



*A Traditional
Christmas
Break
2025*

THE
COTTAGE HOTEL
— & RESTAURANT —



A Traditional Christmas at The Cottage Hotel, Hope Cove

Tuesday 23rd December 2025

Following your arrival, enjoy Tea and Mince Pies in our Lounge.
Meet the Brewer! Come along and sample the delights of Salcombe Brewery at 5pm.

During your five-course dinner, enjoy the gentle harp melodies
of Bill and Susie Trezise.

Christmas Eve

Kick off your day with a hearty Devon breakfast.

Why not take part in our self-guided Treasure Hunt around Hope Cove, with notable points of interest, or pop out for your last-minute Christmas shopping before returning to the delights of a tasty Devonian Cream tea, served in the lounge and Allora bar.

If you like to dress up and pull on your 'glad rags,' tonight is your night.
Join us for a Champagne cocktail & canapés before enjoying a five-course dinner.
Afterwards, listen to the 'Kingsmen singers' and join in with a few festive favorites.
If you wish to attend Midnight Mass at our local chapel, before heading up to bed to hang up your Christmas stocking, then we shall gladly accompany you.

Christmas Day

Enjoy a tasty Devon breakfast with a visit from Father Christmas & helpers!
Afterwards, relax, open gifts, or take a stroll before arriving to a glass of Buck's fizz, nibbles and a tasty five-course traditional Christmas day luncheon.

Listen to the King's speech with a slice of Cottage Hotel Christmas cake, then relax with some good old-fashioned board games or have a go at completing our Christmas Quiz sheet for a chance to win a bottle of fizz!

Round off the day with an informal Christmas buffet (sitting wherever you are comfortable), enjoying good conversation with friends and guests.

Boxing Day

Kick-start your day with a tasty Devon breakfast.

Lounge by the fire with a good book or perhaps take a trip to the pantomime to see Dick Whittington at Plymouths Theatre Royal (bookable directly with TRP.)

Or visit the Cathedral city of Exeter and the Boxing Day sales before heading back to enjoy a rustic full afternoon tea in the Lounge and Allora bar.

Join Neil and the team at 5pm for a selection of Cocktails, even have a go at making your own!

We shall see you later for a lovely five-course farewell dinner.

Afterwards, enjoy some Victorian themed games in the Cove Room, with fun prizes!

Saturday 27th December 2025

Tuck into a full Devon breakfast prior to your departure.

Or stay a few nights longer; enquire with reception, about availability and price.

A Traditional Christmas at The Cottage Hotel, Hope Cove

Available to book from Tuesday 23rd until Saturday 27th December 2025

Escape to South Devon for a traditional Christmas.

The festive season is always a special time at The Cottage Hotel, so join us for a Christmas with all the trimmings. Eat, drink and be merry, it is what Christmas is all about!

Enjoy good honest food, fine wines, Christmas carols, cocktails and an array of gentle entertainment with much more besides.

Do as much or as little as you wish to make it your perfect Christmas

ROOM GRADE	3 NIGHTS (Arriving on 24 th)	4 NIGHTS (arriving on 23 rd)
Premier Balcony (Double/Twin) SV	£1794	£2224
Large Standard Balcony (Double/Twin) SV	£1494	£1824
Standard Balcony (Double) SV	£1404	£1704
Cottage (Double) SV	£1314	£1584
Budget Back facing (Double/Twin)	£1104	£1304
Budget Back facing (Single)	£549	£652

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

The four-day package is inclusive of Dinner, Bed and Breakfast terms, a Champagne Cocktail and Canapes on Christmas Eve, Christmas Day Lunch with a glass of Bucks Fizz,

Tea and Mince pies and clotted cream on 23rd, a Devon Cream Tea on the 24th,
Homemade Christmas cake & Tea on the 25th and a full rustic Afternoon Tea on the 26th.

Ale tasting on the 23rd, a Boxing Day Cocktail and a Christmas Gift are included too!

Over the four days, you can help yourself to complimentary fruit, nuts and treats from the Trolley adjacent to the Allora Bar.

We will be showing classic Christmas movies in the Cove Room throughout the period.

Daily viewing details will be published in the Allora Bar.

Additional simple lunches are available for you to order and pay for as you please.

A non-refundable Deposit in the amount of 50% of the chosen package is payable upon booking; You will be required to pay the balance in full, by 01/12/25.

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.hopcove.com or call 01548 561 555

TUESDAY 23rd DECEMBER 2025

(Non-residents charge: £49.50 per person)

Celeriac & Spinach Soup (v)

Chicken Liver and Mushroom Pâté, Red Onion Marmalade & Toasted Granary Bread

Tiger Prawns with Fresh Mango, Radicchio and Rocket Leaves

Spiced Tempura Vegetables with Sweet Chilli Dipping Sauce (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

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Yarde Farm Dairy Fruit Sorbet (v)

or

Soup du jour (as listed above) (v)

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Oven Roasted Shoulder of Pork, Pea Puree and Glazed Apple

Pan Seared Breast of Duck, Braised Asparagus and Classic Sauce à l'Orange

Oven baked Fillet of Hake with Fennel and Lemon

Mediterranean Vegetable Lasagne (v)

Selected Cold Cuts (Baked Ham, Westcountry Beef and Poultry) or a Vegetarian Platter (v)
with Salad and assorted accompaniments.

Served with a selection of Market Fresh Vegetables and Seasonal Potatoes

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Profiteroles filled with Cream, served with Chocolate Sauce

Poached Pear with Berry Compote

Crème Caramel

The Cottage Hotel Trifle

Simple Fresh Fruit Salad with Pouring Cream

A choice of Yarde Farm Dairy Ices with Wafer Biscuit

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English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

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Fresh Filter Coffee or English Breakfast Tea with Chocolate Mint



CHRISTMAS EVE DINNER
Wednesday 24th December 2025
(Non-residents charge: £49.50 per person)

Sweet Potato Soup with Garlic Croutons (v)

Ham Hock Terrine, Raspberries and Balsamic Dressing, Toasted Granary Bread

Fillet of Grilled Mackerel, Beetroot, Grapefruit Salad and Horseradish Cream

Roast Aubergine, Crumbled Feta and Pomegranate with Rocket Leaves (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

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Yarde Farm Dairy Fruit Sorbet (v)

or

Soup du jour (as listed above) (v)

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Oven Roasted Leg of Lamb, with Roasted Shallots, Rosemary and Red Wine Gravy

Supreme of Chicken, Butternut Squash Puree and Cumin Butter

Fillet of Plaice with Lemon, Garlic & Parsley Crust

Oven Baked Beef Tomato, filled with Somerset Brie and Ratatouille (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v)
with Salad and Assorted Accompaniments

All served with Market Fresh Vegetables and Seasonal Potatoes

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Classic Tiramisu

Pavlova with freshly whipped cream and Fresh Fruit

Crème Caramel

The Cottage Hotel Trifle

Simple Fresh Fruit Salad with Pouring Cream

Assorted Yard Farm Devon Ices with Wafer Biscuit

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English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

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Fresh Filter Coffee or English Breakfast Tea & Chocolate Mint



CHRISTMAS DAY LUNCHEON

(Non-Residents: £95.00 per person. Under 12's: £47.50 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 Paprika 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

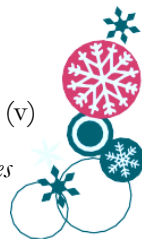
Assorted Yarde Farm Dairy Ices with Wafer Biscuit and Fruit Syrup

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English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

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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 night,
Enjoying our relaxed and 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: £49.50 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, 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

Homemade Mince pies with Devon Clotted Cream

Fresh Fruit Salad with Pouring Cream



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English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

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

BOXING DAY DINNER

Friday 26th December 2025

(Non-Resident charge: £49.50 per person)

Green Pea Soup with Dill and Wasabi Cream (v)

Smoked Duck Breast with crumbled Goats' Cheese and Pomegranate Dressing

Grilled Fillet of Mackerel with Sauce Vierge and Rocket Leaves

Halloumi, Watermelon and Garden Mint Salad (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

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Yarde Farm Dairy Fruit Sorbet (v)

or

Soup du jour (as listed above) (v)

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Traditional Roast Sirloin of West Country Beef, Yorkshire pudding and Red Wine Gravy

Supreme of Guinea Fowl, stuffed with Black Pudding Hash, wrapped in Smoked Bacon

Fillet of Plaice with Caper & Prawn Brown Butter

Cauliflower Pakora with Mango Rice and Mild Curry Sauce (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v)
with Salad and Assorted Accompaniments

All served with Market Fresh Vegetables and Seasonal Potatoes

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Raspberry and Almond Bakewell Tart

Classic Black Forest Gateau

The Cottage Hotel Trifle

Crème Caramel

Fresh Fruit Salad with Pouring Cream

Assorted Yarde Farm Devon Ices with Fruit Wafer

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English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

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Fresh Filter Coffee or English Breakfast Tea with Chocolate Mint

