

NEW YEAR'S EVE

Arrive at leisure from 2.00pm onwards
and join us for a Traditional Devon Cream Tea

- New Year's Eve Menu -

Our Four Course Dinner will be served at 8.00pm

Cocktails and Canapés
served in the lounge

Smoked Salmon Terrine

Medallions of Beef Fillet with a Rich Wild Mushroom
and Red Wine Sauce
accompanied by Dauphinoise potatoes
and winter root vegetables

Baked Blueberry and White Chocolate
Cheesecake

English and Continental Cheeses
served with Port wine

Coffee and Chocolate Truffles

A fine selection of wines will be served to compliment
each course

Midnight ~ Celebrate the New Year with
Champagne and Fireworks

NEW YEAR'S DAY

- Brunch -

A lazy start to the day with Brunch
at around 10.00am.

- New Year's Day Menu -

A Four Course Candlelit Dinner will be served at
7.30pm

Seared Scallops with Black Pudding and
Colcannon Puree

Parsnip and Apple Soup with
Stilton Croutons

Roast Goose with Prune and Chestnut Stuffing
and the season's finest vegetables

Luxury Bread and Butter Pudding
a combination of Oranges and Chocolate
laced with Baileys Cream

Freshly Ground Coffee and After Dinner Mints

DEPARTURE DAY

A Full and hearty English breakfast at 9.30am to
prepare you for your journey home.

Additional nights at £28.00 Bed and Breakfast or
£46.00 Dinner, Bed and Breakfast per person.

May we please ask that you vacate your room by
11.00am. You are more than welcome to stay in the
house and grounds to relax before your journey home.
Have a safe trip and we hope you will be back to visit
again soon.

TERMS AND CONDITIONS

A non-refundable deposit of £100.00 is required to
guarantee the booking. In the event of cancellation
within 14 days of the arrival date (17th December
2008), 100% of the total stay must be paid, unless the
room is re-let.

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