



Cotswold House
Hotel & Spa

See our food
brochure for other
festive events

Christmas and New Year 2010

Christmas Party Menu

Throughout December, we'll be serving a festive menu at lunchtime and dinnertime with all the Christmas trimmings. Come and join the festive mood.

Two courses: £17.50

Three courses: £22.50

Sunday to Thursday including
a glass of house wine.

Menu

Butternut Squash Soup, lightly spiced
with ginger, cumin gnocchi

Game Terrine, apple and raisin chutney,
toasted brioche

Goats' Cheese Ravioli, toasted pine
nuts, wilted greens and beurre noisette

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Roast 'Caldcotte Farm' Bronze Turkey,
all the trimmings

Fillet of Gilt Head Sea Bream,
warm terrine of leeks, fennel and
ginger purée, crab bisque

Wild Mushroom Risotto,
parmesan, truffle

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Christmas Pudding, brandy butter
Hot Chocolate and Cherry Fondant,
cherry ice cream

Seasonal Cheese, apple, celery,
chutney, crackers

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Coffee and mince pies

Christmas Day Lunch

Our traditional Christmas Lunch
served in Hicks' Brasserie.

Lunch: £85.00

for five courses including a glass
of Champagne and canapés
on arrival. 12 for 12.30pm.

Menu

Amuse Bouche
Butternut Squash Veloute,
toasted hazelnuts,
hazelnut oil and sage (V)

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Ravioli of Smoked Ham Hock,
celeriac and parmesan veloute

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Colne Valley Smoked Salmon,
crème fraîche, blinis,
pickled dill cucumber

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Roast 'Caldcotte Farm' Bronze Turkey
with all the trimmings

or

Roast Turbot, tarragon creamed potato,
shallot daube, cep duxelle, red wine
reduction

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Christmas Pudding, brandy butter

or

Seasonal Cheese biscuits,
grapes and celery

New Year's Eve Dinner

Kick up your heels with a
five-course gala dinner in Hicks'
followed by dancing as we
welcome in the new year.

Dinner: £85.00

for a five-course dinner with
Champagne and canapé
reception and dancing to
a live band. 6.30 for 7.30pm.

Menu

Amuse Bouche
Butternut Squash Veloute,
toasted hazelnuts,
hazelnut oil and sage (V)

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Cep Mushroom Tart,
cep duxelle, parsley and garlic

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Roast Turbot, fennel and ginger purée,
crab tempura, crab bisque

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Balmoral Estate Wild Venison,
philivier of spinach and foie gras,
parsnip and white chocolate, venison jus

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Ameidi Chocolate Parfait,
roasted macadamia nut ice cream,
cherry syrup, Eau de Vie cherries

Vegetarian menu available.



To book your Christmas and New Year with us

call: 01386 840330

or email: reservations@cotswoldhouse.com

Cotswold House, The Square, Chipping Campden, Gloucestershire GL55 6AN

Please let us know if you have special dietary requirements.