



*Feel the Sparkle of the season at
Exeter Court Hotel*

*Where the magic of Christmas
comes alive!*



2025



RESERVE YOUR CHRISTMAS BOOKING TODAY!

Get in touch today!

Call us: 01392 832121

Email us: events@exetercourthotel.co.uk or
info@exetercourthotel.co.uk



TO GUARANTEE YOUR BOOKING, WE REQUIRE A NON
REFUNDABLE DEPOSIT OF £15.00 PER ADULT AND £10.00 PER
CHILD TO CONFIRM YOUR BOOKING

Christmas Day Lunch

£49.95 PER PERSON / £24.95 PER CHILD UNDER 12

GUEST ARRIVAL: 12:00 NOON

LUNCH TO BE SERVED: 12:30

Festive Lunch /Party Menu

2 COURSE - £25.95 PER PERSON

3 COURSE - £27.95 PER PERSON





Christmas Day Lunch

Starters:

Minestrone soup served with micro herbs and basil oil (VG,V,GF,DF,VEGAN)

Pea and ham hock terrine served with apple and cider chutney crostini and mixed leaves with homemade dressing (DF)

Smoked salmon blinis served with chive dill and creme fraiche mini capers and dressing

Goat's cheese and honey salad served with pinenuts, cherry tomatoes, mixed leaves and red cherries (V,GF)

Mains:

Traditional Roast Turkey, roast potatoes, chestnut stuffing, Yorkshire pudding, pigs in blanket, served with seasonal vegetables and rich gravy

Slow cooked feather blades of beef served with creamy mash, baby carrots, chestnut mushrooms with a red wine jus

Baked hake served with crushed new potatoes, pancetta, leek sauce and samphire

Nut roast wellington served with seasonal vegetables and jus

Desserts:

Christmas pudding served with brandy sauce

Chocolate and Orange Tart served with berry sauce and clotted cream

Strawberry and elderflower panna cotta, strawberry sauce served with mini meringue and edible flowers.

West Country cheese platter served with crackers and chutney

Selection of sorbet or Ice cream

Tea/coffee & Mince pies

***All mains can be altered to suit your dietary requirements ***



Festive Party Menu

Starters:

Cream of tomato and basil soup served with parmesan croutons and basil oil

Chicken Liver pate served with tomato chutney, mixed leaves and crostini

Prawn cocktail served with avocado crostini, lemon wedge and smoked paprika

Caramelised red onion and goat's cheese tart served with mixed leave salad
and balsamic reduction

Mains:

Traditional Roast Turkey, roast potatoes, chestnut stuffing, Yorkshire pudding,
pigs in blanket, served with seasonal vegetables and rich gravy

Traditional roast beef, roast potatoes, chestnut stuffing, Yorkshire pudding,
pigs in blanket, served with seasonal vegetables and rich gravy

Roasted sea bass served with crushed olives and new potatoes, ratatouille and
white wine and prawn sauce

Nut roast served with seasonal vegetables and vegan gravy

Desserts:

Christmas pudding served with brandy sauce

Lemon meringue tart served with wild berries

Sticky toffee pudding served with caramel sauce and vanilla ice cream

West Country cheese platter served with crackers and chutney

Tea/coffee & Mince pies

All mains can be altered to suit your dietary requirements