course Gala Dinner Menu

Starters

Cream of White Onion Soup (V, GF)

Crispy onions & truffle

Pressed Chicken, Duck & Orange Terrine

Toasted seeded bloomer bread, pickled cornichon & baby leaf salad & fruit chutney

Main Course

Medallion of Beef Sirloin

Truffle gratin potato, chicken & tarragon croquette, braised shallot, smoked bacon crisp chestnut mushrooms, glazed carrots & a red wine shallot sauce

Roasted Corn Fed Chicken

Truffle gratin potato, chicken & tarragon croquette, braised shallot, smoked bacon crisp, chestnut mushrooms, glazed carrots & a tarragon cream sauce

Maple Roasted Butternut Squash (VG, GF)

Roasted squash filled with cranberry, spinach, beetroot, & florets topped with a chestnut crumb, chateau potatoes, Brussels sprouts and orange & maple glazed carrots

Dessert

Clementine Tart (V)

Orange curd, chocolate sauce & crushed meringue

Dark Chocolate & Cherry Tart (V, GF) (VG option available)

Kirsch cherries, clotted cream ice cream

Cheese Course

Artisan British Cheese Plate (V)

Fruit chutney & artisan crackers

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CHRISTMAS FAMILY EVENT

Buffet Breakfast Menu

Including;

Bacon

Sausage

Egg

Pastries

Hash Brown

Pancakes

Fresh Fruit Salad

Chocolate Milk

Chocolate Chip Cookies

Tea & Coffee

Fruit Juices

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