



CHRISTMAS 2020

HURLEY HOUSE HOTEL

Bookings available for one household per table.
All reservations are subject to Government guidelines at the time.

FESTIVE MENU

**FROM THURSDAY
3RD DECEMBER
(Wednesday to Sunday)**

4-course festive
Lunch or Dinner set menu

£65 per person

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TO BEGIN

A glass of alcohol-free sparkling rosé
wine with a selection of canapés

STARTER

Creamy Chestnut Soup with Porcini
Mushrooms & Thyme Croutons

MAIN COURSE

Roast Copas Turkey, Sage Chestnut Stuffing,
Cranberry Sauce, Garden Vegetables, Braised
Red Cabbage, Roast Potatoes, Red Wine Jus

DESSERT/CHEESE

Christmas Pudding with Custard,
Brandy Sauce on request

or

Selection of three British Cheeses
(Waterloo, Cornish Blue, Lincolnshire
Poacher), Cheese Crackers & Hurley House
Chutney (supplement charge of £5.00)

TEA, COFFEE AND MINCE PIES
Served with HH Heavenly Chocolate

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OUR INTERNATIONAL AND JAPANESE MENUS ARE ALSO AVAILABLE

For cancellations within 2 days of the
booking and no-shows, a £35 cancellation
fee will apply unless the cancellation is due to
Government directives at the time

CHRISTMAS DAY

**FRIDAY
25TH DECEMBER**

4-course
Christmas Day Lunch

£145 per person

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TO BEGIN

A glass of Ruinart Champagne
or alcohol-free sparkling rosé wine
served with a selection of canapés

STARTER

Scallop Raviolo with Pea Purée,
Red Wine Jus, Avruga Caviar, Citrus Foam

or

Chestnut Mushroom Blini,
Truffle Coulis, Chervil (V)

MAIN COURSE

Roast Copas Turkey, Sage Chestnut Stuffing,
Cranberry Sauce, Garden Vegetables, Braised
Red Cabbage, Roast Potatoes, Red Wine Jus

or

Parsnip Wellington, Garden Vegetables,
Braised Red Cabbage, Roast Potatoes,
Thyme Jus (V)

DESSERT/CHEESE

Christmas Pudding with Custard,
Brandy Sauce on request.

or

Selection of three British Cheeses
(Waterloo, Cornish Blue, Lincolnshire Poacher),
Cheese Crackers & Hurley House Chutney

TEA, COFFEE AND MINCE PIES
Served with HH Heavenly Chocolate

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For cancellations within 14 days of the
booking and no-shows, a £75 cancellation fee
will apply unless the cancellation is due to
Government directives at the time

NEW YEAR'S EVE

**THURSDAY
31ST DECEMBER**

4-course Gourmet Dinner

**£125 per person,
to include entertainment.
Carriages at 23:00**

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TO BEGIN

A glass of Ruinart Champagne
or alcohol-free sparkling rosé wine
served with a selection of canapés

STARTER

Foie Gras Terrine, Pear Chutney,
Toasted Brioche

or

Heritage Beetroot, Feta Cheese,
Orange and Hazelnut Dressing (V)

MAIN COURSE

Beef fillet, Truffle Pomme Purée,
Beef Cheek Croquette, Rainbow Chard,
Crispy Onions, Port Jus

or

Jerusalem Artichoke
and Truffle Risotto, Rocket (V)

DESSERT/CHEESE

Chocolate and Salted Caramel Tart,
Caramelised Kumquats, Bergamot Ice Cream

or

Selection of three British Cheeses
(Waterloo, Cornish Blue, Lincolnshire Poacher),
Cheese Crackers & Hurley House Chutney

TEA, COFFEE AND MINCE PIES
Served with HH Heavenly Chocolate

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For cancellations within 7 days of the
booking and no-shows, a £75 cancellation fee
will apply unless the cancellation is due to
Government directives at the time.

Credit card details will be required to secure the booking | Prices include VAT

An optional 12.5% service charge will be added to your bill | Children up to the age of 12 will be charged half-price

(V) = Vegetarian | Please inform us of any allergies before you order