



# *Festive Celebrations*

CHRISTMAS & NEW YEAR 2017-2018



THURLESTONE HOTEL

Whether you are planning an extravagant party for the whole office or a relaxed festive lunch or dinner with friends or colleagues, the Thurlestone Hotel is the ideal venue for you.

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

Your evening will begin with a Champagne welcome reception followed by your Christmas Party dinner. Coffee and Mince Pies will be served in the Yarmer Suite with entertainment until 1.00am.

## FESTIVE PARTY NIGHTS

Available from 24th November 2017 - 22nd December 2017

Midweek Party nights and Festive Party lunches are also available

For further information contact Sophie Pine (Events Co-ordinator) [sophie@thurlestone.co.uk](mailto:sophie@thurlestone.co.uk) or [enquiries@thurlestone.co.uk](mailto:enquiries@thurlestone.co.uk)

### CHRISTMAS PARTY BOOKINGS:

To secure your booking full payment of £35.00 per person is required when making your booking.

Should you cancel within 72 hours prior to the event there will be a cancellation fee equivalent to full party night package.

Party night meals must be pre-ordered 21 days prior to the event

## Friday Night PARTY MENU

Champagne on arrival



Potted Goose Liver Parfait  
Sour Cherries, Walnut Bread

Roasted Crown Prince Squash Soup  
Caramelised Apple, Crispy Sage (v)

Chicory Tart, Walnut & Pear Salad  
Crispy Fried Cornish Blue Cheese (v)



Roast Devon Farm Turkey  
with Festive Trimmings

Fillet of Sea Bass  
Crushed New Potatoes, Fennel, Shrimps, Bouillabaisse Jus

Wild Mushroom Arancini  
Textures of Pumpkin, Parmesan Cream (v)



Thurlestone Christmas Pudding  
Brandy Ice Cream, Plum Gel, Candied Pecans

Chocolate Delice  
Salted Caramel Ice Cream, Textures of Clementine

Ice Creams

Vanilla ~ Salted Caramel



Coffee and Mince Pie

£35.00  
per person

## Saturday Night PARTY MENU

Champagne on arrival



Cod Fishcake  
Chorizo, Lemon Hollandaise

Cream of Celeriac Soup  
Wild Mushrooms, Toasted Chestnuts (v)

Chicory Tart, Walnut & Pear Salad  
Crispy Fried Cornish Blue Cheese (v)



Roast Devon Farm Turkey  
with Festive Trimmings

Fillet of Salmon  
Charred Leeks, Whipped Mash, Crispy Egg Yolk

Thurlestone Nut Roast  
with Festive Trimmings (v)



Thurlestone Christmas Pudding  
Brandy Ice Cream, Plum Gel, Candied Pecans

Passion Fruit Posset  
Chocolate Sorbet, Hazelnut Tuille

Ice Creams

Vanilla ~ Salted Caramel



Coffee and Mince Pie

£35.00  
per person



# Festive Calendar OF EVENTS

Why not join us during the festive season? Take a break from the frantic Christmas preparations and relax in luxurious surroundings while our long-serving and attentive staff cater to your every need. All meals are served in our Trevilder Restaurant with breathtaking panoramic views over the coastline.

First class entertainment accompanies mouth-watering menus and carefully selected wines to ensure your time at the Thurlestone will be truly memorable.

## SATURDAY 23RD DECEMBER 2017

Table d'Hôte dinner - **£42.00 per person**

*After-dinner pianist Clive Sanders entertains in the Lounge.*

### CHRISTMAS EVE

Traditional Sunday lunch - **£27.95 per person**

Table d'Hôte dinner - **£42.00 per person**

*Close up magic in the Lounge.*

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

## CHRISTMAS DAY LUNCHEON

**Festive Cocktail**



**Ham Hock Pressing**

Crispy Egg Yolk, Piccalilli Gel

**Cream of Cauliflower Soup**

Smoked Cheddar Cheese Toastie

**Chicken Consommé**

Crispy Wing, Quail's Egg, Truffle

**Hot and Cold Smoked Salmon**

Pickles, Blini Pancakes, Caviar



**Roast Devon Farm Turkey**

with Festive Trimmings

**Wild Sea Bass**

Charred Sweetcorn Risotto, Crab, Pickled Fennel, Bouillabaisse Jus

**Roast Rack of West Country Lamb**

Carved Pink, Parsnip Textures, Port Wine and Rosemary Jus

**Thurlestone Nut Roast**

With Festive Trimmings (v)



**Thurlestone Christmas Pudding**

Brandy Butter Ice Cream, Vanilla Sauce

**Caramelised Banana Mousse**

Chocolate Macaron, Salted Caramel Sauce

**Iced Lemon and Ginger Parfait**

Meringue, Textures of Blackberries

**Ice Creams**

Chocolate ~ Brandy Butter ~ Salted Caramel

**Christmas Cheeseboard**

Port & Plum Jelly, Savoury Crackers, Figs, Walnut Bread



**Coffee and Mince Pie**

**£77.00**

per person

## CHRISTMAS DAY GALA DINNER

**Chicken Consommé**

Crispy Wing, Quail's Egg, Truffle



**Hot and Cold Smoked Salmon**

Pickles, Blini Pancakes, Caviar



**Blood Orange Sorbet**



**Roast Devon Farm Turkey**

with Festive Trimmings

**Rack of West Country Lamb**

Carved Pink, Port Wine and Rosemary Jus



**Thurlestone Christmas Pudding**

Brandy Butter Ice Cream, Vanilla Sauce

**Caramelised Banana Mousse**

Chocolate Macaron, Salted Caramel Sauce



**Coffee and Mince Pie**

*(Vegetarian Menu available on request)*

*Clive Sanders entertains in the Lounge. Dress: Black Tie or Lounge Suits*

**£67.00**

per person

## BOXING DAY LUNCHEON

**Potted Goose Liver Parfait**

Rhubarb Textures, Walnut and Raisin Bread

**Roasted Crown Prince Squash Risotto**

Blue Cheese, Pickled Celery, Pecans

**Cauliflower Soup**

Smoked Cheddar Cheese Toastie

**Fillets of Lemon Sole**

Charred Leek, Potato & Mussel Chowder



**Wild Sea Bass**

Charred Sweetcorn Risotto, Crab, Pickled Fennel, Bouillabaisse Jus

**Roast Sirloin of Dry Aged Beef**

Carved Medium Rare, Yorkshire Pudding, Horseradish Mash, Bourguignon Garnish

**Glazed Ham Hock**

Root Vegetable and Parsley Risotto, English Mustard Cream Sauce

**Chicory Tart, Walnut & Pear Salad**

Crispy Fried Cornish Blue Cheese (v)



**Sticky Toffee Pudding**

Banana Ice Cream, Butterscotch Sauce

**Pineapple Panna cotta**

Textures of Coconut

**Cranberry and White Chocolate Fool**

Spiced Shortbread

**Ice Creams**

Clotted Cream ~ Brandy ~ Hazelnut



**Coffee and Mince Pie**

**£29.95**

per person

## DECEMBER 27TH - 28TH - 29TH - 30TH 2017

Table d'Hôte dinner - £42.00 per person

Jazz Duo entertains in the Terrace Bar from 9.30pm on 30th

### NEW YEAR'S EVE

Traditional Sunday Lunch - £27.95 per person

## SUNDAY 31ST DECEMBER 2017

### NEW YEAR'S EVE GALA DINNER & CELEBRATIONS

Join us for the New Year's celebrations.

Start the evening with a festive celebratory cocktail, 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 dancing to Ceilidh band in the Yarmer Suite until 2.00am.

#### Cauliflower Cappuccino

Godminster Cheddar, White and Black Truffle



#### Lobster Ravioli

Spinach, Crab Nage, Parmesan Foam



#### Clementine and Champagne Sorbet



#### Dry Aged Fillet of Beef

Pomme Purée, Bourguignon Garnish



#### White Chocolate and Clotted Cream Mousse

Honeycomb, Textures of Blackberries



#### Coffee and Petit Fours

(Vegetarian Menu available on request)

Dress: Dinner or Lounge suits

£87.00  
per person

## MONDAY 1ST JANUARY 2018 HAPPY NEW YEAR, WELCOME TO 2018

NEW YEAR'S DAY TRADITIONAL LUNCH  
£29.95 per person

NEW YEAR'S DAY DINNER  
Table d'Hôte dinner £42.00 per person  
Pianist Clive Sanders entertains in the Lounge

## RESERVATIONS

Please contact Reception to make your reservation on (01548) 560382

Full payment is required to reserve your table for Christmas Day Lunch and Dinner, Boxing Day Lunch, New Year's Eve Gala Dinner and New Year's Day Lunch. Should you cancel your table reservation within 72 hours prior to your meal your full payment will be non-refundable.

*Dressing for dinner is part of the Thurlestone experience and jackets for gentlemen are preferred. Black Tie or Lounge Suits are requested for Christmas Day Dinner and New Year's Eve Dinner*

We are aware that our guests have many different dietary needs and allergies. If you have any special requests, please do not hesitate to contact us.

## ACCOMMODATION RATES

For all guests who are attending our Party Nights we are offering superb room rates:

From **£65.00** per room, per night (Sunday - Thursday)

From **£95.00** per room, per night (Friday or Saturday)

These room rates are based on two people sharing a twin/double bedded Inland room with en-suite facilities and include bed and breakfast and full use of our Voyage Spa leisure facilities.

Guests that pre-book Spa treatments prior to arrival will receive a special 10% discount.

### ACCOMMODATION BOOKINGS:

- 1 Accommodation subject to availability.
- 2 To secure your accommodation, a deposit equivalent to the bed and breakfast terms is required and this will be credited to your account on arrival. If you have to cancel your reservation within fourteen days of the arrival date, we will do our utmost to re-let the accommodation. If we do not re-let your reservation in full your deposit will be forfeited.
- 3 These special rates are only available from 24th November until 22nd December 2017.
- 4 Above rates available for one night only.
- 5 Limited rooms available for single occupancy.
- 6 The following supplements will apply on the above terms for Sea View accommodation and Inland suites:

Classic Sea View	£30.00 per room
Premier Sea View	£40.00 per room
Inland Suites	£50.00 per room
Deluxe	£60.00 per room
Sea View Suites	£70.00 per room
Deluxe Plus	£70.00 per room

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. 2) Party night accommodation rates are only available in conjunction with our party packages.