

# 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)**

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)**  
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



# 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

\*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



# 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

\*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 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

\*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 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**

\*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 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

\*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



# 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

\*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 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)**

\*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



# 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

\*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



# 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

\*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



# 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

\*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



# 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

\*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



# **FESTIVE BREAKFAST BUFFET MENU**

**Bacon**

**Sausage**

**Egg**

**Pastries**

**Hash Brown**

**Pancakes**

**Fresh Fruit Salad**

**Chocolate Milk**

**Chocolate Chip Cookies**

**Tea & Coffee**

**Fruit Juices**

\*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