

# CHRISTMAS PARTY MENU

*Included on your ticket*

## STARTER

### SPICED SWEET POTATO, PARSNIP & GINGER SOUP

Toasted pine nuts

## MAIN COURSE

### PROSCIUTTO WRAPPED TURKEY BREAST

Sage & onion stuffing, pigs in a blanket & turkey jus

OR

### CAULIFLOWER & ONION TART (V)

Tomato & thyme sauce

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

## DESSERT

### CHRISTMAS PUDDING CHEESECAKE

Orange & Cranberry purée & brandy sauce

Subject to change. Food items are subject to change at short notice due to  
National Supply issues out of Village Hotels control.

# FESTIVE FAMILY LUNCH MENU

*Included in your ticket*

## MAIN COURSE

### PROSCIUTTO WRAPPED TURKEY BREAST

Sage & onion stuffing, pigs in a blanket & turkey jus

OR

### CAULIFLOWER & ONION TART (V)

Tomato & thyme sauce

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

## DESSERT

### CHOCOLATE YULE LOG

Cherry purée with chocolate sauce & whipped cream

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£25 ADULTS  
£12.50 KIDS

# PUB & GRILL FESTIVE MENU

*Available from 1st - 24th December*

## STARTERS

### SPICED SWEET POTATO, PARSNIP & GINGER SOUP

Toasted pine nuts

## MAIN COURSE

### PROSCIUTTO WRAPPED TURKEY BREAST

Sage & onion stuffing, pigs in a blanket & turkey jus

OR

### CAULIFLOWER & ONION TART (V)

Tomato & thyme sauce

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

## DESSERT

### IRISH CREAM LIQUOUR & CHOCOLATE PROFITEROLES

Chocolate sauce & whipped cream

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# CHRISTMAS DAY MENU

## STARTERS

### SPICED PARSNIP & APPLE SOUP (V)

### PRESSED HAM HOCK & LEEK TERRINE

Toasted garlic & basil focaccia croute,  
fig relish & micro leaf salad

### SMOKED SALMON & CRAYFISH SALAD

Cucumber salad, dill & citrus crème fraîche

### WHIPPED GOAT'S CHEESE & MULLED SPICED POACHED PEAR

Chicory salad, toasted hazelnuts  
& beetroot crisps

## MAIN COURSE

### PROSCIUTTO WRAPPED TURKEY BREAST

Bread sauce, sage & onion stuffing, pigs  
in a blanket, turkey jus with Chateau  
potatoes, honey roasted carrots, Brussels  
Sprouts with smoked bacon

### SLOW ROASTED TORNADO OF BEEF FILLET

Gratin potato, spinach purée, grilled  
asparagus, wild mushroom and  
shallot compote

### PARMA HAM WRAPPED BAKED MONKFISH

Saute spinach, braised fennel  
& saffron chowder

### PUMPKIN, SAGE & WILD MUSHROOM RISOTTO (V)

Grilled asparagus, parmesan crisp

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

### CHOCOLATE DOME

Filled with hazelnut & chocolate mousse,  
toasted coconut warm chocolate sauce &  
chocolate ice cream

### BAKED GINGERBREAD CHEESECAKE

Mulled spiced berry compote  
& toffee sauce

### ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread and fruit chutney

### FRESHLY BREWED TEA OR COFFEE

Warm mini mince pies

# NEW YEARS EVE MENU

## STARTERS

### CREAM OF WHITE ONION & TRUFFLE SOUP (V)

Toasted chestnut

### PRESSED HAM HOCK & LEEK TERRINE

Toasted garlic & basil focaccia croute,  
fig relish & micro leaf salad

### SMOKED SALMON & CRAYFISH SALAD

Cucumber salad, dill & citrus crème fraîche

### WHIPPED GOAT'S CHEESE & MULLED SPICED POACHED PEAR

Chicory salad, toasted hazelnuts  
& beetroot crisps

## MAIN COURSE

### ROAST BREAST OF GUINEA FOWL

Pearl barley risotto cake, grilled baby leeks,  
glazed carrots & morel cream sauce

### SLOW ROASTED TORNADO OF BEEF FILLET

Gratin potato, spinach purée, grilled  
asparagus, wild mushroom and  
shallot compote

### PARMA HAM WRAPPED BAKED MONKFISH

Saute spinach, braised fennel  
& saffron chowder

### PUMPKIN, SAGE & WILD MUSHROOM RISOTTO (V)

Grilled asparagus, parmesan crisp

## DESSERTS

### CHOCOLATE DOME

Filled with hazelnut & chocolate mousse,  
toasted coconut warm chocolate sauce &  
chocolate ice cream

### PEAR & GINGERBREAD TART

Raspberry compote, cinnamon cream

### ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread and fruit chutney

### CLEMENTINE & CHOCOLATE TART

Chocolate sauce & whipped cream

# CHRISTMAS 2022

# MENU

*Gluten Free, Vegetarian & Vegan*

## STARTERS

### SPICED WINTER VEGETABLE SOUP

Toasted pine nuts

## MAIN COURSE

### WILD MUSHROOM AND SAGE RISOTTO

Rocket & lemon salad

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

## DESSERT

### FLOURLESS CHOCOLATE & ORANGE CAKE

Vegan raspberry ice cream

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