



*De Courceys Manor*

EXPERIENCE THE MAGIC...

CHRISTMAS 2023 BROCHURE





Is it *GIN*  
O'clock yet?







CHRISTMAS PARTY  
FRIDAY 8TH  
DECEMBER

SATURDAY 9TH  
DECEMBER

NIGHTS 2023

## TO BEGIN

PORK AND MUSTARD RILLETTE, CIABATTA CRISPBREADS, CRISPY ONIONS, RED ONION CHUTNEY, MIXED LEAF SALAD, HERB OIL

SPICED FETA, PISTACHIO, MINT & CLEMENTINE SALAD, POMEGRANATE & ROCKET

SALMON GRAVLAX, CELERIAC & FENNEL SALAD, HONEY MUSTARD DRESSING, MICRO HERBS

ROAST TOMATO & THYME SOUP, CREAM SWIRL

## TO FOLLOW

ROASTED LEMON & THYME TURKEY BREAST, MAPLE PIGS IN BLANKETS, CRISP ROAST POTATOES, ROASTED SHALLOTS, CHESTNUTS, PANCETTA & SPROUTS

SLOW BRAISED BEEF FEATHERBLADE, GARLIC & HERB MASH, ROASTED ROOT VEGETABLES, RICH BEEF JUS, ROASTED CHESTNUT MUSHROOMS, SMOKED BACON CRUMB

PAN SEARED SEA BASS, CAPER & HERB POTATO CAKE, WILTED GREENS, LEMON BEURRE BLANC, PARSLEY OIL

WINTER VEGETABLE WELLINGTON, PARMENTIER POTATOES, GREEN BEANS, GARLIC MASH

## TO INDULGE

HOMEMADE CHRISTMAS PUDDING, BRANDY SAUCE, WHITE CHOCOLATE & CRANBERRY CRUMB

SPICED APPLE AND WINTER BERRY CRUMBLE, LEMON CRUMB, CLOTTED CREAM ICE CREAM, VANILLA CUSTARD

TRIPLE CHOCOLATE BROWNIE, KIRSCH CHERRY CREAM, CHOCOLATE CRACKLE CRYSTALS, HAZELNUT CRUMB

SELECTION OF CHEESE, BISCUITS, CHUTNEY, CELERY, GRAPES

£50.00 PER GUEST  
ARRIVAL FROM 7PM, SIT DOWN FOR 8PM



CHRISTMAS SUNDAY

SUNDAY 3RD  
DECEMBER

SUNDAY 10TH  
DECEMBER

SUNDAY 17TH  
DECEMBER

LUNCH 2023

## TO BEGIN

PORK AND MUSTARD RILLETTE, CIABATTA CRISPBREADS, CRISPY ONIONS, RED ONION CHUTNEY, MIXED LEAF SALAD, HERB OIL

SPICED FETA, PISTACHIO, MINT & CLEMENTINE SALAD, POMEGRANATE & ROCKET

SALMON GRAVLAX, CELERIAC & FENNEL SALAD, HONEY MUSTARD DRESSING, MICRO HERBS

ROAST TOMATO & THYME SOUP, CREAM SWIRL

## TO FOLLOW

ROASTED LEMON & THYME TURKEY BREAST, MAPLE PIGS IN BLANKETS, CRISP ROAST POTATOES, ROASTED SHALLOTS, CHESTNUTS, PANCETTA & SPROUTS

TRADITIONAL ROAST SIRLOIN OF BEEF, RED WINE JUS, YORKSHIRE PUDDING

PAN SEARED SEA BASS, CAPER & HERB POTATO CAKE, WILTED GREENS, LEMON BEURRE BLANC, PARSLEY OIL

WINTER VEGETABLE WELLINGTON, PARMENTIER POTATOES, GREEN BEANS, GARLIC MASH

## TO INDULGE

HOMEMADE CHRISTMAS PUDDING, BRANDY SAUCE, WHITE CHOCOLATE & CRANBERRY CRUMB

SPICED APPLE AND WINTER BERRY CRUMBLE, LEMON CRUMB, CLOTTED CREAM ICE CREAM, VANILLA CUSTARD

TRIPLE CHOCOLATE BROWNIE, KIRSCH CHERRY CREAM, CHOCOLATE CRACKLE CRYSTALS, HAZELNUT CRUMB

SELECTION OF CHEESE, BISCUITS, CHUTNEY, CELERY, GRAPES

£38.00 PER GUEST  
ARRIVAL FROM 1PM, SIT DOWN FOR 1.30PM