

*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

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!

