NEW YEARS EVE HOUSE PARTY & GALA DINNER AND DISCO

See in the New Year at The Cottage Hotel.

Monday 30th December 24

Following your arrival, enjoy complimentary Tea and Mince Pies in our Lounge.

Take a stroll around Hope Cove with our self-guided walk, before settling in to enjoy a five-course dinner in the restaurant.

Tuesday 31st December 24

Tuck in to a tasty Devon breakfast before popping out to explore South Devon. Start your evening with a complimentary welcome pre dinner drink on arrival, a super six-course Gala Dinner together with a glass of fizz & mince pie at Midnight! Partying the night away with our Resident DJ in the Cove room.

Wednesday Ist January 25

Happy New Year! Rise a little later for a Bucks Fizz Breakfast/Brunch Rest, relax and enjoy a day to yourselves returning to enjoy a classic Devon Cream Tea whilst you listen to the South Hams Singers. Later, join us for a five-course dinner in the restaurant.

Saturday 2nd January 25

It is time to bid your friends farewell, until we meet again.

Dress code:

Black tie, Smart, glitzy or outrageously flamboyant.

Non-Residents Gala Dinner: £89.00 per person. Under 12's: £45 per person

NYE HOUSE PARTY: 30th DECEMBER 24 until 2nd JANUARY 2025:

| ROOM GRADE | 3 NIGHTS | |
|--------------------------------------|----------|--|
| Premier (Double/Twin) | £1485 | |
| Large Standard Balcony (Double/Twin) | £1185 | |
| Standard Balcony (Double) | £1095 | |
| Cottage (Double) | £1005 | |
| Budget Back facing (Double/Twin) | £799 | |
| Budget Back facing (Single) | £399 | |

The above rates are for a 3-night break, based upon two people sharing, inclusive of DBB terms, arrival Tea & Mince pies, I x NYE welcome drink & Canapes pp, I x Glass of Fizz on NYE pp, and a complimentary Devon Cream Tea pp on the 1st.

For Single occupancy of a Double room, deduct 20%. Non-refundable Deposit: 50% upon booking; balance payable in full, by 23/12/24

New Years Eve House Party Gala Dinner

(Non-Residents: £89.00 per person. Under 12's: £45 per person)

A welcome drink and canapes are served upon arrival

Roasted Red Pepper and Tomato Soup, With Mozzarella cubes, Basil and Garlic Oil (v)

Smoked Salmon and Fennel Salad, Citrus and Pomegranate Dressing

Pressing of Confit Duck and Mushroom Terrine, Apple Chutney and Toasted Sourdough

Melon Balls, Redcurrant Jelly Cubes and Mango Coulis (v)

Champagne Sorbet

Westcountry Fillet Steak
Roasted Shallots, Braised Asparagus, Fondant Potatoes, Red Wine Jus

Breast of Ginea Fowl, filled with Mushroom Duxelles, Braised Kale, Stilton Sauce

Fillet of Lemon Sole with Bearnaise Sauce

Warm Roasted Vegetable and Brie Tart, Rocket Leaf and Pine Nut salad (v)

With Market Fresh Vegetables and Seasonal Potatoes

The Cottage Hotel Pudding Plate

Assorted Yarde Farm Dairy Ices with Wafer Biscuit and Fruit Syrup

Fresh Fruit Salad with Devon Clotted cream

English Cheese Selection, Cracker Biscuits, Grapes and Spiced Chutney

English Breakfast Tea or Columbian Coffee and Petit Fours.

Dancing in the Cove Room to the Nicky Flash (Middle of the Road) Disco Complimentary glass of fizz with Mince Pie at Midnight Carriages (pre bookable) from 12.30am

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