Celebrate
CHRISTMAS & NEW YEAR'S EVE
- GRASMERE HOUSE HOTEL -
Christmas Fayre Luncheon

2 COURSE ~ ADULTS £16.50 CHILDREN (U12) £8.25
4 COURSE ~ ADULTS £19.95 CHILDREN (U12) £10.00

1ST - 23RD DECEMBER & JANUARY

Mosaic of Seafood
A selection of three types of fresh and smoked fish with fresh herbs wrapped in poached leek, served with mixed leaves and a dill and caper mayonnaise

Terrine of Chicken and Ham
Home-made chunky chicken and ham terrine served with watercress and a crunchy pickle

Tomato and Mozzarella Salad
Tomato and mozzarella served with mixed leaves and a basil pesto dressing

Duo of Melon
Two types of melon served with fruit coulis

***

Homemade Winter Vegetable Soup

***

Roulade of Turkey
Scallop of turkey filled with diced leg of turkey, sage and onion stuffing, fresh cranberry and spinach wrapped in bacon roasted, served with a chipolata sausage and a rich gravy

Thai Marinated Hake
Fillet of hake marinated in Thai spices, roasted and served with fried noodles, and a spicy coconut cream sauce

Chicory Tart Tatin
Caramelised chicory tart in puff pastry with goats cheese and walnut mousse parsnip puree and a walnut dressing

Confit of Pork Belly
Slow cooked belly of pork served with apple and crushed potato and a cider sauce

Seasonal Vegetables

***

Christmas Pudding
Served with a Brandy sauce

Dark Chocolate Mousse
Rich dark chocolate mousse served with a raspberry coulis

Cranberry Cranacan
Toasted oats and cranberries served with whipped cream and a hazelnut tuille

***

Coffee & Macaroons
Christmas Fayre Dinner
4 COURSE ~ ADULTS £24.95 CHILDREN (U12) £12.50

1ST - 23RD DECEMBER & JANUARY

Mosaic of Seafood
A selection of three types of fresh and smoked fish with fresh herbs wrapped in poached leek, served with mixed leaves and a dill and caper mayonnaise

Terrine of Chicken and Ham
Home-made chunky chicken and ham terrine served with watercress and a crunchy pickle

Tomato and Mozzarella Salad
Tomato and mozzarella served with mixed leaves and a basil pesto dressing

Trio of Melon
Three types of melon served with fruit coulis

***

Homemade Winter Vegetable Soup

***

Roulade of Turkey
Scallop of turkey filled with diced leg of turkey, sage and onion stuffing, fresh cranberry and spinach wrapped in bacon roasted, served with a chipolata sausage and a rich gravy

Filo Parcel of Salmon & Sea Bream
Salmon & Sea bream layered with spinach, wrapped in filo pastry served with seafood sauce

Sirloin Steak (£3.95 supplement)
A tender sirloin cooked to your liking served with mushroom sauce

Chicory Tart Tatin
Caramelised chicory tart in puff pastry with goats cheese and walnut mousse parsnip puree and a walnut dressing

Confit of Pork Belly
Slow cooked belly of pork served with apple and crushed potato and a cider sauce

Seasonal Vegetables

***

Christmas Pudding
Traditional Christmas pudding served with a rum and brandy sauce

Dark Chocolate Mousse
Rich dark chocolate mousse served with a raspberry coulis

Lemon Tart
Tangy lemon tart served with cinnamon cream and fruit coulis

Cheese & Biscuits (£2.50 supplement)
Selection of Cheese served with biscuits, apple and raisins

***

Coffee and Macaroons
Christmas Day Luncheon
NADER VALLEY MENU
4 COURSE ~ ADULTS £67.50 CHILDREN (U12) £30.00

Trio of Melon
Three types of melon served with fruit coulis

Clear Vegetable Broth
Clear vegetable soup laced with finely diced root vegetables

Roulade of Roast Wiltshire Tom Turkey
Wiltshire turkey breast filled with leg our secret Wiltshire stuffing wrapped in bacon, roasted and served with chipolata sausage and bread sauce

Filo Parcel of Salmon & Sea Bream
Salmon & Sea bream layered with spinach, wrapped in filo pastry served with seafood sauce

Nadder Valley Pork Fillet
Fillet of pork filled with Mozzarella cheese and herbal forcemeat, wrapped in smoked bacon roasted and served with rich red wine gravy

Grasmere House Vegetarian Tartlet
A tartlet made of roasted aubergine, courgette, beefsteak tomato, red onion, leeks and mushrooms layered with mozzarella and goats cheese, baked in the oven and served with a spicy tomato salsa

Seasonal Vegetables

Christmas Pudding
Served with a Brandy sauce

Rich Bitter Chocolate & Hazelnut Tart
A rich dark bitter chocolate and hazelnut tart served with a selection of fruit coulis and fresh fruit

Cheese and Table Water Biscuits
A selection of English cheese served with Water biscuits, apple, celery and raisins

Coffee and Shortbread
New Year's Eve Dinner

ADULTS £74.50 CHILDREN (U12) £35.50

**Sloe Gin Gravadlax of Salmon**
Served with caramelised lemon, lime and dill dressing, balsamic syrup

**Chicken Liver and Cognac Parfait**
Served with toasted brioche, fig compote and herb salad

**Chilled Cubed Melon**
In a Crème de Menthe minted wine syrup

***

**Homemade Seasonal Vegetable Soup**

***

**Fillet of Plaice filled with Smoked Haddock**
With spinach, wrapped in filo pastry baked and served with Béarnaise sauce

***

**Breast of Chicken**
Filled with brie wrapped in bacon roasted and served on a crushed new potato baton with tomato and basil sauce

***

**Fillet of Beef**
With a pocket filled with rich pate in a crepinette baked and served with a rich Madeira mushroom sauce

**Fillet of Sea Bass**
Served on Saffron fondant potato and a spiced mussel sauce

**Gruyere, Goats Cheese and Leek Tart**
A Rosemary Parmesan cream sauce with wild mushrooms, Seasonal vegetables

***

**Seasonal Vegetables**

***

**Rich Chocolate Delice**
Served with Cornish ice cream

**Lemon Tart**
Served with a rich toffee caramel and Devon clotted cream

**Red Wine Poached Pear**
With Cointreau poached orange

**Cheese & Biscuits**

***

**Coffee with Mints**

Tables decorated with luxury hats, crackers, poppers, Champagne at midnight and entertainment till late.

We are offering an all-inclusive package with overnight accommodation, please visit our website for details.
Party Nights from £29.50 pp

We can arrange party nights to include disco for 40 guests and over, including a 4 course Dinner.

Accommodation from £74.50 per room

Why not stay the night of your function. Arrive any time after 3pm and relax. Join our party in the evening, forget the hassle of driving home and enjoy a full English breakfast the following morning.

All rooms subject to availability and not transferable to an alternative date.