

# CHRISTMAS PARTY NIGHT

JOIN US ON OUR FABULOUS PARTY NIGHT

**SATURDAY 14TH DECEMBER**

With a three course meal from our festive menu and dancing 'til midnight, it's the perfect opportunity to celebrate with friends or colleagues\*

**£27.00**

*\* For group bookings of 15 people or more the party organiser will receive a £20 gift voucher to spend with us during January and February 2020.*

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Festive Lunch served 12-2pm and Festive Dinner from 5.30-9pm throughout December. Booking essential.

A non-refundable deposit of £10 per person is payable for all Festive meal bookings.

For Christmas Day bookings a £25 per person non-refundable deposit is payable with the full balance due by Monday 25th November.

For all bookings we require a pre-order.

Our Chefs are always happy to cater for dietary requirements. If you have any specific needs please contact our Reception team to discuss before booking.

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Suttons Courtyard, Easthorpe Street, Ruddington, Nottingham NG11 6LA

**Telephone: 0115 984 6882**

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The management reserves the right to alter features mentioned in this brochure without notice

# THE COTTAGE HOTEL

RUDDINGTON - NOTTINGHAM



*Christmas*

M E N U

2019

## FESTIVE LUNCH

Winter Vegetable Soup | warm bread & butter

Chicken Liver Pâté | caramelised onion chutney | toast

Pear & Blue Cheese Tart | candied walnuts | dressed leaves

Traditional Prawn Salad | brown bread & butter

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Nottinghamshire Turkey stuffed with Sage & Onion | pigs in blankets | roast potatoes | cranberry | turkey gravy

Slow Cooked Blade of Beef | caramelised onion | celeriac puree | herb mash | thyme pastry

Sea Bass | crushed new potatoes | lemon noisette | crispy capers

Wild Mushroom Risotto | spinach | parmesan | truffle oil

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Traditional Christmas Pudding | brandy sauce

Poached Pear | mulled wine | toasted almonds | Chantilly cream

Lemon & Clementine Posset | gingernut crumb | winterberry compote  
Fresh Fruit Salad | sorbet

£18.00

## FESTIVE DINNER

Winter Vegetable Soup | vegetable crisp | warm bread & butter

Smoked Duck Breast | pomegranate | roquette salad | herb croute | balsamic

Pear & Blue Cheese Tart | candied walnuts | dressed leaves

Salmon Gravlax | beetroot | pickled cucumber | rye bread

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Nottinghamshire Turkey stuffed with Sage & Onion | pigs in blankets | roast potatoes | cranberry | turkey gravy

Slow Cooked Blade of Beef | caramelised onion | celeriac puree | herb mash | thyme pastry

Sea Bass | crushed new potatoes | lemon noisette | samphire | crispy capers

Wild Mushroom Risotto | spinach | parmesan | truffle oil

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Traditional Christmas Pudding | brandy sauce

Poached Pear | mulled wine | toasted almonds | Chantilly cream

Lemon & Clementine Posset | gingernut crumb | winterberry compote

Chocolate Tart | pistachio | chocolate ice cream

£22.00



## CHRISTMAS DAY MENU

Canape

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French Onion Soup | gruyère croutons | fresh bread

Smoked Ham Hock Terrine | toasted sourdough | pistachio crumbs | spiced chutney

Prawn & Smoked Salmon Mousse | chervil butter | toasted rye bread

Goats Cheese Bavaois | pickled walnut | apple | beetroot

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Mulled Wine Sorbet

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Nottinghamshire Turkey | cranberry & chestnut stuffing | award winning Derbyshire sausages wrapped in pancetta | mashed and roast potatoes | turkey gravy

Beef fillet\* in a Wellington Stack | thyme pastry | chicken liver pate | mushroom | red wine jus

Norwegian Cod | crab & pea risotto | sea herbs | dill oil | toasted almond

Butternut Squash & Feta Soufflé | beetroot terrine | ginger cake crumb | sage oil

*All our main courses are served with a selection of local vegetables*

*\*Served medium*

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Traditional Christmas Pudding | brandy sauce

Poached Pear | mulled wine | toasted almonds | Chantilly cream

Lemon & Clementine Posset | gingernut crumb | winterberry compote

Chocolate Tart | hazelnut | chocolate ice cream

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Coffee and Mini Mince Pie

£75.00

