



A

Traditional

Christmas Break

2026

You are warmly invited...

Season's greetings to one and all!

It gives me great pleasure to invite you to join us for a Traditional Christmas Break here, at The Cottage Hotel in Hope Cove. Arriving from Wednesday 23rd until Sunday 27th December 2026.

Christmas is always a very special time here in South Devon and my team and I are delighted that you are considering spending this magical season with us.

During this Festive break, we hope you will enjoy everything that makes Christmas at The Cottage Hotel so memorable — the warmth of good company, the comfort of familiar traditions and the simple pleasure of simply slowing down and relaxing.

We have prepared a wonderful programme for you: good, honest food, fine wines, festive cocktails, the soft glow of Christmas Carols and an array of gentle entertainment to brighten your stay.

Whether you prefer to embrace every festive activity or simply relax by the fire and watch the world go by, you are free to make this time entirely your own. On behalf of all of us here, thank you for considering a stay with us.

We look forward to sharing a truly memorable Christmas with you

Neil Slade

General Manager

The Tariff

ROOM GRADE	3 NIGHTS (Arriving on 24 th)	4 NIGHTS (Arriving on 23 rd)
Premier Balcony (Double/Twin) SV	£1914	£2373
Large Standard Balcony (Double/Twin) SV	£1614	£1973
Standard Balcony (Double) SV	£1524	£1853
Cottage (Double) SV	£1434	£1733
Budget Back facing (Double)	£1224	£1453
Budget Back facing (Single)	£699	£766

The published rates are based upon two people sharing and are inclusive of VAT.

For Single occupancy of a Double room, please deduct 20%.

Extra Nights may be available, priced as per the published Tariff, subject to availability.

The Packages, at a glance ...

Included Highlights	Four-Day Christmas Package 23rd–27th December	Three-Day Christmas Package 24th–27th December
Accommodation Basis	Dinner, Bed & Breakfast	Dinner, Bed & Breakfast
23rd December	Tea, Mince Pies & Clotted Cream Wine Tasting (if you wish)	—
Christmas Eve (24th)	Welcome Cocktail & Canapés Devon Cream Tea	Welcome Cocktail & Canapés Devon Cream Tea
Christmas Day (25th)	Christmas Day Lunch with Bucks Fizz Homemade Christmas Cake & Tea	Christmas Day Lunch with Bucks Fizz Homemade Christmas Cake & Tea
Boxing Day (26th)	Full Rustic Afternoon Tea Boxing Day Cocktails (if you wish)	Full Rustic Afternoon Tea Boxing Day Cocktails (if you wish)
A Christmas Gift	Included	Included
Departure	Sunday 27th December	Sunday 27th December

We will also be showing Classic Christmas Movies in our quirky Herzogin Ships Cabin.
Daily Viewing details will be published in the Allora Bar.
Additional festive entertainment detailed within the program, overleaf.

Additional simple lunches are available at the bar for you to order and pay for as you please, if you wish.

The Terms

A non-refundable Deposit in the amount of 50% of the chosen package is payable upon booking. Nearer the time, we will require you to pre order your Christmas Day Luncheon.

You will be required to pay your balance in full, by 01/12/2026.

If accommodation is cancelled and cannot be let, full cancellation charges will apply.
We therefore invite you to consider independent holiday cancellation insurance.
For more details, please visit www.hopcov.com or call 01548 561 555



Your Traditional Christmas programme...

Wednesday, 23rd December

After your arrival, we invite you to join us in the Lounge for tea and mince pies. Feeling adventurous? Join your hosts at 5:00pm for a complimentary wine tasting. Later, as you enjoy a delicious dinner, relax to the gentle melodies of celebrated harpists Bill and Susie Trezise.

Christmas Eve

After a hearty Devon breakfast, why not venture out on our self-guided walk around Hope Cove, highlighting notable points of interest along the way?

Prefer to soak up the festive bustle? Pop out for some last-minute Christmas shopping before returning to the delights of a traditional Devonshire cream tea, served in the Lounge and Allora Bar.

Your evening begins with a complimentary cocktail and canapés in the Bar, followed by a delightful dinner.

Afterwards, enjoy a selection of festive tunes performed by the Kingsmen Singers.

At 10:30pm, join Neil in the Lounge and enjoy a glass of Port as he recites *'The Night Before Christmas'*, ... by candlelight

Should you wish, we will then chaperone you to Midnight Mass at St. Clements Chapel, escorting you back to the hotel to hang up your Christmas stocking.



Christmas Day

Enjoy breakfast and a special visit from Father Christmas and his helpers! Afterwards, take time to relax - open your gifts, enjoy a gentle stroll, or simply soak up the festive atmosphere - before joining us for a glass of Buck's Fizz, nibbles, and a sumptuous five-course traditional Christmas Day luncheon.

At 3pm, we will be broadcasting HM the King's with his annual Christmas address, whilst you tuck in to a slice of our very own Cottage Hotel Christmas Cake. Later, unwind with some good old-fashioned board games or try your hand at our Christmas Quiz sheet for the chance to win a bottle of fizz!

Round off this magical day with our informal Christmas buffet — sit wherever you feel most comfortable — and enjoy some time with friends and fellow guests.

Boxing Day

Kick-start your day with a tasty Devon breakfast. Relax by the fire with a good book, or perhaps enjoy a spot of panto with the cast of *Cinderella* at Plymouth's Theatre Royal (tickets bookable directly with TRP).

Alternatively, visit the cathedral city of Exeter for the Boxing Day sales before returning to a rustic full afternoon tea in the Lounge and Allora Bar.

Join Neil and team for Christmas Cocktails, as he shares a story of Christmas cheer!

We shall see you later for a lovely farewell dinner. Afterwards, enjoy some Victorian-themed games in the Cove Room — with fun prizes for all!

Sunday, 27th December

Tuck into a full Devon breakfast prior to your departure. Or, if you're not ready for the magic to end, stay a few nights longer — just enquire with Reception about availability and prices.

A Taste of Christmas

Twirls of spice and winter cheer,
Festive flavours drawing near.
Steam and laughter fill the air,
With every treat the season's share.

From mince pies warm to cakes delight,
Each bite makes Christmas sparkle bright.



Wednesday 23rd December

(Non-residents charge: £59.00 per person)

Roasted Tomato and Red Pepper Soup (v)

Poached Salmon Salad, Caper, Spring Onion and Gherkin Dressing

Duck, Cranberry & Orange Terrine, Apple Chutney and Granary Toast

Choux Bun with Houmous, Crumbled Feta and Olive Salad (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

*For the Lighter appetite: A single Scoop of Yarde Farm Dairy Fruit Sorbet (v)
(Choose from; Lemon, Mango or Passionfruit)*

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Fillet of Hake wrapped in Parma Ham, Tomato and Olive Salsa

Slow Cooked Beef & Stilton Pie, Swede Mash

Pan Roasted Breast of Chicken Supreme, Yellow Rice, Mild Curry Sauce and Raita

Vegetable Stew with Coconut Milk (v)

Cold Cuts (Baked Ham, Beef and Chicken) with Salad and assorted accompaniments

Vegetarian Platter: Seasonal Vegetarian items with Salad and assorted accompaniments (v)

Served with a selection of Market Fresh Vegetables and Seasonal Potatoes

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Summer Pudding with Berry Fruits

Baked Blueberry and Orange Zest Cheesecake

Crème Caramel

The Cottage Hotel Trifle

Simple Fresh Fruit Salad with Pouring Cream

Yard Farm Devon Ices with Neapolitan flavours and a Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and fruit

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English Breakfast Tea or Columbian Coffee and Mint from the Trolley in the Bar.



Christmas Eve Dinner

(Non-residents charge: £59.00 per person)

Broccoli and Watercress Soup (v)

Crayfish & Smoked Salmon Cocktail, Lobster Mayonnaise, Buttered Granary Bread

Creamed Wild Mushroom Bruschetta with Truffle Oil (v)

Chicken Liver and Mushroom Pate with Red Onion Marmalade and Toasted Granary

Bread Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

*For the Lighter appetite: A single Scoop of Yarde Farm Dairy Fruit Sorbet (v)
(Choose from; Lemon, Mango or Passionfruit)*



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Oven Baked Fillet of John Dory with Seafood and Chive Cream Sauce

Roast Leg of Lamb with Rosemary and Red Wine Gravy

Oven Roasted Confit of Duck, Braised Red Cabbage, Butternut Squash purée

Tagliatelle with Roasted Vegetables, Green Pesto and Rocket Leaves (v)

Cold Cuts (Baked Ham, Beef and Chicken) with Salad and assorted accompaniments

Vegetarian Platter: Seasonal Vegetarian items with Salad and assorted accompaniments (v)

All served with Market Fresh Vegetables and Seasonal Potatoes

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Indulgent Chocolate Mousse

Pavlova with freshly whipped cream and Fresh Fruit

Crème Caramel

Simple Fresh Fruit Salad with Pouring Cream

The Cottage Hotel Trifle

Yarde Farm Devon Ices with Neapolitan flavours and a Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and fruit

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English Breakfast Tea or Columbian Coffee and Mint from the Trolley in the Bar.



Christmas Day Luncheon

(Non-Residents: £99.00 per person. Under 12's: £49.50 per person)

A welcome glass of Bucks Fizz and nibbles are served upon arrival

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Roasted Butternut Squash and Cumin Soup,
With Crispy Parsnip, Smoked Parika Oil and Crusty Bread (v)

Duck & Orange Pate with Cranberry Compote and Toasted Granary Bread

Smoked Salmon Parcel with Crayfish Tail Cocktail

Avocado Caesar Salad with Parmesan Crisps (v)

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Champagne Sorbet

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Traditional Roast Turkey
With Sausage Meat and Sage Stuffing, Bread Sauce, Bacon wrapped Chipolata,
Cranberry Sauce and Gravy

Roasted Westcountry Sirloin of Beef
With a Homemade Yorkshire pudding, Horseradish Sauce, Rich Red Wine Jus

Grilled Fillet of Sea Bass with Seared Scallops
Lobster Bisque

Vegetable Wellington with lightly curried crème fraiche and coriander (v)

With Market Fresh Vegetables and Roast Potatoes and Buttered New Potatoes

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Traditional Handmade Christmas pudding, served with Brandy Sauce

Classic Profiteroles, filled with Cream and served with a Warm Chocolate Sauce

Baileys Cheesecake

Simple Fresh Fruit Salad with Pouring Cream

Yard Farm Devon Ices with Neapolitan flavours and a Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and fruit

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English Breakfast Tea or Columbian Coffee and Mince Pies.



*After a busy day of indulgence, ease yourselves into a gentle Christmas Day night,
Enjoy our two course Informal Buffet.*

*Help yourself and sit where you please, at the table, in the lounge or in your room,
whatever you feel comfortable with.*



Christmas Night

Informal Evening Buffet

(Non-Residents: £59.00 per person)

Homemade Soup of the day with Assorted Breads & Butter

Assorted Cold cuts selection to include:

Roast Chicken, Westcountry Sirloin of Beef, Oven baked Ham
Served with Mustards, Horseradish, Cranberry, pickles and relishes

Seafood selection to include, Crevettes, Prawns, Cold Poached and Sliced Smoked Salmon,
with Sauce Marie Rose

Seasonal Leaves, Cottage Hotel Coleslaw, Feta and Cucumber Salad,
Tomato and Red Onion Salad, Beets and Bean Salad, Pasta Salad, Potato Salad,
Hot Buttered New Potatoes

Traditional Game Pie

Homemade Sausage Rolls and Stuffed Vol-au-Vents

Homemade Vegetable Quiche, Half Boiled Hens Egg with Mayonnaise

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Sweet treats from the pudding platter

Mince pies with Devon Clotted Cream

Fresh Fruit Salad with Pouring Cream

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English Cheeses, Cracker Biscuits, Spiced Chutney and fruit

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English Breakfast Tea or Columbian Coffee and Mint from the Trolley in the Bar.



Boxing Day Dinner

(Non-Resident charge: £59.00 per person)

Lightly Curried Parsnip and Apple Soup (v)

Pan fried Scallops (in the shell), with Butternut Squash Puree and Salsa Verde

Pork and Chicken Terrine, Apricot & Pistachio Chutney and Granary Toast

Goats Cheese & Beetroot Salad with Mustard Dressing (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

For the Lighter appetite: A single Scoop of Yarde Farm Dairy Fruit Sorbet (v)

(Choose from; Lemon, Mango or Passionfruit)



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Oven Roasted Duck with Seasonal Red Cabbage and Cherry Wine Sauce

Herb Crusted Rack of Lamb with Hogs Pudding and Butterbean Cassoulet

Fillet of Lemon Sole, Tempura King Prawns with Brown Butter

Asparagus and Green Pea Risotto (v)

Cold Cuts (Baked Ham, Beef and Chicken) with Salad and assorted accompaniments

Vegetarian Platter: Seasonal Vegetarian items with Salad and assorted accompaniments (v)

All served with Market Fresh Vegetables and Seasonal Potatoes

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Cottage hotel Pudding Plate (A trio of tasty puddings!)

Classic Tiramisu

The Cottage Hotel Trifle

Crème Caramel

Fresh Fruit Salad with Pouring Cream

Yard Farm Devon Ices with Neapolitan flavours and a Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and fruit

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English Breakfast Tea or Columbian Coffee and Mint from the Trolley in the Bar.



THE
COTTAGE HOTEL
— & RESTAURANT —
★★★

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