



Christmas 2026



EXETER COURT HOTEL

Kennford, Exeter, EX6 7UX
events@exetercourthotel.co.uk
01392 832121



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 adult / £24.95 per child under 12

Guest arrival: 12 noon
Lunch to be served : 12:30pm



Festive Lunch/Party Menu

2 Course - £25.95 per person
3 Course - £27.95 per person



Christmas Day Menu

Starters:

Parsnip and maple syrup soup with parsnip crisps

Trio of Prawn cocktail with avocado, shredded lettuce, crostini and lemon wedge

Ardennes Pate served with spicy tomato and caramelised onion chutney with a toasted brioche and mixed salad

Filo pastry flower served with roasted vegetables in a bed of leaves and finished with balsamic glaze (vegetarian)

Mains:

Traditional Turkey, served with roast potatoes, vegetables, pigs in blankets, stuffing, Yorkshire pudding and gravy

Striploin of Beef served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine jus.

Roasted Cod loin with pinot white wine parsley sauce, king prawns, samphire, red and white caviar finished with crispy kale, roasted new potatoes and green beans.

Nut Roast wellington with a selection of vegetables, roasted new potatoes, crispy chick peas, pomegranate seeds and vegan gravy

Dessert:

Traditional Christmas pudding and brandy sauce with clotted cream or custard

Giant profiteroles with Chantilly cream, chocolate sauce and raspberry ripple ice cream

Lemon and Meringue tart with strawberry coulis

Ice cream or sorbet

Local cheese selection with grapes, celery, chutney and crackers

Festive Lunch/ Party Menu

Starters:

Parsnip and maple syrup soup with parsnip crisps

Smoked Salmon parcels served with crème cheese dill, chives, prawns and caviar.

-Duck and Orange pate served with brioche toast, mixed salad, spicy tomato and caramelised onion chutney

-Stuffed flat mushrooms served with vegan cheese and red pepper coulis

Mains:

Traditional Turkey, served with roast potatoes, vegetables, pigs in blankets, stuffing, Yorkshire pudding and gravy

Feather blade of beef served with roast potatoes, selection of vegetables and red wine jus

Pan fried Sea Bass served with parsley sauce, fondant potatoes, seasonal greens and crispy rocket

Nut Roast wellington with a selection of vegetables, roasted new potatoes, crispy chick peas, pomegranate seeds and vegan gravy

Dessert:

Traditional Christmas pudding with brandy sauce

Pistachio crème brûlée with shortbread

Chocolate tart with clotted cream and vanilla ice cream with strawberries

Local cheese selection with grapes, celery, chutney and crackers