

*The Magic of Christmas never  
ends when you're in the company  
of your loved ones!*



**Christmas Day Lunch:**

£45.00 Adults | £22.00 Children  
under 12

Arrival 12:00 noon to sit down at  
12:30pm

**To Book:**

To make your reservation or for more  
information, contact reception on 01392  
832121 or [info@exetercourthotel.co.uk](mailto:info@exetercourthotel.co.uk)

**Deposit:**

To guarantee all bookings, a non –  
refundable and non – transferable deposit  
of £15.00 per adult and £10.00 per child is  
required when reserving your reservation.

*Season's Greetings!*

**Your pre – orders and full payment are required 4 weeks' prior**



## Christmas Party Menu

### Starters:

Parsnip and chestnut soup

Smoked salmon and prawn tian, lemon and dill dressing

Mixed melon balls served with lemon sorbet

### Mains:

Traditional roast turkey, goose fat roast potatoes, chestnut stuffing, pig in blanket served with seasonal vegetables and rich gravy

Grilled cod loin, prawns, new potatoes, seasonal vegetables served with creamy hollandaise sauce

Butternut squash risotto, leeks and spinach

### Desserts:

Traditional Christmas pudding with sauce

Warm walnut and chocolate brownie served with vanilla pod ice cream and chocolate sauce

Sherry Trifle

West country cheese & biscuits, celery, grapes and locally made chutney

### **Tea | coffee and mince pies to follow**

£15.00 per person deposit (non – refundable) | 2 course - £24.95  
| 3 course - £26.95



*Season's Greetings!*

## Christmas Day Menu

### Starters:

Sweet potato and coconut soup

Chicken liver pate with brown toast served with red onion marmalade

Prawn and crayfish cocktail with Marie Rose sauce

Roasted beetroot, red onion and watercress salad

### Refresher:

Lemon Fruit sorbet

### Mains:

Local traditional roast turkey served with  
crispy goose fat roast potatoes, chestnut and sage stuffing,  
pigs in blanket and a rich red wine gravy

Roast Beef served with crispy goose fat roast potatoes  
and a rich port and red current sauce

Oven roasted seabass served with new potatoes and a chardonnay and  
coriander sauce

Butternut squash risotto, leeks and spinach

**The above are served with seasonal vegetables**

### Desserts:

Chocolate brownie and walnut served with vanilla pod ice cream

Traditional Christmas pudding served with brandy sauce

West country cheese platter served with celery, grapes and locally made  
chutney

Sherry Trifle

**Tea | coffee and mints pies to follow**



*Season's Greetings!*

