

Christmas Day Lunch Menu

All this for
£55.00 per person

Children
£25.00 under 8 years

To begin
Wild Mushroom & Nutmeg Soup
(Ve) (GF)
(or)
**Smoked Salmon & Crayfish Tails
on Baby Leaf Salad** (GF)
With cucumber and sweet pepper relish
(or)
Homemade Chicken & Pork Terrine
With apple and cider brandy chutney

Blackcurrant Sorbet

To follow
Prime Roast British Beef (GF)
With red wine jus and
Yorkshire pudding
(or)
Traditional Roast Turkey (GF)
With smoked bacon wrapped
chipolata, pork, sage & onion stuffing,
cranberry sauce and pan gravy
(or)
Baked Fillet of Hake
With a tomato and herb crust on
a light Mornay sauce

(or)
**Mushroom, Brie, Hazelnut &
Cranberry Wellington** (V)
On a wholegrain mustard cream sauce

All Served with Seasonal Vegetables and Potatoes

To finish
Traditional Christmas Pudding (GF)
Individual plum pudding with
brandy sauce
(or)
Toffee & Honeycomb Cheesecake
With banana chips and coulis
(or)
Selection of World Cheeses
With celery, grapes, biscuits and real
ale chutney

And so to end
Tea & Coffee with Mince Pies

New Year's Eve Dinner Et Dance

All this for **£69.95** per person

To begin
**Roast Vine Tomato, Sweet Pepper &
Basil Soup** (Ve) (GF)
With garlic and herb croutons
(or)
**Kiln Roast Smoked Salmon Parfait
on Mixed Leaf Salad**
With melba toast and honey and grain
mustard dressing

To follow
Traditional Haggis, Neeps & Tatties
With onion gravy

Lemon & Lime Sorbet

To continue
Fillets of Lemon Sole (GF)
Rolled with spinach and sun-blushed
tomatoes on a chive beurre blanc sauce
(or)
**Roasted Supreme of Cornfed
Chicken on a Potato Rosti** (GF)
With Madeira and wild
mushroom sauce

(or)
**Roast Rack of Lamb with Garlic &
Rosemary Crust**
With a Dijon mustard sauce
(or)
Leek Fondue Tart (V)
A butter rich shortcrust pastry filled
with a creamy leek and mature
Cheddar cheese sauce, topped with
a parsley crumble

All Served with Seasonal Vegetables and Potatoes

To finish
Dark Chocolate Truffle Tarte
With Morello cherry sauce
(or)
Whisky Mac Cheesecake (GF)
A biscuit base with a whisky and
ginger cream cheese topped
with caramel
(or)
Selection of World Cheeses
With celery, grapes, biscuits and real
ale chutney

And so to end
Tea & Coffee with Petit Fours

Your celebratory meal includes Canapés & Champagne Cocktail on arrival

- Live music during the meal
- Resident Disco

- Seven course dinner
- Scottish Piper to pipe in the New Year

Exclusive
Christmas
Parties

at the
**LIMPLEY STOKE
HOTEL**

Christmas Party Night Menu

House wine at special rate of **£13.95** per bottle

Sun-Thurs **£24.95** per person
Fri & Sat **£28.95** per person

To begin
Homemade Winter Vegetable Soup
(Ve) (GF) (DF)
With croutons
(or)

Chicken Liver & Pork Pâté
With plum and apple chutney and melba toast
(or)

Duo of Melon (Ve) (GF)
With raspberry and mango coulis

To follow
Prime Roast Topside of Beef
(Can be GF)
With Yorkshire pudding and red wine jus
(or)

Traditional Roast Turkey (Can be GF)
With pork, sage and onion stuffing, smoked bacon wrapped chipolata and pan gravy
(or)

Baked Fillet of Hake (GF)
With a white wine and watercress sauce

(V) Vegetarian | (Ve) Vegan | (GF) also available Gluten free | (DF) Dairy free

We are allergen aware: All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If anyone in your party has a food 'allergy' please let us know in advance. Full allergy information is available upon request.

(or)
Butternut Squash Risotto (Ve) (GF)
With roasted pepper and herb oil

All Served with Seasonal Vegetables and Potatoes

To finish
Belgian Chocolate Cheesecake (GF)
With orange coulis
(or)

Traditional Christmas Pudding
(Can be GF)
Individual plum pudding with brandy sauce
(or)

Fresh Fruit Salad (Can be Ve) (GF)
With Chantilly cream

And so to end
Tea & Coffee with Mince Pies (GF)

Christmas Lunches Menu

All this for **£16.95** per person

To begin
Homemade Winter Vegetable Soup
(Ve)
With croutons
(or)
Duo of Melon (Ve) (GF)
With raspberry and mango coulis

To follow
Traditional Roast Turkey (Can be GF)
With pork, sage & onion stuffing, smoked bacon wrapped chipolata and pan gravy
(or)
Timbale of Wild Mushroom Risotto
(Ve) (GF)
With roasted pepper and herb oil

To finish
Traditional Christmas Pudding
(Can be GF)
Individual plum pudding with brandy sauce
(or)
Fresh Fruit Salad (Can be Ve) (GF)
With Chantilly cream

And so to end
Tea & Coffee with Mince Pies

Bring your Party to the Limpley

Why book with us?

- Complimentary meal for the party organiser and their partner (minimum party size 25)
- Private room available (subject to availability)
- Dance to our resident DJ
- House wine at special rate of **£13.95** when pre-ordered
- Superb party atmosphere
- Inclusive of VAT and party novelties

End your evening in style and stay overnight from as little as **£30.00pp** (based on two people sharing)

Join our Party Et Theme Nights

Disco Party Nights

Bring your party to the Limpley. A three course dinner followed by dancing to our resident disco.

Friday 6th, 13th & 20th December 2019
£28.95pp

80's Themed Party Nights

Enjoy a three course meal and dance the night away to music from the fabulous 80's, optional fancy dress.

Saturday 7th, 14th & 21st December 2019
£28.95pp

January Party Night

Saturday 4th January 2020
Celebrate Christmas after Christmas!

Book your party in January and celebrate with the same disco party night menu at only **£22.95pp**
Bed and Breakfast from only **£27.95pp** (based on 2 people sharing)