



CHISELDON HOUSE

■ HOTEL & RESTAURANT ■



Join Us This Festive Season!

The perfect place to stay and celebrate.

ChiseldonHouse.com

01793 741010

Welcome@ChiseldonHouse.com

New Road, Chiseldon, Swindon, Wiltshire, SN4 0NE

For bookings or enquiries, including our festive accommodation offers, please contact us.



Christmas Day Lunch

£130 per person £65 per child (under 12yrs)

Six-course Meal

Canapés

~

Traditional North Atlantic Prawn Cocktail, Buttered Brown Bread

Corn-Fed Chicken, Wild Mushrooms & Asparagus Terrine, Red Pepper Gel & Brioche Croutons

Roast Plum Tomato Soup & Basil Soup, Crème Fraîche & Pesto (GF) (V)

~

Elderflower Sorbet (GF) (DF) (V) (VG)

~

Roast Wiltshire Turkey Breast, Sage & Onion Stuffing, Chipolata, Roast Potatoes, Seasonal Vegetables & Roast Gravy (DF)

Roast Cod Fillet, Potato Rösti, Wilted Kale, Tiger Prawn, Scallop & Shellfish Bisque (GF)

Wild Mushroom & Sweet Potato Wellington, Wilted Spinach, Blush Tomatoes & Pesto (V)

~

Traditional Christmas Pudding & Brandy Sauce (V)

Dark Chocolate & Baileys Delice, Raspberry Gel (V)

Trio of Local Artisan Cheese

Spiced Tomato Chutney, Celery, Grapes & Crackers (V)

~

Coffee & Mini Mince Pies (V)



Festive Meals & Parties

Festive Meals £48 per person

Party Nights (Including Disco) £56 per person

TO START

Roasted Butternut Squash & Red Pepper Soup (GF) (DF) (V) (VG)

Chicken Liver & Black Cherry Brandy Parfit, Cranberry & Apple Chutney & Toasted Brioche

Citrus & Dill Marinated Salmon Gravadlax, Sour Cream & Caviar (GF)

MAIN COURSE

Roast Wiltshire Turkey Breast, Sage & Shallot Stuffing, Chipolata, Roast Potatoes, Carrots, Sprouts & Roast Gravy (DF)

Slow Braised Rolled Lamb Shoulder, Buttered Mash, Roast Carrots, Sprouts, Garlic & Tyme Sauce (GF)

Sweet Potato & Wild Mushroom Wellington, Wilted Spinach, Blush Tomatoes & Pesto (V)

FOR DESSERT

Traditional Christmas Pudding & Brandy Sauce (V)

Dark Chocolate Tart, Raspberry Gel (GF) (V)

Orange & Grand Marnier Crème Brûlée (GF) (V)

-

Coffee & Mini Mince Pies



New Year's Eve 2026

£55 per person

Buffet, Dinner & Disco to 1am

~ With a glass of Prosecco on arrival ~

BUFFET MENU

North Atlantic Prawn Cocktail, Buttered Brown Bread

Gressingham Duck Liver Parfait, Cranberry & Apple Preserve, Toasted Brioche

Buffalo Mozzarella, Plum Tomato & Basil Salad, Balsamic Glaze (GF) (V)

~

Traditional Beef Bourguignon, Button Mushrooms, Pancetta, Baby Onions, Sage
& Onion Dumplings

Thai Green Chicken Curry (GF) (DF)

Aubergine, Courgette & Pepper Moussaka (V) (GF) (DF)

Accompaniments:

Steamed Basmati Rice (GF) (V) (DF), Buttered Mash (GF) (V) Honey Roasted Carrots
& Parsnips (GF) (V) (DF)

~

Chocolate Profiteroles (V)

Baileys Cheesecake (V)

Coffee Crème Brûlée (GF) (V)

Trio of Local Artisan Cheese

Spiced Tomato Chutney, Celery, Grapes & Crackers (V)