

New Year's Eve Party

£89.00 per person

Dinner, Disco & a glass of Prosecco at midnight.

Canapés

Roast Beef & Horseradish Pinwheels

Goats Cheese & Beetroot Bonbons

Plum Tomato, Basil & Mozzarella Toasties

Chequered Lemon Sole & Salmon Terrine, Cucumber Relish
& Beetroot Croutons

Chicken Liver & Cointreau Parfait, Seville Orange & Shallot
Preserve, Brioche Toast

Wild Mushroom & Water Chestnut Risotto
Parmesan Crisps

Creamy Tiger Prawn & West Coast Crab Bisque
Rosemary Focaccia

Roast Highland Venison Loin, Gratin Dauphinoise French
Bean Bundle, Gin & Juniper Sauce

Poached Cornish Brill Fillet, Crushed New Potatoes
Asparagus, Caviar, Chive, Crayfish & Saffron Sauce

Char Grilled Pork Tenderloin, Buttered Mash, Braised Gems,
Pancetta & Chorizo Sauce

Sweet Potato Raviolo, Celeriac Fondant, Thyme Roasties
Spinach & Pesto

Dark Chocolate Black Forest Gateaux Griotine Cherry Sorbet

Vanilla & Toffee Cheesecake, Mandarin Syrup

Coffee Crème Brûlée, Milk Chocolate Shortbread

Trio of Local Artisan Cheese, Celery, Grapes, Crackers &
Spiced Tomato Chutney

Coffee & Mini Mince Pies

New Year's Eve Party Accommodation Offer:

£100 Bed & Breakfast per room

(Standard Double Room)

To book please contact us.

Please advise of dietary requirements when booking.

Chiseldon House



**Function rooms are available for your bespoke
special occasions.**

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

**For bookings or enquiries, including our festive
accommodation offers please contact us on:**

CHISELDON HOUSE HOTEL & RESTAURANT

New Road, Chiseldon
Swindon
Wiltshire
SN4 0NE

WWW.CHISELDONHOUSE.COM

TEL: 01793 741010

EMAIL: WELCOME@CHISELDONHOUSE.COM



Chiseldon House

Festive
Celebrations
2023



Wine-Dine-Celebrate-Sleep

01793 741010

Christmas Day Lunch

£120 per person £60 per child (under 12yrs)

Canapés:

Scottish Smoked Salmon Pin Wheel
Goats Cheese & Beetroot Profiterole
Quail Egg & Ratatouille Tartlet
Parmesan Twist

Duck Liver & Black Cherry Parfait, Brioche Toast & Torpedo Shallot Chutney

Smoked Salmon & Mild Curry Butter Terrine, Cucumber Riata & Beetroot Naan

Vegan Feta, Blush Tomato, Kalamata Olive & Pickled Cucumber Salad

Roast Red Pepper & Sweet Potato Soup, Chick Pea Crackers

Traditional North Atlantic Prawn Cocktail, Buttered Brown Bread & Lemon

Roast Wiltshire Turkey Breast, Sage & Onion Stuffing, Pigs 'n' Blankets, Roasties, Glazed Carrots, Parsnips & Brussels

Pot Roasted Beef Feather Steak, Buttered Mash, Chantenay Carrots, Sprouts & Green Peppercorn Sauce

Grilled West Coast Hake Fillet, Crayfish, Smoked Salmon & Water Chestnut Risotto

Ramsbury Ale Braised Pork Belly, Fondant Potato, Roast Celeriac, Bramley Apple Sauce & Crackling

Butternut Squash & Wild Mushroom Wellington, Courgette Ribbons, Tomato & Basil Sauce

Christmas Pudding & Brandy Sauce

Dark Chocolate Brownie & Mulled Wine Sorbet

Prune & Armagnac Tart, Vanilla Custard & Winter Berry Preserve

Clementine Crémé Bruléé, Cinnamon Shortbread & White Chocolate Sauce

Trio of Local Artisan Cheese, Spiced Tomato Chutney
Celery, Grapes & Crackers

Coffee & Mini Mince Pies

Exclusive Use

Have exclusive use of Chiseldon House, including all 21 bedrooms for your Christmas Party from 6pm from £2100.

Please call to enquire.

Festive Accommodation

Visiting friends and family over Christmas?

Special rates available, minimum 3 nights bed & breakfast. From £240, standard room.

Festive Afternoon Tea

£30.00 per person.

With Mulled Wine for £35.00 per person

Selection of Sandwiches:

Turkey & Cranberry
Smoked Salmon & Crème Fraiche
Ham Hock & Grain Mustard

Vegetarian:

Egg & Spring Onion Mayonnaise
Hummus & Rocket
Cheese & Tomato

Plain & Fruit Scones

With Clotted Cream and Jam

Selection of Cakes:

Iced Christmas Cake
Mini Mince Pies
Chocolate Fudge Cake



Festive Lunch, Dinner & Parties

Lunch £32.50 per person

Dinner £39.50 per person

Party Night £46.50 per person inc. Disco (50 people min)

Duck Liver & Grand Marnier Parfait, Red Onion Preserve & Cinnamon Toast (GF Available)

Salmon Gravavlax, Sour Cream Cucumber & Avruga Caviar (GF Available)

Faux Greek Feta, Blush Tomato, Kalamata Olive & Avocado Salad, Honey Mustard Dressing (VG, DF, GF, V)

Roast Red Pepper & Sweet Potato Soup, Pesto & Brioche Croutons (V, GF Available) (N)

Roast Marlborough Turkey Breast Sage & Onion Stuffing, Roasties, Chipolata, Carrots, Sprouts & Parsnips (DF, GF Available)

Grilled Hake Fillet, Crushed New Potatoes, Spinach Tomato & Crayfish Sauce (GF)

Braised Pork Belly, Sweet Potato Mash, Sprouts, Carrots Parsnips & Apple Sauce (GF) (DF Available)

Poached Rice Gnocchi, Sweet Pepper & Light Korma Sauce (VG, GF, DF, V)

Traditional Christmas Pudding, Brandy Sauce (VG, V, GF / DF Available)

Banoffee Pie, Vanilla Chantilly & Raspberry Syrup (V)

Dark Chocolate Brownie, Hazelnut Sauce & Cherry Compote (V)

Sicilian Lemon Panna Cotta, Amaretti Biscuits & Coffee Cream (V)

Coffee & Mini Mince Pies (V)