New Year's Eve Dinner Dance

Celebrate the New Year starting with canapés followed by a 7 Course Dinner including coffee & petit fours and a Disco

New Year's Eve Dinner Menu

Amuse Bouche Woodland Mushroom & Truffle Bon Bon

Spiced Pumpkin & Fennel Seed Soup (V)

Pressed Game Terrine, Redcurrant Chutney

Smoked Trout & Mackerel Rillettes, Blood Orange

Champagne Granite

Fillet of Beef Wellington, Young Vegetables, Red Wine & Thyme Sauce

Pan Roast Fillet of Herb Crusted Brill, Dauphinoise Potato, Spinach, Mussel & Clam Chowder

Lasagne of Roast Squash, Celeriac & Woodland Mushrooms, Chestnut Purée & Truffle Veloute (V)(N)

Homemade Christmas Pudding, Brandy Sauce

Dark & White Chocolate Cheesecake, Blackberry Gel

Orange Panna Cotta, Mulled Berries & Cinnamon Ice Cream

Royal Basset Blue Cheese, Homemade Chutney & Biscuits

Coffee & Mince Pies

£85.00 per person

Festive accommodation offers available

Please advise of dietary requirements

NEW YEAR BRUNCH

Wednesday 1st January 2020 11am to 2 pm Prices from £4.95



Full English Breakfast Vegetarian Full English Eggs Benedict Smoked Kippers & eggs Smoked Salmon & eggs French Toast with Berry Compote (V) Pancakes with Compote (V)

Chiseldon House is an award winning country house hotel set in the stunning Marlborough Downs in the heart of the Wiltshire countryside. We are just minutes from Swindon and the M4, ensuring easy access from London and the West.

We welcome you to celebrate this festive season, whether a work celebration, party with friends or special family meal, you will be perfectly cared for.

Function rooms are available for your bespoke special occasions.

For bookings or enquiries, including our festive accommodation offers please call, email or visit us

Chiseldon House Hotel and Restaurant

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WINE • DINE • CELEBRATE • SLEEP

CHRISTMAS DAY

Celebrate Christmas Day at Chiseldon House with our Christmas Day Luncheon. Enjoy 6 courses including coffee & mince pies.

Christmas Day Luncheon Menu

Amuse Bouche Forest Mushroom Bon Bon, Tarragon & Truffle Aioli

Breaded Organic Bath Soft Cheese, Blackberry Gel, Pear, Rocket & Candied Walnut Salad (V) (N)

Rolled Terrine of Confit Duck, Partridge Croquette, Red Currant Syrup & Kumquat

Home Cured Ballotine of Poached & Smoked Salmon, Confit Shallots, Pickled Cucumber & Cucumber Gel

Golden Fruit & Pink Champagne Sorbet

Roast Breast of Turkey, Leg Ballotine Filled with Chestnut & Sage Stuffing, Bread Sauce, Bacon & Chipolata

Fillet of Beef Wellington, Fondant Potato, Port Wine Jus

Stain Glass Potato Roast Lemon Sole, Crème Fraiche Creamed Potatoes, Tomato & Basil Veloute

Open Lasagne of Maple Roast Squash, Nutmeg Spinach, Roast Chestnut, Parmesan Sauce, Pink Salt Tuille (V)(N)

> Homemade Christmas Pudding, Brandy Sauce

Three Chocolate Terrine, Hazelnut Tuille, Kirsch & Black Cherry Compote

Orange Crème Brûlée, Ginger Shortbread & Mulled Berries

Coffee, Chocolate Truffles & Mince Pies

£85.00 per person

Festive accommodation offers available

CHRISTMAS PARTY NIGHTS

Enjoy a 3 Course Dinner followed by coffee & mince pies and a Disco until midnight.

Party Night Menu

Jerusalem Artichoke Soup, Truffle Crème Fraîche (V)

Duck Liver Parfait, Covered with Truffle Butter, Pineapple Chutney & Toasted Brioche

Home Cured Salmon, Poached & Wrapped in Smoked Salmon, Confit Shallots, Pickled Cucumber & Cucumber Gel

Roast Breast of Turkey, Leg Ballotine Filled with Chestnut & Sage Stuffing, Bread Sauce, Bacon & Chipolata

> Roast Hake, Fondant Potato, Clam & Sweetcorn Chowder

Butternut Squash, Celeriac & Woodland Mushroom Risotto, Parmesan & Goats Curd (V)

> Homemade Christmas Pudding, Brandy Sauce

Dark Chocolate & Mint Terrine, Chocolate Soil Clotted Cream Ice Cream

Iced Cherry & Vanilla Cheesecake with Brandy Snap & Cherry Gel

Coffee & Mince Pies

£36.95 per person

Festive accommodation offers available Please advise of dietary requirements

EXCLUSIVE USE PARTY

You can have exclusive use of Chiseldon House for your Christmas party from 6pm for just £2100 Please call to enquire

FESTIVE LUNCHES

Available Monday to Friday, 1st December to 24th December. Enjoy 3 courses with coffee & mince pies.

Festive Luncheon Menu

Parsnip & Apple Soup, Crème Fraîche & Parsnip Crisp (V)

Duck Liver Parfait, Dressed Herbs & Greens, Pear & Onion Chutney, Toasted Brioche

Home Cured Salmon, Poached & Wrapped in Smoked Salmon, Confit Shallots, Pickled Cucumber & Cucumber Gel

Roast Breast of Turkey Leg Ballotine Filled with Chestnut & Sage Stuffing, Bread Sauce, Bacon & Chipolata

Roast Fillet of Herb Crust Cod, Warm New Potato Salad & White Wine Veloute

Butternut Squash, Celeriac & Woodland Mushroom Risotto, Parmesan & Goats Curd (V)

> Homemade Christmas Pudding, Brandy Sauce

Dark Chocolate & Festive Berry Terrine, Chocolate Soil & Chantilly Clotted Cream

Treacle Tart, Toffee Ice Cream, Vanilla Cream & Cranberry Gel

Coffee & Mince Pies

£22.00 per person

Please advise of dietary requirements