

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

Thursday 27th December - 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



Christmas Day Evening Buffet

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

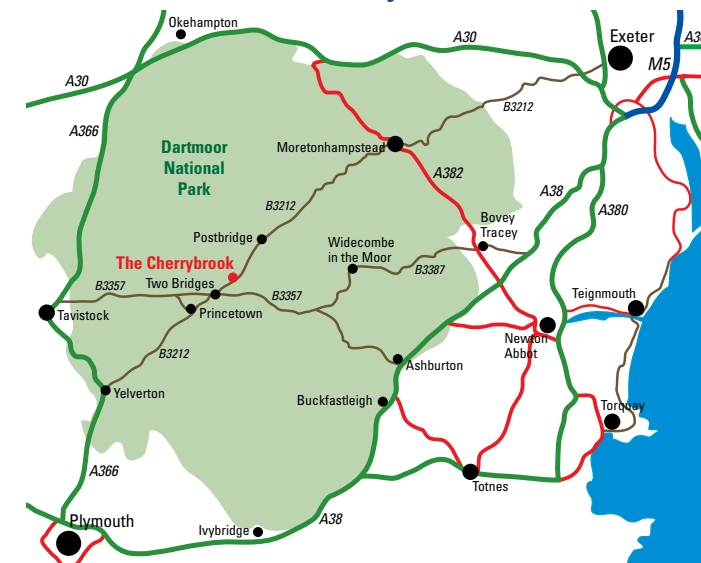
Selection of West Country Cheeses

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

Sunday 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

Wednesday 2nd January - Depart after a full 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

Sunday 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



2012



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

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