



THURLESTONE HOTEL

SOUTH DEVON COAST



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Awards for
Excellence 2010
GOLD WINNER



CHRISTMAS & NEW YEAR CELEBRATIONS 2011 - 2012

Thurlestone, Kingsbridge, Devon TQ7 3NN Tel: 01548 560382 Fax: 01548 561069
enquiries@thurlestone.co.uk www.thurlestone.co.uk

Our Margaret Amelia Restaurant or Yarmer Suite can accommodate up to 150 guests for your Christmas party night.

For a more intimate or private party, the William Richard room is ideal for groups of up to 20 guests.

Your evening will begin with a bubbly welcome reception, followed by your four course Christmas Party Dinner. Coffee and mince pies shall be served in our Yarmer Suite with entertainment until 1.00 a.m.

Midweek parties can be organised please contact Daniel Thompson for further details.

FRIDAY NIGHT PARTY MENU

Festive Welcome Cocktail

Tian of Dartmouth Smoked Trout
Prawns, Citrus Fruits, Vanilla Dressing

Artichoke Risotto
Wild Mushrooms, Truffle Oil

Roasted Butternut Squash Soup
Curry Spices, Coriander Crème Fraiche, Poppadums

Fillet of Sea Bream
Sweet Potato Mash, Roasted Peppers, Capers, Parma Ham

Roast Leg and Breast of Dawlish Turkey
Chestnut Stuffing, Bacon Roll, Cranberries, Turkey Jus

Breast of Crediton Duckling
Carved Pink, Fricassee of White Beans, Leeks, Smoked Bacon and Thyme

Mushroom and Goat's Cheese Wellington

Char-grilled Rib Eye Steak
Brandy, Mushroom and Black Pepper Cream Sauce
(A supplement will be charged based on Market Price)

Seasonal Vegetables

Thurlestone Christmas Pudding
Vanilla Ice Cream, Brandy Crème Anglaise

Brandy Snap Basket
Exotic Fruits, Pineapple Ice Cream, Lime Crème Fraiche

Vanilla Bean Crème Brûlée
Compote of Bramley Apples, Cinnamon Cookies

West Country Cheese Board
Thurlestone Chutney, Walnut Bread, Biscuits, Apple
(A supplement of £3.50 will occur)

Coffee and Mince Pies

£27.95 per person inclusive of VAT

SATURDAY NIGHT PARTY MENU

Festive Welcome Cocktail

Thurlestone Crab Cake
Leaf Spinach, Sweet and Sour Sauce

Pressed Duck Terrine
Purple Figs, Apple Jelly, Walnut Bread

Carrot Soup
Organic Watercress Purée, Smoked Pancetta

Fillet of Cornish Hake
Soft Herb Crust, Fennel and Shrimp Risotto, Lobster Oil

Roast Leg and Breast of Dawlish Turkey
Chestnut Stuffing, Bacon Roll, Cranberries, Turkey Jus

Prime West Country Lamb
Carved Pink, Fondant Potato, Butternut Squash Purée, Port Wine and Rosemary Jus

Roasted Vegetable and Sharpam Brie Tart
Aubergine Crisps, Smoked Tomatoes

Char-grilled Rib Eye Steak
Brandy, Mushroom and Black Pepper Cream Sauce
(A supplement will be charged based on Market Price)

Seasonal Vegetables

Thurlestone Christmas Pudding
Vanilla Ice Cream, Brandy Crème Anglaise

Glazed Lemon Tart
Compote of Winter Berries, Devonshire Clotted Cream

Chocolate Torte
Hazelnut Ice Cream, Caramel Sauce

West Country Cheese Board
Thurlestone Chutney, Walnut Bread, Biscuits, Apple
(A supplement of £3.50 will occur)

Coffee and Mince Pies

£27.95 per person inclusive of VAT

PARTY NIGHTS

Midweek Party Nights and Party Lunches are available, for further information please contact:

Daniel Thompson (Assistant Manager)

dan@thurlestone.co.uk or enquiries@thurlestone.co.uk

Christmas Party Bookings:

- 1) To secure your booking a £15.00 per person deposit is required, this will be credited to your account on arrival.
- 2) Should you cancel 48 hours prior to the function, full payment equivalent to the full party night package will be required.
- 3) Party night menus to be pre-ordered 14 days prior to arrival.

PLEASE NOTE THESE ARE SAMPLE MENUS AND ARE SUBJECT TO CHANGE

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ACCOMMODATION RATES

For all guests who wish to attend our party nights we are offering superb room rates.

From £28.00 per person – (Sun – Thurs.)

From £38.00 per person – (Friday or Saturday)

These room rates are based on two people sharing a twin/double room with en-suite facilities and village view to include Bed and Traditional English Breakfast and full use of our leisure facilities.

Accommodation Bookings:

- 1) Accommodation subject to availability.
- 2) To secure your accommodation booking a deposit equivalent to the bed and breakfast terms is required and this will be credited to your account on arrival. Should you cancel your booking we will do our utmost to re-let your accommodation but if we do not re-let your reservation your deposit will be forfeited.
- 3) Special rates not available from **23rd December 2011** until 16th January 2012.
- 4) Rate available for one night only.
- 5) Special rates available for additional nights.
- 6) Single occupancy can be accommodated.
- 7) Accommodation supplements will apply on the above terms for sea view accommodation and village view suites:-
Sea view - £15.00 per person
Premier sea view - £20.00 per person
Village view Suites - £25.00 per person
Deluxe* - £25.00 per person
Sea View Suites - £30.00 per person
Deluxe plus* - £30.00 per person

(There will also be a £5.00 per person supplement to guarantee a room with a balcony)

* Includes balcony charge.

Terms & Conditions: 1) All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of written confirmation with the appropriate deposit.

RESERVATIONS

Please contact reception to make your reservation on (01548) 560382.

Full payment is requested to reserve your table for New Years Eve Gala Dinner, Christmas Day Lunch and Dinner.

Boxing Day Lunch, New Years Day Lunch – written confirmation will be requested with 50% deposit.

Should you cancel 72 hours prior to meal, full payment will be required.

WE DO REQUEST THAT GENTLEMEN WEAR JACKETS IN THE RESTAURANT FOR DINNER. BLACK TIE IS PREFERRED ON CHRISTMAS DAY DINNER AND NEW YEARS EVE DINNER.

WE ARE AWARE THAT OUR GUESTS HAVE MANY DIFFERENT DIETARY NEEDS. IF YOU HAVE ANY SPECIAL REQUESTS THEN PLEASE DO NOT HESITATE TO CONTACT US.

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FESTIVE CALENDAR OF EVENTS 2011

Why not join us during the festive season. All meals are served in our Margaret Amelia Restaurant with breathtaking views over the panoramic coastline. Take a break from the frantic Christmas preparations and relax in luxurious surroundings whilst our long serving and attentive staff cater for your every need. First class entertainment accompanies mouth-watering menus and carefully selected wines to ensure your time at the Thurlstone will be truly memorable.

FRIDAY 23RD DECEMBER 2011

Table d'Hôte 5 course dinner served from 7.30pm to 9.00pm.

£37.50 per person inclusive of VAT

After Dinner Clive Sanders, pianist entertains in the Lounge.

CHRISTMAS EVE

Table d'Hôte 5 course dinner served from 7.30pm to 9.00pm.

£37.50 per person inclusive of VAT

Close up table magic in the Lounge.

11.30pm - First Communion of Christmas at All Saints Church, Thurlstone.

CHRISTMAS DAY LUNCHEON

Fillet of Wild Sea Bass

White Crab, Pink Grapefruit Jelly

Artichoke Risotto

Winter Mushrooms, Truffle Oil

Game Terrine

Purple Figs, Apple Chutney, Walnut Bread

White Bean Cappuccino

Leeks, Smoked Bacon

Pan-Fried Fillets of Lemon Sole

Herb Butter, Baby Shrimps, Capers, Prosciutto Ham

Roast Breast and Leg of Devonshire Turkey

Chestnut and Apricot Stuffing, Chipolata and Bacon Roll, Cranberries, Turkey Jus

Saddle of Prime West Country Lamb

Carved Pink, Thyme Roasted Potatoes, Madeira Wine and Cep Jus

Roasted Butternut Squash, Leek and Cornish Blue Cheese Tart

Toasted Hazelnuts

Festive Vegetables:

Thyme Potatoes ~ Brussels Sprouts ~ Creamed Swede
Red Cabbage ~ Carrots

Thurlstone Christmas Pudding

Vanilla Ice Cream, Brandy Sauce Anglaise

Chilled Mango and Passion Fruit Creams

Wild Berry Sorbet, Cinnamon Biscuits

Chocolate Pot

Honeycomb Ice Cream, Warm Toffee Sauce

Selection of West Country Cheeses

Chutney, Biscuits, Apple, Celery

Coffee and Mince Pies

£65.00 per person inclusive of VAT

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CHRISTMAS DAY GALA DINNER

Fillet of Wild Sea Bass
White Crab, Pink Grapefruit Jelly

White Bean Cappuccino
Leeks, Smoked Bacon

Champagne Sorbet

Roast Breast and Leg of Devonshire Turkey

Thurlestone Trimmings
Festive Vegetables: Chateau Potatoes ~ Braised Red Cabbage
Brussels Sprouts, Pureed Carrots and Swede ~ Roasted Parsnips

Thurlestone Christmas Pudding, Vanilla Ice Cream, Brandy Crème Anglaise
OR

Gratin of Pears, Ginger Sabayon, Toffee Ice-cream

Freshly Brewed Coffee and Petit Fours

£52.95 per person inclusive of VAT *Dress: Black Tie*
With Clive Sanders on piano.

BOXING DAY LUNCHEON

Potato and Organic Watercress Soup
Soft Poached Hen's Egg, Herb Croutons

Dartmouth Smoked Salmon and Prawn Parcel
Pink Grapefruit, Vanilla Dressing

Duck Liver Parfait
Smoked Breast, Purple Figs, Apple Jelly, Brioche

Pearls of Melon
Pink Champagne Jelly, Pomegranate, Citrus Sorbet

Roast Sirloin of Prime West Country Beef
Carved Medium Rare, Yorkshire Pudding, Red Wine Jus

Fillet of Wild Sea Bass
Leaf Spinach, Crab, Pancetta, Lemon Butter Sauce

Thurlestone Slow-Cooked Hock of Ham
Leek and Parsley Risotto, Crispy Shavings of Parma Ham

Roasted Vegetable and Sharpam Brie Tart
Aubergine Crisps, Sauce Vierge

Seasonal Vegetables

Bramley Apple, Cinnamon and Pecan Nut Crumble
West Country Clotted Cream

Raspberry Trifle

White Chocolate Panna Cotta
Toffee Ice Cream, Hazelnut Cookie

Marinated Mango
Pineapple Ice Cream, Passion Fruit Syrup

West Country Cheeses, Figs, Quince Jelly, Walnut Bread
(A supplement of £3.50 will occur)

Coffee

£26.95 per person inclusive of VAT
with harpist Peter Fisher

Tuesday 27th & Wednesday 28th December 2011 Table d'Hôte 5 course dinner. £37.50 per person inclusive of VAT

Thursday 29th December 2011 Table d'Hôte 5 course dinner, Howard Jones entertains in the Terrace Bar from 9.30 p.m. £37.50 per person inclusive of VAT

Friday 30th December 2011 Table d'Hôte 5 course dinner, followed by "Szara King" singing in the Terrace Bar. £37.50 per person inclusive of VAT

SATURDAY 31ST DECEMBER 2011 NEW YEAR'S EVE GALA DINNER & CELEBRATIONS

Join us for a New Year's celebration in our Yarmer Suite.
Start the evening with a festive, celebratory cocktail at 7.30pm, followed by the Highland Piper to welcome you all.

We invite you to wine, dine and dance the night away.
Enjoy the musical entertainment of Howard Jones in the intimacy of the Terrace bar or revel in the party-time atmosphere with dancing in the Yarmer suite until 2.00 a.m.

MENU

Game Consommé
Poached Quail's Egg, Truffles

Fillet of Wild Sea Bass
White Crab, Pink Grapefruit Jelly

Champagne Sorbet

Fillet of West Country Beef Wellington
Burgundy Wine and Shallot Jus

Trio of Lemon Desserts

Freshly Brewed Coffee and Petit Fours
£62.95 per person inclusive of VAT

We shall also be offering a special New Years Eve Gala Dinner in the Margaret Amelia Restaurant. *Dress: Black Tie*
Limited numbers please enquire for further details.

SUNDAY 1ST JANUARY 2012 HAPPY NEW YEAR - WELCOME TO 2012 NEW YEAR'S DAY TRADITIONAL LUNCHEON

4 course choice luncheon £24.95 per person inclusive of VAT

NEW YEAR'S DAY DINNER

Table d'Hôte 5 course dinner, followed by close up magic in the Lounge and a live Jazz Band entertains in the Terrace Bar.

£39.95 per person inclusive of VAT

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