

New Year at The Cherrybrook **3 Night Gourmet Break** **£295 (Standard) and £320 (Superior)**

New Year's Eve - Meet in our cosy bar around 7pm for a welcome drink of mulled wine followed by 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

Sunday 2nd January - After a full farmhouse breakfast spend the day exploring the Dartmoor National Park before returning for our 4 Course Dinner

Monday 3rd January - Depart after a farmhouse breakfast

7 Course New Year's Eve Dinner

Hors d'oeuvre Platter

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Spiced Pumpkin & Apple Soup

laced with White Wine

oOo

Fillet of Plaice wrapped round a Banana

and served in a White Wine Sauce

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Fruit Sorbet

oOo

Breast of Barbury 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

Choice of Sweets

oOo

Selection of West Country Cheeses

oOo

Coffee & Mints

oOo

Champagne at Midnight

New Year at The Cherrybrook **3 Night Gourmet Break** **£295 (Standard) and £320 (Superior)**

New Year's Day 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

Grilled Moorland Lamb Noisettes

oOo

Lemon Mousse

made with fresh lemons and cream - light and fluffy

oOo

Coffee & Mints



Sunday 2nd January Dinner

Tuna & Tarragon Mousse

oOo

Devonshire Pork Fillet

served in a Cider & Apple Sauce

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 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.

The Cherrybrook
Two Bridges
Dartmoor, Devon
PL20 6SP
01822 880260



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web: www.thecherrybrook.co.uk

Christmas Gourmet Breaks at The Cherrybrook

3 Nights £395 / 4 Nights £455 (Standard Rooms) and 3 Nights £425 / 4 Nights £490 (Superior Rooms)

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 lunch. 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

Monday 27th December (Bank Holiday) - Depart after a full farmhouse breakfast (3 night break) or spend the day exploring the Dartmoor National Park before returning for our 4 Course Dinner (4 night break)

Tuesday 28th December (Bank Holiday) - Depart after a full farmhouse breakfast



Christmas Eve Dinner

Home-Made Mushroom & Port Timbale
served in a light Tomato Sauce

oOo

Baked Avocado
with Smoked Haddock and Prawns

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 and topped with a light tangy tarragon dressing and garnished with walnuts

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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



Boxing Day Dinner

Home-Made Tuna & Tarragon Mousse

oOo

Roast Leg of Moorland Lamb

oOo

Home-Made Fruits of the Forest Cheesecake

oOo

Selection of West Country Cheeses

oOo

Coffee & Mints

Monday 27th December Dinner

Home-Made Cheese & Broccoli Soup

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Braised Moorland Beef in Ale
succulent pieces of Beef with Mushrooms,
braised in a local Dartmoor Ale

oOo

Lemon Mousse

made with fresh lemons and cream - light and fluffy

oOo

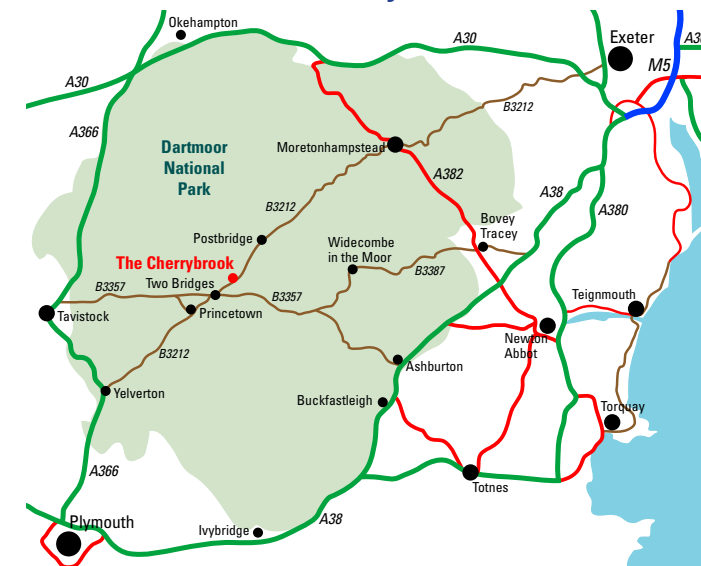
Selection of West Country Cheeses

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



Please phone or e-mail to check availability.
Bookings may be secured with a 25% deposit, with the full balance payable 6 weeks prior to your break.