

CHRISTMAS PARTY NIGHTS MENU

2-COURSES INCLUDED IN YOUR TICKET

MAIN COURSES

Traditional Roasted Turkey Breast

served with sultana & sage stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, glazed carrots, parsnips & turkey gravy

OR

Parsnip & Cranberry Tart (V, VG)

served with roasted potatoes, Brussels sprouts, glazed carrots & parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (V, VG)

a chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

*All dietaries available upon request

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

CHRISTMAS PARTY NIGHTS MENU

3-COURSES INCLUDED IN YOUR TICKET

STARTER

Roasted Winter Vegetable Soup (V, VG)
herb & chestnut pesto

MAIN COURSES

Traditional Roasted Turkey Breast
served with sultana & sage stuffing, pigs in blankets, roasted potatoes,
Brussels sprouts, glazed carrots, parsnips & turkey gravy

OR

Parsnip & Cranberry Tart (V, VG)
served with roasted potatoes, Brussels sprouts, glazed carrots
& parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (V, VG)
a chocolate brownie base, clementine & chocolate mousse topped with
gold shimmer & cocoa nibs

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VILLAGE
HOTEL CLUB

PUB & GRILL FESTIVE 2-COURSE MENU

MAIN COURSES

Traditional Roasted Turkey Breast

served with sultana & sage stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, glazed carrots, parsnips & turkey gravy

OR

Parsnip & Cranberry Tart (V, VG)

served with roasted potatoes, Brussels sprouts, glazed carrots & parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (V, VG)

A chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

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VILLAGE
HOTEL CLUB

PARTY IN THE PUB

2-COURSE MENU

2-COURSES INCLUDED IN YOUR TICKET

MAIN COURSES

Traditional Roasted Turkey Breast

served with sultana & sage stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, glazed carrots, parsnips & turkey gravy

OR

Parsnip & Cranberry Tart (V, VG)

served with roasted potatoes, Brussels sprouts, glazed carrots & parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (V, VG)

a chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

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VILLAGE
HOTEL CLUB

CHRISTMAS FAMILY EVENT MENU

2-COURSES INCLUDED IN YOUR TICKET

MAIN COURSES

Traditional Roasted Turkey Breast

served with sultana & sage stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, glazed carrots, parsnips & turkey gravy

Parsnip & Cranberry Tart (V, VG)

served with roasted potatoes, Brussels sprouts, glazed carrots & parsnips, vegetable & rosemary gravy

Veggie Burger (V)

meat free burger, topped with Cheddar cheese, served in a toasted sesame seeded burger bun, with lettuce & tomato, skin on fries & slaw

KIDS MAIN COURSES

Traditional Roasted Turkey Breast (half portion)

served with a sultana & sage stuffing, pigs in blankets, turkey jus, roasted potatoes, Brussels sprouts, glazed carrots & parsnips

OR

Chicken Tenders

juicy chicken breast fillets in a lightly breaded coating, fries, peas & leaf salad

DESSERT

Milk Chocolate Yule Log (V)

served with whipped cream, cherry purée & chocolate sauce

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CHRISTMAS DAY MENU

STARTERS

Winter Vegetable Broth (V)

with pesto cheese croutons

Pressed Duck, Red Onion Relish & Truffle Oil Terrine

served with toasted seeded bloomer bread, pickled cornichon & baby leaf salad with a fruit chutney

Smoked Salmon & Prawn Cocktail Parcel

served with dill crème fraîche, torn bread salad & citrus dressing

Ash Rolled Goats Cheese, Beetroot & Poached Pear Salad (V)

served with candied walnuts, pickled cauliflower & balsamic dressing

MAIN COURSES

Traditional Roasted Turkey Breast

served with sultana & sage stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, glazed carrots, parsnips & turkey gravy

Medallion of Beef Sirloin

served with truffle gratin potatoes, pulled beef croquette, baby carrots, onions, mushrooms, rosemary & red wine sauce

Baked Fillets of Seabass

filled with garlic creamed leeks, baby potatoes, vegetable & saffron broth

Maple Roasted Butternut Squash (VG)

roasted squash filled with cranberry, spinach & beetroot, topped with pomegranate, florets & chestnut chateau potatoes, Brussels sprouts, glazed carrots, parsnips, vegetable & rosemary gravy

DESSERTS

Traditional Christmas Pudding (V)

with brandy sauce & rum soaked berries

Chocolate & Clementine Torte (V, VG)

a chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

Pear & Frangipane Tart (V, VG)

served with cinnamon ice cream

Artisan British Cheese Board (V)

served with fruit chutney & artisan crackers

All desserts served with freshly brewed coffee & mini mince pies

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CHRISTMAS DAY YOUNG DINERS MENU

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

STARTER

Winter Vegetable Broth (V)
with pesto cheese croutons

MAIN COURSES

Festive Buttermilk Chicken Burger
topped with cheddar cheese, crisp lettuce & tomato,
in a toasted brioche bun & fries

OR

Veggie Burger (v)
meat free burger, topped with Cheddar cheese, served in a
toasted sesame seeded burger bun, with lettuce & tomato,
skin on fries & slaw

DESSERT

Milk Chocolate Yule Log (V)
served with whipped cream, cherry purée & chocolate sauce

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VILLAGE
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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 & sriracha mayonnaise

Hot Chicken & Pesto Ciabatta

pulled chicken, red onion with rocket leaves & pesto mayonnaise

Slaw (VG)

BBQ Sausage Roll

Maple Bacon Wrapped Chicken Lollipops

Loaded Baked Potato Bites (V)

Roasted Vegetable Ciabatta (V)

aubergine, courgette, red onion with rocket leaves & pesto mayonnaise

Vegetable Skewers (V)

sweet chilli marinated vegetables lightly grilled & sriracha mayonnaise

Beetroot, Oat & Rice Pattie Bap (V)

served with stuffing & cranberry mayonnaise

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VILLAGE
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CHRISTMAS BUFFET MENU

ENJOY A SELECTION OF THE BELOW

Carved Butter Roasted Turkey Bap

served with stuffing & cranberry

Festive Sausage Roll

with cranberry sauce

Honey & Mustard Chipolatas Wrapped in Bacon

Ham, Cheddar & Cranberry Croque Monsieur

Festive Baked Potato Bites (V)

with cream cheese & chives

Festive Slaw (VG,GF)

Parsnip & Cranberry Tart (V, VG)

Tomato, Cheddar & Cranberry Croque Monsieur (V)

Beetroot, Oat & Rice Pattie Bap (V)

served with stuffing & cranberry mayonnaise

Festive Cheese & Onion Sausage Roll (V)

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VILLAGE
HOTEL CLUB

NEW YEAR'S EVE MENU

3-COURSES INCLUDED IN YOUR TICKET

STARTER

Cream of White Onion Soup (V)

served with mature cheddar & chive croute with truffle onion

MAIN COURSES

Garlic & Herb Rubbed Chicken

served with truffle gratin potatoes, haggis bon bon, baby carrots, onions, mushrooms, tarragon & white wine cream

OR

Maple Roasted Butternut Squash (VG)

roasted squash filled with cranberry, spinach & beetroot, topped with pomegranate, florets & chestnut chateau potatoes, Brussels sprouts, glazed carrots, parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (V, VG)

A chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

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NEW YEAR'S EVE GALA MENU

4-COURSES INCLUDED IN YOUR TICKET

STARTERS

Cream of White Onion Soup (V)

served with mature cheddar & chive croute with truffle onion

Pressed Duck, Red Onion Relish & Truffle Oil Terrine

served with toasted seeded bloomer bread, pickled cornichon & baby leaf salad with a fruit chutney

MAIN COURSES

Medallion of Beef Sirloin

served with truffle gratin potatoes, pulled beef croquette, baby carrots, onions, mushrooms, rosemary & red wine sauce

Garlic & Herb Rubbed Chicken

served with truffle gratin potatoes, haggis bon bon, baby carrots, onions, mushrooms, tarragon & white wine cream

Maple Roasted Butternut Squash (VG)

roasted squash filled with cranberry, spinach & beetroot, topped with pomegranate, florets & chestnut chateau potatoes, Brussels sprouts, glazed carrots, parsnips, vegetable & rosemary gravy

DESSERTS

Chocolate & Clementine Torte (V, VG)

A chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

Pear & Frangipane Tart

served with cinnamon ice cream

CHEESE COURSE

Artisan British Cheese Board (V)

served with fruit chutney & artisan crackers

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VILLAGE
HOTEL CLUB

NEW YEAR'S EVE GALA MENU

3-COURSES INCLUDED IN YOUR TICKET

STARTERS

Cream of White Onion Soup (V)

served with mature cheddar & chive croute with truffle onion

Pressed Duck, Red Onion Relish & Truffle Oil Terrine

served with toasted seeded bloomer bread, pickled cornichon & baby leaf salad with a fruit chutney

MAIN COURSES

Medallion of Beef Sirloin

served with truffle gratin potatoes, pulled beef croquette, baby carrots, onions, mushrooms, rosemary & red wine sauce

Garlic & Herb Rubbed Chicken

served with truffle gratin potatoes, haggis bon bon, baby carrots, onions, mushrooms, tarragon & white wine cream

Maple Roasted Butternut Squash (VG, GF)

roasted squash filled with cranberry, spinach & beetroot, topped with pomegranate, florets & chestnut chateau potatoes, Brussels sprouts, glazed carrots, parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (GF, V, VG)

A chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

Pear & Frangipane Tart

served with cinnamon ice cream

CHEESE COURSE

Artisan British Cheese Board (V)

served with fruit chutney & artisan crackers

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NEW YEAR'S EVE GALA MENU

3-COURSES INCLUDED IN YOUR TICKET STARTERS

Cream of White Onion Soup (V)

served with mature cheddar & chive croute with truffle onion

Pressed Duck, Red Onion Relish & Truffle Oil Terrine

served with toasted seeded bloomer bread, pickled cornichon & baby leaf salad with a fruit chutney

MAIN COURSES

Medallion of Beef Sirloin

served with truffle gratin potatoes, pulled beef croquette, baby carrots, onions, mushrooms, rosemary & red wine sauce

Garlic & Herb Rubbed Chicken

served with truffle gratin potatoes, haggis bon bon, baby carrots, onions, mushrooms, tarragon & white wine cream

Maple Roasted Butternut Squash (VG, GF)

roasted squash filled with cranberry, spinach & beetroot, topped with pomegranate, florets & chestnut chateau potatoes, Brussels sprouts, glazed carrots, parsnips, vegetable & rosemary gravy

DESSERT

Chocolate & Clementine Torte (GF, V, VG)

A chocolate brownie base, clementine & chocolate mousse topped with gold shimmer & cocoa nibs

Pear & Frangipane Tart

served with cinnamon ice cream

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FESTIVE BREAKFAST BUFFET MENU

Bacon

Sausage

Egg

Pastries

Hash Brown

Pancakes

Fresh Fruit Salad

Chocolate Milk

Chocolate Chip Cookies

Tea & Coffee

Fruit Juices

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