



Our ultimate
3 night
festive escape

CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY



3 night festive escape

24TH TO 27TH DECEMBER

Christmas Eve

Arrive at the hotel and enjoy a festive afternoon tea between 12pm-3pm

Check into your room and enjoy full use of the spa facilities from 3pm

Celebrations begin from 6.30pm with a Champagne and canapés reception

A four-course dinner will be served in the Ballroom

11.30pm, midnight mass at the Church of the Holy Angels followed by hot chocolate or mulled wine on your return to the Hall

Christmas Day

Wake to a leisurely breakfast in the Ballroom until 10.30am

Join us for a Christmas Day lunch with all the trimmings from 12.30pm

Spend the afternoon relaxing in the library or taking a wander around the grounds

Enjoy a light buffet in the evening

Boxing Day

We'll carry through the festive spirit well into Boxing Day; dining will be more casual in the day-time, but in an atmosphere which captures the lovely Christmas after-glow.

Late breakfast with bubbles

Spend the day at your leisure, with all facilities available for you to make the most of

3 Course dinner in the ballroom

£595 per adult

£297 per child (5 to 12 years)

Under 5's free

RESIDENTIALS AT HOAR CROSS



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Christmas Eve Arrival

Festive Afternoon Tea

Christmas Eve

Broccoli soup, blue cheese beignets (v)

Smoked duck breast 'Caesar' salad

Peppered mackerel and brown shrimp salad, radish, Jerusalem artichoke crisps, horseradish mayonnaise

Mediterranean vegetable terrine, chargrilled halloumi, yellow pepper essence (v)

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Seared duck breast, confit duck leg bon-bon, potato fondant, griottine cherry jus

Twice cooked belly of pork, sage mashed potato, calvados apple jus

Char-grilled tuna steak, braised wild rice, mango and sweetcorn salsa

Baked bell pepper with vegetable ratatouille and tofu

All mains served with green beans, braised savoy cabbage, curly kale

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Caramelised banana souffle, peanut butter ice cream, chocolate sauce (v)

Raspberry and pistachio trifle

Baileys and chocolate charlotte royale, baileys mousse, torched marshmallow

Cheese and biscuits, spiced fruit chutney, celery, grapes (v)



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Christmas Day Lunch *in the Ballroom*

Wild mushroom and tarragon soup, truffle crème fraiche (v)

Poached salmon gateaux, marinated king prawn, pickled cucumber, mixed leaves

Gamekeepers terrine, focaccia, pear and toasted walnut salad, pear fluid gel

Panko breaded crottin de chevre, textures of beetroot, candied pecans (v)

★★

Roast turkey and bacon roulade, sage and onion farce, bread and cranberry sauce

Hand carved roast sirloin of British beef, horseradish sauce

Both served with buttered chateau potatoes, creamed mashed potato, Yorkshire pudding,
pigs in blanket, red wine jus

Pan fried halibut, lobster tortellini, champagne cream sauce

Brie, leek and potato pithivier, herb velouté (v)

All served with family style seasonal vegetables

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Baked white chocolate cheesecake, pink peppermint macaron, frosted berries (v)

Panettone bread and butter pudding, Stracciatella ice cream (v)

Vanilla and honey snowflake, vanilla bean bavarois, pecan sable

Gingerbread and bitter chocolate tart, clotted cream, caramel popcorn (v)

Christmas Day Evening

Chefs choice light buffet



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Boxing Day

Roasted squash and sweet potato soup, rosemary oil, focaccia croutons (v)

Duo of salmon; house cured rhubarb gin, rilette, sourdough, petit herbs, caperberries, lemon oil

Braised lamb hash cake, saffron potato, pea and broad bean salad, herb mayonnaise, pea shoots

Warm blue cheese and caramelized red onion tartelette, mustard seed cream, mixed cress (v)

★★

Roasted corn-fed chicken breast, bubble and squeak potato cake, chasseur sauce

Baked lamb rump, dauphinoise potato, redcurrant jus

Salmon supreme, olive oil crushed new potatoes, lemon butter sauce

Baked cassoulet crumble, garlic and herb ciabatta (v)

All mains served with tenderstem broccoli, chargrilled carrot, honey roasted parsnips

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Salted caramel choux buns, butterscotch sauce, hazelnut crunch (v)

Black cherry and chocolate baked Alaska (v)

Apple and rhubarb oat crumble, stem ginger ice cream (v)

Cheese and biscuits, spiced fruit chutney, celery, grapes (v)