

## A TRADITIONAL CHRISTMAS at THE COTTAGE HOTEL

### Monday 23<sup>rd</sup> December 24

Following your arrival, enjoy Tea and Mince Pies in our Lounge.  
Fancy a little Wine tasting? Join Neil and William at 5pm for wine tasting.  
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 partake in our self-guided walk 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 bar.

Your evening starts with a Champagne cocktail and Canapes in the bar before enjoying a five-course dinner.  
Afterwards, listen to the 'Kingsmen singers' and enjoy a few festive tunes.  
You may wish to attend Midnight Mass at a local church, before heading up to bed to hang up your Christmas stocking.

### 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 you might like a spot of Panto 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 full afternoon tea in the lounges and bar.

Join Neil and the team for Christmas Cocktails, 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 prizes!

### Friday 27<sup>th</sup> December 24

Tuck in to 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

### Monday 23<sup>rd</sup> UNTIL Friday 27<sup>th</sup> December 2024

**Our Traditional Christmas package**  
**Is available to book for three or four nights.**  
**Arriving on either the 23<sup>rd</sup> or 24<sup>th</sup> December 2024**

ROOM GRADE	3 NIGHTS	4 NIGHTS
Premier (Double/Twin)	£1794	£2223
Large Standard Balcony (Double/Twin)	£1494	£1823
Standard Balcony (Double)	£1404	£1703
Cottage (Double)	£1314	£1583
Budget Back facing (Double/Twin)	£1104	£1303
Budget Back facing (Single)	£550.50	£649.50

For Single occupancy of a Double room, please deduct 20%.  
Extra Nights available, 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 23<sup>rd</sup>, a Devon Cream Tea on the 24<sup>th</sup>, Homemade Christmas cake & Tea on the 25<sup>th</sup> and a full Afternoon Tea on the 26<sup>th</sup>.  
Wine tasting on the 23<sup>rd</sup>, a Boxing Day Cocktail and a Christmas Gift are included too!*

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

*We will be showing Classic Christmas Movies in the cove room throughout the event.  
Viewing details will be published in the Lounge.*

*Additional simple lunches are available at the bar for you to book and pay for as you please.*

Non-refundable Deposit: 50% upon booking; balance payable in full, by 07/12/24.  
If accommodation is cancelled and cannot be let, full cancellation charges will apply.  
We invite you to consider independent holiday cancellation insurance.

For more details, please visit [www.hopecove.com](http://www.hopecove.com) or call 01548 561 555

**Monday 23<sup>rd</sup> December 2024**  
**(Non-residents charge: £45.00 per person)**

Spiced Cauliflower and Potato Soup, Rocket Leaf Puree (v)

Pan-Fried Scallops, White Onion Puree, Chorizo Oil

Cesar Salad, Parmesan Cheese

Pearl Barley, Butternut Squash and Winter Vegetable Fricassee,  
Gorgonzola, Roasted Walnuts (v)

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Soup of the day (as above) or Yarde Farm Fruit Sorbet

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West Country Sirloin Steak, Peppercorn Sauce

Roast Leg of Lamb, Wilted Spinach, Rosemary and Red Wine Sauce

Hake Fillet, Spiced Tomato Dhaal, Fennel Bhaji, Citrus Yoghurt

Leek and Potato Strudel, Braised Asparagus, Tomato and Basil 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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Sticky Toffee Pudding, Toffee Sauce

Tiramisu

Classic English Trifle

Fresh Fruit Salad with Pouring Cream

Assorted Yarde Farm Devon Ices with Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and Grapes

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Fresh Filter Coffee or English Breakfast Tea with Chocolate Mint

*(Subject to change if supplier shortages)*

**Christmas Eve Dinner**  
**Tuesday 24<sup>th</sup> December 2024**  
**(Non-residents charge: £45.00 per person)**

Tomato and Basil Soup, Mozzarella Cubes, Balsamic (v)

Tempura Tiger Prawns, Sweet Chili Sauce, Asian Bean Salad

Chicken Liver and Mushroom Pate, Red onion Marmalade, Toasted Sourdough

Artichoke and Feta Salad, Lemon and Honey Mustard Dressing (v)

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Soup of the day (as above) or Yarde Farm Fruit Sorbet

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Roast Duck, Parsnip Puree, Braised Red Cabbage

Pan-Fried Escalope of Pork, Herb Crust, Capers and Prawn Butter

Sea Bass Fillet, Braised Celery, Parma Ham, Dill Butter

Warm Butternut Squash and Brie Tart, Rocket Leaf and Pine Nut Salad (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 Lemon Tart

Crème Caramel

Profiteroles filled with Chantilly Cream, warm Chocolate Sauce

Fresh Fruit Salad with Pouring Cream

Assorted Yard Farm Devon Ices with Wafer Biscuit

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English Cheeses, Cracker Biscuits, Spiced Chutney and Grapes

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Fresh Filter Coffee or English Breakfast Tea & Chocolate Mint

*(Subject to change if supplier shortages)*

## Traditional Christmas Day Luncheon

**(Non-Residents: £89.00 per person. Under 12's: £45 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 Confit Salad, Glazed Cimetine, Spring Onion, Ginger and Oyster Dressing

Wild Mushroom Arancini, Beetroot Puree, Fried Sage and Parmesan Shavings (v)

Smoked Salmon, Crab and Prawn Pot with Mace Butter,  
Pomegranate and Chicory Salad, Horseradish Crème Fraiche

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Champagne Sorbet

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Traditional Roast Turkey

With Sausage Meat and Sage Stuffing, Bread Sauce, Bacon wrapped Chipolatas,  
Cranberry Sauce and Gravy

Roasted Westcountry Sirloin of Beef

With a Homemade Yorkshire pudding, Horseradish Sauce, Rich Red Wine Jus

Pan-Fried Fillet of Turbot

Shrimp and Leek Nut Brown Butter, Crispy Capers

Puff Pastry Mille Feuille of Seasonal Vegetables and Crushed tomatoes (v)

With Market Fresh Vegetables and Roast Potatoes and Buttered New Potatoes

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Traditional Handmade Christmas pudding, served with Brandy Sauce

Tasty Chocolate Roulade, with pouring Cream

Mango Cheesecake

Classic Sherry Trifle or Fresh Fruit Salad

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 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 Day Informal Evening Buffet

**(Non-Residents: £45.00 per person)**

Homemade Tomato and Basil Soup 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

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**  
**Thursday 26<sup>th</sup> December 2024**  
**(Non-Resident charge: £45.00 per person)**

Sweet Potato and Cumin Soup, Fried Onions and Fresh Coriander

Smoked Trout, Beetroot Salad, Horseradish Cream, Dill Dressing

Pan-Fried Duck Liver, Smoked Bacon, Whole Grain Mustard Gravy, Sourdough

Golden Fried Brie, Broad Bean and Pea Salad, Red Currant Jelly (v)

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Soup of the day (as above) or Yarde Farm Fruit Sorbet

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Roast Westcountry Pork, Crackling, Stuffing, Gravy and Apple Sauce

Lamb Rump, Sausage Cassoulet, Buttered Kale

Lemon Sole Fillet, Prawn and Spring Onion Butter, Crispy Capers

Cauliflower Pakora, Mango Rice, 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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Christmas Pudding with Rum Sauce

Chocolate Mousse

Classic English Trifle

Crème Caramel

Fresh Fruit Salad with Pouring Cream

Assorted Yarde Farm Devon Ices with Fruit Wafer

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English Cheeses, Cracker Biscuits, Spiced Chutney and Grapes

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Fresh Filter Coffee or English Breakfast Tea with Chocolate Mint

*(Menu subject to small changes if supply shortages)*

