



DURRANT HOUSE HOTEL



Christmas

all wrapped up



3 COURSE
Festive
Feasts
£19.50
per person



Bring
your party
to our party
nights!

SUITABLE FOR GROUPS OF
2 TO 200 PEOPLE

NEW YEAR'S
EVE
Gala
Dinner
6 COURSES
£65
per person

CHRISTMAS DAY
Luncheon
4 COURSES
£85
per person

FESTIVE
Afternoon
Teas
from only
£25
per person

01237 472361

www.durranthousehotel.com

Festive Feasts

MENU

only
£19.50
per person

3 course festive dinner with crackers, party hats and a complimentary glass of bubbly, followed by tea/coffee and a chocolate mint.

SERVED 12NOON - 8PM 7 DAYS A WEEK, FROM 1ST - 30TH DECEMBER 2022
(Excludes Christmas Day)

Starters

- Fresh melon with raspberry coulis 🍷
- Chef's homemade tomato soup with bread roll and butter 🍷
- Classic prawn cocktail
- Chef's chicken liver pâté with toasted brown bread and butter
- A refreshing glass of chilled orange juice

Mains

- Succulent roasted turkey breast with pigs in blankets and stuffing
- Locally reared roast beef with Yorkshire pudding and horseradish sauce
- Roasted vegetable Wellington wrapped in puff pastry 🍷

Desserts

- A fruity Christmas pudding served with brandy sauce 🍷
- Traditional sherry trifle
- Fresh fruit salad 🍷
- Sticky toffee pudding with hot toffee sauce 🍷

Tea or coffee with chocolate mints

🍷 *Vegan* 🍷 *Can be made vegan*

Booking required. Please phone 01237 472361 or visit the hotel reception. For groups of 10 or more, we require full payment and menu choices prior.

Christmas Parties

only

£34.00
per person

MENU


Date Required: Friday 9th December 2022

Saturday 10th December 2022

4 course festive dinner with complimentary welcome drink, selfie booth and disco until late. Suitable for groups of 2 to 200 people.

**YOU ARE INVITED TO ATTEND THE HOTEL FROM 7PM ONWARDS.
SERVICE WILL START AT 7.30PM PROMPT.**

Starters

Chef's homemade leek and potato soup with a bread roll and butter 

Smoked salmon and prawn roulade

Large flat mushroom filled with walnuts, sun-dried tomatoes and herbs 

Chef's chicken liver pâté with Melba toast

A refreshing glass of chilled orange juice


QUANTITY

Mains

Local roast Devonshire turkey with sage and onion stuffing, pigs in blankets, rich gravy and cranberry sauce

Devon roasted topside of beef, glazed with mustard and served with Yorkshire pudding and a rich gravy

Oven-baked sea bass on a bed of crushed new potatoes and wilted spinach, served with a lime and caper butter sauce

Sweet potato, butterbean and chestnut Wellington 


All of the above main courses are served with fresh roast potatoes and seasonal vegetables

Desserts



A fruity Christmas pudding served with Chef's special brandy sauce 

Salted caramel and chocolate profiteroles 

Fresh fruit salad served with Devon clotted cream

Sticky toffee pudding with hot toffee sauce 

Tea or coffee with chocolate mints

 Vegan  Can be made vegan

Name

Address

..... Post Code

Phone No. Email

No. of Guests. at £34.00pp = £ Total Cost of Party Night = £

Paid Via. Date.



Christmas Day Luncheon

Early booking advised

A delicious 4 course traditional Christmas dinner, glass of bubbly, visit from Santa with a gift, Christmas hats and crackers for all.

£85 PER ADULT • £25 FOR UNDER 10'S

Call for info and to book!



New Year's Eve Gala Dinner

Bagpiper, 6 course gala dinner, glass of bubbly, nibbles to see you into the new year and entertainment until late.

ONLY £65 PER PERSON



Festive Afternoon Tea

Tired of turkey?...

A delicious selection of sandwiches with seasonal fillings, festive cakes and an assortment of scones, all served with tea or coffee, or upgrade to a refreshing glass of prosecco. **Served all day - 24 hour notice required.**

FROM ONLY £25 PER PERSON

CALL 01237 472361 OR VISIT OUR WEBSITE FOR MORE INFORMATION

The Durrant House Hotel, Heywood Road, Northam, Bideford, Devon EX39 3QB

W: www.durranthousehotel.com | E: info@durranthousehotel.com

www.randrspa.co.uk | www.theolivetreebideford.co.uk