

CHRISTMAS DAY MENU

STARTERS

Roasted Vine Tomato, Red Pepper & Basil Soup
with balsamic & olive tapenade croûte

Ham Hock, Carrot, Grain Mustard & Honey Terrine
with pickled vegetables, soft-boiled egg & mustard dressing

Smoked Salmon & Prawn Cocktail Parcel
with dill crème fraîche, torn bread salad & citrus dressing

Warm Butternut Squash, Goat's Cheese & Caramelised Fig Tart
with white onion purée, pickled shallot & petite leaf salad

MAIN COURSES

Traditional Butter-Roasted Turkey
roast white & dark meat served with sage & onion stuffing, smoked bacon-wrapped chipolata, cranberry tart, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich turkey gravy

Thyme & Garlic-Roasted Sirloin of Beef
served with smoked bacon-wrapped chipolata, horseradish Yorkshire pudding, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich beef gravy

Baked Tandoori Cod Loin
served with bombay potato, wilted spinach & raita light korma sauce

Vegetable Roast
butternut squash, kale & apricot roast
served with crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich vegetarian gravy

DESSERTS

Traditional Christmas Pudding
with brandy sauce, rum-soaked berries & toasted hazelnuts

Toffee & Baileys Panna Cotta
with chocolate-dipped strawberry, chocolate tuile & cinder toffee

Madagascan Vanilla Pod Ice Cream-Filled Profiteroles
served with a warm chocolate sauce

British Cheeseboard
Blacksticks Blue, Isle of Mull Cheddar, Welsh Brie served with fruit chutney, toasted fruit, nut & seeded bread

CHRISTMAS DAY YOUNG DINERS MENU

STARTERS

Roasted Vine Tomato, Red Pepper & Basil Soup
served with garlic bread sticks

MAIN COURSES

½ Portion Traditional Butter-Roasted Turkey
roast white & dark meat, served with sage & onion stuffing, smoked bacon-wrapped chipolata, cranberry sauce, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich turkey gravy

½ Portion Thyme & Garlic-Roasted Sirloin of Beef
served with smoked bacon-wrapped chipolata, horseradish Yorkshire pudding, crispy potatoes, Brussels sprouts, glazed carrots & parsnips with a rich beef gravy

Buttermilk Fried Festive Chicken Burger
juicy buttermilk-breaded chicken fillet topped with Cheddar cheese, in a toasted sesame-seeded bun

DESSERTS

Milk Chocolate Yule Log
served with whipped cream & warm chocolate sauce

CHRISTMAS PARTY NIGHTS MENU

3-COURSES INCLUDED IN YOUR TICKET

APPETISER TRIO PLATTER

**Hot-smoked salmon
and beetroot tart,**

served with
horseradish
sour cream

**Chicken & apricot
terrine en croûte,**

served with red
onion chutney

**Deep-fried
Brie wedge,**

served with
cranberry
compote

All served with a petite salad

MAIN COURSES

Roast Turkey

Roast turkey breast served with sage & onion stuffing,
bacon wrapped sausage, cranberry tart, roast crispy
potatoes, Brussels sprouts, roast carrots & parsnips,
finished with a rich roast gravy

OR

Vegetable Roast (V) (VG)

Butternut, kale & apricot roast served with
a cranberry tart, roast crispy potatoes, Brussels sprouts,
roast carrots and parsnips, finished with a rich roast gravy

DESSERT TOWER

Selection of mini festive treats

V = Vegetarian. VG = Vegan. Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control. If you have any special dietary requirements including allergies or intolerances, please advise one of our team and we will be more than happy to try to accommodate.

VILLAGE
HOTEL CLUB

NEW YEAR'S EVE GALA MENU

3-COURSES INCLUDED IN YOUR TICKET

STARTERS

Cream of White Onion Soup

with chive oil & smoked paprika cheese dumpling

Ham Hock, Carrot, Grain Mustard & Honey Terrine

with pickled vegetables, soft-boiled egg & mustard dressing

MAIN COURSES

Beef & Mushroom Gratin

fillet of beef wrapped in smoked bacon, chestnut mushroom & Parmesan crust
served with truffle potato, heritage carrots, stuffed cabbage parcels &
peppercorn sauce

Roast Corn-Fed Chicken Breast

served with haggis stuffing, truffle potato, heritage carrots, stuffed cabbage
parcels & a red wine & tarragon sauce

Vegetable Roast

butternut squash, kale & apricot roast served with
truffle potato, heritage carrots, stuffed cabbage parcels
& a rich vegetarian gravy

DESSERTS

Layered Trio of Chocolate

white, milk & dark chocolate served with a winter berry compote
& chocolate tuile biscuit

Passion Fruit & Orange Tart

served with vanilla cream & candied peel

British Cheeseboard

Blacksticks Blue, Isle of Mull Cheddar, Welsh Brie fruit chutney,
toasted fruit, nut & seeded bread

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VILLAGE
HOTEL CLUB