



Noel Arms Hotel

See our food brochure for other festive events

Christmas and New Year 2009

Christmas Party Menu

Throughout December, we'll be serving a festive menu with all the Christmas trimmings. Bring colleagues or meet with friends for a relaxing meal, and join in the festive mood.

Lunch: £15.00

Dinner: £20.00

Menu

Honey Roasted Parsnip Soup
Chicken Liver, Pork and Bacon Terrine with Cumberland sauce
Smoked Salmon with a potato pancake and chive crème fraiche

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Roast Crown of Turkey with all the traditional trimmings
Salmon En Croûte with mushroom duxelle and white wine sauce
Chump of Lamb with root vegetable puree and pearl barley broth

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Christmas Pudding with brandy custard
Iced Banana Parfait with butterscotch sauce
Selection of local cheeses

Christmas Day Lunch

Our traditional Christmas Lunch served in the Restaurant and Conservatory. From 12.30pm.

Lunch: £80.00

Menu

Amuse bouche of Smoked Salmon and Prawns

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Velouté of Jerusalem Artichokes with parmesan croûtes
Seared Cornish Scallops with cauliflower puree and curry oil
Wild Mushroom and Gruyère Tartlet with rocket salad

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Lime and Juniper Sorbet

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Roast Gloucestershire Free Range Bronze Turkey with all the traditional trimmings

Honey Roast Breast of Gressingham Duck, confit of the leg with fondant potato, buttered cabbage and port wine reduction

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Grilled Fillet of Turbot with duchess potato, sautéed leeks, mushroom and Sauvignon Blanc cream sauce

Herb Crusted Rack of Cotswold Lamb with dauphinoise potato, swede purée and lamb jus

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Christmas Pudding with brandy custard
Chantilly Cream and Dark Chocolate Profiteroles

Port Soaked Stilton with pickled walnuts and biscuits

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Coffee and Fudge

New Year's Eve Dinner

Join us for five fabulous courses, with dancing to see in 2010.

Dinner: £80.00

Including Champagne reception with canapés, and dancing to our DJ. 6.30 for 7.30pm.

Menu

Chicken and Cep Consommé

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Lobster and Langoustine Cocktail

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Roast Fillet of Cotswold Beef, chanterelle mushrooms, paté de foie gras and Madeira sauce
Steamed Fillets of Dover Sole, Brixham crab, with wilted spinach, turned new potatoes and a saffron velouté

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Individual Baked Alaska
Iced Dark and White Chocolate Parfait with griottines cherries

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Cotswold Cheese and Biscuits

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Coffee and Petit Fours

To book your Christmas and New Year with us

call: **01386 840317** or email: **reception@noelarmshotel.com**