New Year's Eve

Celebrate the New Year with a 4 Course Dinner

New Year's Eve Dinner Menu

Ham Hock, Foie Gras Terrine Cranberry Chutney, Beetroot Loaf

Oak Smoked Salmon, Gherkins, Shallots Sour Cream & Caviar

Scallop & Tiger Prawn Risotto, Saffron Cream

Roast Butternut Squash Soup

Roast Venison Rolled in Hazelnuts, Savoy Cabbage Potato Fondant, Gin & Juniper Sauce

Roast Monkish Fillet, Rolled in Parma Ham Du Puy Lentils, Claret Sauce

Confit Lamb Shoulder, Mint Mousse, Rosti Potato Heritage Carrots, Garlic & Thyme Sauce

Poached Pear, Caramelized Red Onion & Blue Cheese Tart, Rocket & Parmesan

Iced Cranberry Parfait, Strawberry & Mint Salad

Sticky Toffee Pudding, Toffee Sauce Clotted Cream Ice Cream

Dark Chocolate Tart Lemon Sabayon & Candied Walnuts

Mature Cheddar, Somerset Brie, Wootton Basset Blue Homemade Chutney & Biscuits

Coffee & Mince Pies

£49.00 per person

New Year's Eve Accommodation Offer:

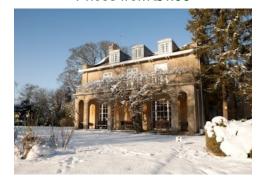
£198 Dinner, Bed & Breakfast per couple.

To book please call, email or visit us.

Please advise of dietary requirements when booking.

NEW YEAR BRUNCH

Friday 1st January 2021 11am to 2 pm Prices from £4.95



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

New Road, Chiseldon, Swindon, Wiltshire, SN4 ONE

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CHISELDON HOUSE FESTIVE CELEBRATIONS 2020

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 Baked Beetroot & Goats Cheese, Saffron Aioli

Partridge, Pheasant & Quail Terrine Cumberland Sauce, Toasted Brioche

Chestnut, Leek & Mushroom Tartlet, Herb Salad

Pressed Smoked Salmon & Curry Butter Terrine Cucumber Riatta, Brioche Croutons

Roast Celeriac Soup, Stilton Cream, Croutons

Mulled Wine Sorbet

Traditional Roast Wiltshire Turkey, Sage & Onion Stuffing, Roast Potatoes, Carrots, Parsnips & Sprouts

12 hour Braised Pork Belly, Roasted Root Vegetables
Garlic Mash, Cider Sauce

Seared Sea Bass Fillet, Crayfish Risotto Wilted Spinach & Saffron Sauce

Plum Tomato & Tapanade Tart Boccancinni Mozzarella, Rocket & Parmesan Salad

Traditional Christmas Pudding, Brandy Sauce

Dark Chocolate Yule Log, Black Cherry & Chantilly Cream

Warm Treacle Tart, Citrus Fruit Custard

Mature Cheddar, Somerset Brie, Wootton Basset Blue Homemade Chutney & Biscuits

Coffee, Tea & Mini Mince Pies

£85.00 per person

FESTIVE AFTERNOON TEA

Enjoy Festive Afternoon Tea £24.50 per person With Mulled Wine for £29.50 per person Available throughout December

Festive Afternoon Tea Menu

Selection of Sandwiches: Turkey & Cranberry Smoked Salmon Cremé Fraîché Ham Hock & Grain Mustard

Vegetarian:

Egg & Spring Onion Mayonnaise Hummus & Rocket Cheese & Tomato

Plain & Fruit Scones

Selection of Cakes: Iced Christmas Cake Mini Mince Pie Chocolate Fudge Cake

Festive accommodation offers available please call, email or visit us.

Please advise of dietary requirements when booking, thank you.

EXCLUSIVE USE PARTY

You can have exclusive use of Chiseldon House including all 21 bedrooms for your Christmas party from 6pm.

Please call to enquire

FESTIVE LUNCHES

Enjoy 3 courses, coffee & mince pies for £27.50 per person.

Available daily throughout December until 23rd.

FESTIVE DINNER

Enjoy a 3 Course Dinner, coffee & mince pies for £35 per person.

Available nightly throughout December.

Festive Lunch & Festive Dinner

Ham Hock & Root Vegetable Terrine Piccalilli, Beetroot Toast

Smoked Trout Fillet, Pickled Cucumber, Gribiché

Roast Parsnip Soup

Goats Cheese, Pomegranate & Pumpkin Seed Salad

Traditional Roast Wiltshire Turkey, Sage & Onion Stuffing, Chipolata, Roast Potatoes, Carrots & Sprouts

Grilled Salmon Fillet, Saffron Risotto, Wilted Choi

Honey Glazed Pork Belly, Chestnut Purée Roast Potatoes, Carrots & Sprouts

Tagliatelle, Roast Root Vegetables, Pesto Rocket & Parmesan

Traditional Christmas Pudding, Brandy Sauce

Glazed Lemon Tart, Raspberry Sorbet

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Artisan Cheese, Celery, Grapes, Crackers

Coffee & Mince Pies