

# CHRISTMAS

FESTIVE EVENTS 2019



**nuthurst grange**  
COUNTRY HOUSE HOTEL AND RESTAURANT

Welcome to Christmas at Nuthurst Grange;  
your home-from-home over the festive season.

Our celebrations, from Afternoon Tea to  
Dining In Style, or enjoying a Christmas party  
are the essence of a traditional British Christmas

*Take a look at our Christmas programme  
or contact us for more details*



**Hockley Heath, Warwickshire B94 5NL**

**Booking is essential, please call: 01564 783972**

E: [info@nuthurst-grange.co.uk](mailto:info@nuthurst-grange.co.uk)

W: [www.nuthurst-grange.co.uk](http://www.nuthurst-grange.co.uk)

 [@Nuthurst\\_Grange](https://twitter.com/Nuthurst_Grange)

 **Nuthurst Grange Country House Hotel**

# DECEMBER MENUS

*Enjoy a traditional three course family Festive Meal followed by coffee and treats.  
This menu is available from Monday to Saturday,  
served from 1st December to Christmas Eve Lunch.*

**Head Chef: Andrew Glover**

**General Manager: Apo Ozdamar**

## CHRISTMAS À LA CARTE LUNCH MENU

*Festive À La Carte Lunch – three courses – £29.95 per person*

Canapés on arrival

### STARTERS

Duo of Salmon: Whisky Cured, Oak Smoked Tartlet, Alioli Sauce

Celeriac & Apple Soup, Crispy Bacon, Root Vegetable Crisps

Ballotine Smoked Ham Hock, Cider Jelly, Roast Pears, Celeriac Remoulade, Mustard Dressing

### MAINS

'Holly Farm Turkey', Apricot & Sage Farce, Fondant Potato, Pigs in Blankets

Roast Chump of Lamb, Sweet Potato & Leek Terrine, Sprouting Broccoli, Garlic & Rosemary Jus

Grilled Lemon Sole on the Bone, Lyonnaise Potato, Baby Fennel, Lemon Butter Sauce

### DESSERTS

Traditional Christmas Pudding, Brandy Sauce Foam, Winter Berry Ice Cream

Banana Crème Brûlée, Caramelised Bananas, Peanut Butter Cookie

Selection of English, French & Local Cheeses, Celery, Quince, Walnut Bread

Coffee, Hot Chocolate, Tea & Infusions with Petit Fours £3.95 pp

Vegetarian menu available on request. If you have any special dietary requirements or food intolerance please inform a member of our reservations team when confirming your booking. Prices are inclusive of VAT.  
Service is left to your own discretion – 10% service charge applicable for parties of 10 or more.



# DECEMBER MENUS

*Enjoy a traditional four course family Festive Meal followed by coffee and treats.  
This menu is available from Monday to Saturday,  
served from 1st December to Christmas Eve Lunch.*

**Head Chef: Andrew Glover**

**General Manager: Apo Ozdamar**

## CHRISTMAS À LA CARTE DINNER MENU

*Festive À La Carte Dinner – three courses – £42.00 per person*

Canapés on arrival

### STARTERS

Pan Seared Scallops, Curried Cauliflower, Mango Salsa, Coriander Cress  
Rillettes of Duck, Chow Mein Vegetables, Pak Choi, Soya Caramel  
Duo of Salmon: Whisky Cured, Oak Smoked Tartlet, Alioli Sauce  
Celeriac & Apple Soup, Crispy Bacon, Root Vegetable Crisps  
Apple Wood Smoked Cheese Soufflé, Waldorf Salad, Balsamic Reduction  
Ballotine Smoked Ham Hock, Cider Jelly, Roast Pears, Celeriac Remoulade, Mustard Dressing

### MAINS

‘Holly Farm Turkey’, Sage & Apricot Farce, Fondant Potato, Pigs in Blankets  
Roast Chump of Lamb, Sweet Potato & Leek Terrine, Sprouting Broccoli, Garlic & Rosemary Jus  
Grilled Lemon Sole on the Bone, Lyonnaise Potato, Baby Fennel, Lemon Butter Sauce  
Pan Fried Sea Bass, Lemon Grass & Chilli Tiger Prawns, Egg Noodles, Pak Choi, Bean Sprouts  
Butter Poached Beef Fillet, Duck Liver Parfait, Puff Pastry Lattice, Pickled Onions, Port Reduction  
Game Birds, Pheasant, Pigeon, Partridge, Tarragon Risotto, Charred Baby Leeks, Winter Truffle

### DESSERTS

Apple & Cinnamon Soufflé, Roast Pecan Nuts, Condensed Milk Toffee  
Chocolate & Orange Panna Cotta, Poached Clementine, Shortbread Biscuit  
Traditional Christmas Pudding, Brandy Sauce Foam, Winter Berry Ice Cream  
Black Forest Cheesecake, Kirsch Cherry Syrup, White Chocolate Soil  
Banana Crème Brûlée, Caramelised Bananas, Peanut Butter Cookie  
Selection of English, French & Local Cheese, Celery, Quince, Walnut Bread

Coffee, Hot Chocolate, Tea & Infusions with Petit Fours £3.95 pp

Vegetarian menu available on request. If you have any special dietary requirements or food intolerance please inform a member of our reservations team when confirming your booking. Prices are inclusive of VAT.  
Service is left to your own discretion – 10% service charge applicable for parties of 10 or more.



# FESTIVE DECEMBER EVENTS



**Festive Sunday Lunch including Christmas Carol Event**

## FESTIVE CHRISTMAS LUNCH WITH CHRISTMAS CAROLS

*Five courses – £41.95 per person*

*Available dates: 1st, 8th, 15th and 22nd December*

Join in with local friends and fellow guests; our Carol Singing is a heart-warming event and is sure to put you in the Christmas spirit.

---

## FESTIVE AFTERNOON TEA

*Festive Afternoon Tea - £24.95 per person*

*Add a glass of Prosecco or Mulled wine – £31.90 per person*

*Add a glass of Champagne or Gin & Tonic - £33.95 per person*

Inclusive of Finger Sandwiches, Festive Home-Made Cakes, Mince Pies, Scones, Clotted Cream, Preserves, Selection of Teas, Hot Chocolate & Coffee.



### AFTERNOON TEA

**Available Monday  
to Saturday**



# FESTIVE GREETINGS



*Our beautiful Country House Hotel is perfect for escaping the hustle and bustle of the festive season. This year, it's time for you to enjoy Christmas as it should be, so unwind and enjoy a special time with award-winning food, friendly service and comfortable surroundings.*

## CHRISTMAS DAY LUNCH

**WEDNESDAY 25TH DECEMBER**

**£140.00 per person (£25 per child under 10)**

Canapés and a glass of Champagne on arrival

Amuse Bouche

### STARTERS

Sweet Potato & Leek Soup, Smoked Chicken, Crispy Leek, Chive Mascarpone  
Crab, King Prawn & Crayfish Cocktail, Cucumber Noodles, Toasted Brioche, Saffron Mayonnaise  
Ham Hock & Goats Cheese Prêssé, Cider Jelly, Roast Pears, Port Reduction  
Celeriac Panna Cotta, Carpaccio Beetroot, Vegetable Crisps, Mustard Dressing  
Salmon Escabeche, Pickled Vegetables, Carrot & Orange Purée, Gingerbread

### MAINS

'Holly Farm Turkey', Sage & Apricot Stuffing, Pigs in Blankets, Chateau Potato  
Roast Sirloin of Scotch Beef, Yorkshire Pudding, Celeriac Purée, Red Wine Jus  
Baked Leg of Cornish Lamb, Honey Roast Root Vegetables, Red Currant Jus  
Pan Fried Fillet of Sea Bass, Herb Gnocchi, Tiger Prawns, Baby Leeks, Salsa Verde  
Bubble & Squeak, Braised Red Cabbage, Roast Baby Carrots, Shallot Cream Sauce

### DESSERTS

Home made Christmas Pudding, Brandy Sauce Foam, Winter Berry Ice Cream  
Chocolate & Orange Cheesecake, Warm Orange Sauce, Cardamom Marshmallow  
Tropical Fruit Curd Tartlet, Italian Meringue, Kiwi & Vanilla Salsa  
Apple & Butterscotch Crumble, Toasted Hazelnuts, Fudge & Golden Raisins  
Selection of English, French & Local Cheeses, Celery, Quince, Red Onion Chutney

Coffee & Petit Fours

Vegetarian menu available on request. If you have any special dietary requirement or food intolerance please inform a member of our reservations team upon booking. Prices are inclusive of VAT. Service is left to your own discretion – 10% service charge applicable for parties of 10 or more.

**Please note pre-selection will be required**

## ITINERARY FOR CHRISTMAS DAY

**Lunch will be served from 12.00pm until 4.00pm**

**A deposit of £20 per person is due upon confirmation of booking; final balance is due by 30th November. We advise smart casual dress code for Christmas Day.**



# BOXING DAY



*A relaxing occasion with roaring log fires, perfectly adorned Christmas tree, a glass of sparkling aperitif with a Bucks Fizz reception, followed by a magnificent four course meal and first-class service. Let us take good-care of all the details this year by joining us this break.*

## BOXING DAY MENU

**THURSDAY 26TH DECEMBER**

**Four courses - £49.95 per person (£22.50 per child under 10)**

Canapés & Bucks Fizz on arrival

### STARTERS

Parsnip & White Onion Soup, Crispy Shallots, Rosemary Cream  
Terrine of Three Smoked Fish, Potato Salad, Pickled Fennel, Marie Rose Sauce  
Chicken Caesar, Tempura Anchovies, Cos Lettuce, Wholemeal Croutons  
Maple Cured Belly Pork, Sage Risotto, Crackling, Pea Shoots, Pea Purée  
Goat's Cheese Mousse, Compressed Melon, Rocket Cress, Balsamic Reduction

### MAINS

Roast Sirloin of Scotch Beef, Yorkshire Pudding, Celeriac Purée, Red Wine Jus  
Rack of Jimmy Butler's Farm Pork, Crackling, Black Pudding, Cider Poached Apples, Pan Jus  
Leg of Cornish Lamb, Garlic & Rosemary Stuffing, Roast Baby Carrots  
Pan Fried Fillet of Halibut, Saffron Fondant Potato, Creamed Leeks, Caviar Cream Sauce  
Nut Roast, Herb Mashed Potato, Savoy Cabbage, Honey Glazed Parsnips

### DESSERTS

White Chocolate & Baileys Brioche Pudding, Custard, Chocolate Ice Cream  
After Eight Iced Parfait, Chocolate Mousse, Toasted Marshmallows, Mint Syrup  
Mango Crème Brûlée, Exotic Salsa, Passion Fruit Ice Cream, Coconut Shortbread  
Warm Treacle Tart, Vanilla Poached Pear, Caramelised Pecan Nuts, Crème Anglaise  
Selection of English, French & Local Cheeses, Celery, Quince, Red Onion Chutney

Tea & Coffee with Petit Fours

Vegetarian menu available on request. If you have any special dietary requirement or food intolerance please inform a member of our reservations team upon booking. Prices are inclusive of VAT. Service is left to your own discretion – 10% service charge applicable for parties of 10 or more.

**Please note pre-selection will be required**

### ITINERARY FOR BOXING DAY

**Lunch will be served from 12.00pm until 5.00pm**

**A deposit of £10 per person is due upon confirmation of booking; final balance due by 30th November. We advise smart casual dress code for Boxing Day.**





# FESTIVE DECEMBER EVENTS

## PARTY NIGHT EVENINGS

*Three courses, followed by disco - £39.95 per person*

**Available Friday 6th or Saturday 14th December**

Prepare to dine in luxury and dance the night away!

A superb 3 course meal followed by a Disco for your entertainment.

Canapés & Bucks Fizz on arrival

## STARTERS

Celeriac & Apple Soup, Root Vegetable Crisps

Ballotine Smoked Ham Hock, Cider Jelly, Roast Pears, Celeriac Remoulade, Mustard Dressing

## MAINS

Holly Farm Turkey, Apricot & Sage Farce, Fondant Potato, Pigs in Blankets

Grilled Lemon Sole on the Bone, Lyonnaise Potato, Baby Fennel, Lemon Butter Sauce

## DESSERTS

Traditional Christmas Pudding, Brandy Sauce Foam, Winter Berry Ice Cream

Banana Crème Brulee, Caramelised Bananas, Peanut Butter Cookie

Coffee & Mince Pie

Vegetarian menu available on request. If you have any special dietary requirements or food intolerance please inform a member of our reservations team when confirming your booking. Prices are inclusive of VAT.

Service is left to your own discretion – 10% service charge applicable for parties of 10 or more.

# CHRISTMAS

FESTIVE EVENTS 2019



**nuthurst grange**  
COUNTRY HOUSE HOTEL AND RESTAURANT



**Hockley Heath, Warwickshire B94 5NL**

**Booking is essential, please call: 01564 783972**

**E: [info@nuthurst-grange.co.uk](mailto:info@nuthurst-grange.co.uk)**

**W: [www.nuthurst-grange.co.uk](http://www.nuthurst-grange.co.uk)**

** [@Nuthurst\\_Grange](https://twitter.com/Nuthurst_Grange)**

** [Nuthurst Grange Country House Hotel](https://www.facebook.com/NuthurstGrange)**