

# Christmas Gourmet Breaks at The Cherrybrook

Standard Rooms - 3 Nights £395 — Classic Rooms - 3 Nights £420 — Superior Rooms - 3 Nights £445

## Christmas Programme

**Christmas Eve** - Meet in our bar around 7pm for a welcome drink of mulled wine followed by our 4 Course Dinner

**Christmas Day** - Start the day with a continental breakfast to allow room for our traditional Six Course Christmas Day Luncheon. Time to relax or take a short walk on the moor before enjoying an evening buffet

**Boxing Day** - A full farmhouse breakfast followed by a guided walk over the moors. A festive boxed lunch will be available to enable you to spend the day as you please. Complete the day with our 4 Course Dinner

**Tuesday 27th December (Bank Holiday)** - Depart after a full farmhouse breakfast



## Christmas Eve Dinner

### Stilton Paté

blended with Crème Fraiche & Port

oOo

### Baked Medley of Salmon & Prawns

served in a Creamy Lemon Sauce

oOo

### Devonshire Fillet of Pork

served in a Cider & Apple Sauce

oOo

### Brandied Chocolate Pot

oOo

Coffee & Mints

## 6 Course Christmas Day Luncheon

### Pat's Pears

Dessert Pears served on a bed of salad, topped with a light tangy tarragon dressing and garnished with walnuts

oOo

### Home-Made Smoked Salmon & Trout Timbale

a lightly blended mixture of Smoked Salmon & Trout, wrapped in Smoked Salmon

oOo

### Fruit Sorbet

oOo

### Speciality 3 Bird Roast

comprising Goose stuffed with Turkey, Pheasant and Spiced Sausage meat, served with Gooseberry Sauce and Gravy accompanied by Roast Potatoes, Parsnips and fresh vegetables

oOo

### Home-Made Christmas Pudding

flamed at your table and served with home-made Orange Brandied Butter

oOo

### Coffee & Home-Made Mince Pies



Please phone or e-mail to check availability. Bookings may be secured with a 25% non-refundable deposit, with the full balance payable 6 weeks prior to your break. We advise our guests to consider insurance to cover these breaks, as no refunds will be possible

## Boxing Day Dinner

### Local Potted Crab

potted on Dartmoor and served on a crouton

oOo

### Roast Leg of Moorland Lamb

slow roasted - fresh and succulent

oOo

### Lemon Cheesecake

topped with Blueberries

oOo

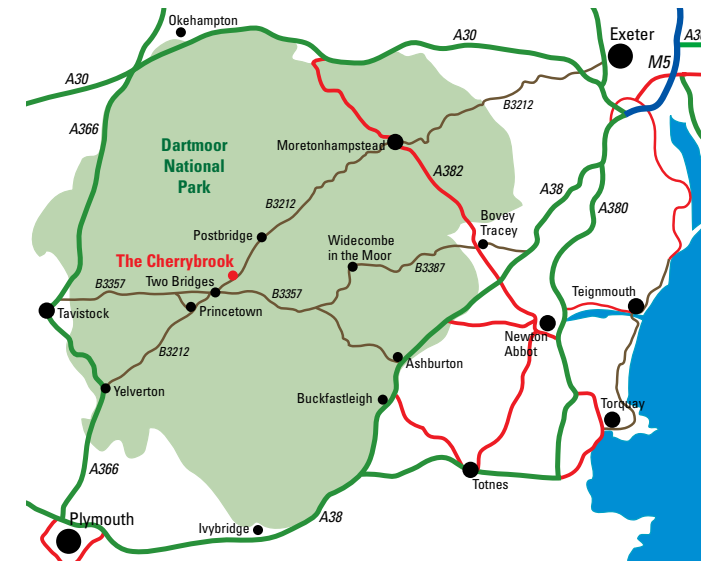
### Selection of West Country Cheeses

oOo

### Coffee & Mints

All of our main courses come with locally sourced fresh vegetables. We can offer alternative dishes given prior notice. A fresh fruit salad is always available as a sweet substitute.

## Where to find us



## New Year at The Cherrybrook

### 3 Night Gourmet Break

£295 Standard ∞ £315 Classic ∞ £335 Superior

**Friday 30th December** - Meet in our cosy bar around 7pm for a welcome drink of mulled wine followed by our 4 Course Dinner

**New Year's Eve** - After a full farmhouse breakfast explore the Dartmoor National Park before returning for our Seven Course Gastronomic Extravaganza served in a party atmosphere, with Champagne at Midnight

**New Year's Day** - Enjoy a lazy start to the day with a late brunch followed by a guided walk over the moors. Complete the day with our 4 Course Dinner

**Monday 2nd January** - Depart after a farmhouse breakfast

### 7 Course New Year's Eve Dinner

#### Hors d'oeuvre Platter

oOo

#### Spiced Pumpkin & Apple Soup

*laced with White Wine*

oOo

#### Fillet of Plaice wrapped round a Banana

*and served in a White Wine Sauce*

oOo

#### Fruit Sorbet

oOo

#### Breast of Aylesbury Duck

*served in a brandied orange sauce*

#### Breast of Pheasant

*in White Wine, Onion and Celery Sauce*

#### 9 oz Moorland Sirloin Steak

#### Baked Salmon with Prawns

*All served with Sauté Potatoes and Fresh Vegetables*

oOo

#### Lemon Mousse

*made with fresh lemons and cream - light and fluffy*

oOo

#### Selection of West Country Cheeses

oOo

#### Coffee & Mints

oOo

#### Champagne at Midnight

## New Year at The Cherrybrook

### 3 Night Gourmet Break

£295 Standard ∞ £315 Classic ∞ £335 Superior

### Friday 30th December Dinner

#### Hand Raised Pork and Stilton Pie

oOo

#### Baked Mushroom

*Large flat mushroom filled with red onion relish, topped with goats' cheese and sesame seeds and lightly baked*

oOo

#### Devonshire Pork Fillet

*served in a Cider & Apple Sauce*

oOo

#### Raspberry Custard Brûlée

*made with Mascarpone and Crème Fraîche*

oOo



### New Year's Day Dinner

#### Local Potted Crab

*potted on Dartmoor and served on a crouton*

oOo

#### Roast Leg of Moorland Lamb

*slow roasted - fresh and succulent*

oOo

#### Brandied Chocolate Pot

oOo

#### Selection of West Country Cheeses

oOo

#### Coffee & Mints

All of our main courses come with locally sourced fresh vegetables. We can offer alternative dishes given prior notice. A fresh fruit salad is always available as a sweet substitute.

Please let us have your main course choice from our New Year's Eve dinner menu with your booking.

## Christmas at the Cherrybrook



Wake up this Christmas or New Year in the beautiful surroundings of the Dartmoor National Park, indulge in our delicious home-made meals, enjoy the atmosphere of our fully licensed cosy stable bar and let us take care of your every need.

The Cherrybrook is over 200 years old and was originally built as a farmhouse. It is now a small family run hotel, offering seven en-suite bedrooms, each with new flat screen television/dvd player, free WiFi Internet access and superb views over the open moor.

Our dogs form part of life at The Cherrybrook and guests with well behaved dogs are always welcome.

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