



Dormy House

# Christmas Eve

24<sup>TH</sup> DECEMBER

## Afternoon tea

### Selection of sandwiches

Roast beef, lettuce, wasabi

Prawn & Marie Rose

Cheese & caramelised onion chutney

### Pork & apricot sausage roll

### Sweet treats

Passion fruit macaroon

Chocolate & orange tart

Carrot cake

Scones, plain & fruit, clotted cream, strawberry jam

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## Christmas Eve dinner

Chef's seasonal Christmas Eve dinner





Dormy House

# Christmas Day

25<sup>TH</sup> DECEMBER

## Breakfast

Continental and full English breakfast

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## Lunch

### 5-course feast with all the trimmings

Sourdough, butter

Foie gras terrine, Sauternes poached quince, toasted brioche

Caramelised scallop, smoked fish eggs, nasturtium oil

Free range roast turkey with all the trimmings

Farncombe estate Christmas pudding, Cotswold cream ice cream

Cotswold brie, fig jelly, crackers

### 5-course vegetarian feast with all the trimmings

Sourdough, butter

Leek & truffle terrine, toasted brioche

Wild mushroom & black garlic tortellini, celeriac consommé

Root veg wellington with all the trimmings

Farncombe estate Christmas pudding, Cotswold cream ice cream

Cotswold brie, fig jelly, crackers

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## Supper

Raclette cheese, boiled new potatoes,  
pickled vegetables

Honey glazed ham

Prawns in shells, sriracha mayonnaise

Smoked salmon, dill pickled cucumber

Chicken tikka masala, naan bread, rice

## Vegetarian supper

Vegetable korma, naan bread, rice

Double Gloucester mini slider, pig in blanket,  
spiced tomato chutney Beetroot, harissa,  
rocket salad

Mixed leaves, lemon oil dressing

Kale Caesar salad

Selection of cheeses, biscuits, apricots, walnuts

Chocolate brownie cake

Eclairs (pistachio, caramel, orange)





Dormy House

# Boxing Day

26<sup>TH</sup> DECEMBER

## Breakfast

Continental and full English breakfast

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## Brunch

Corn beef hash, fried eggs

Breakfast loaded bagel

Turkish egg, harissa, yoghurt, coriander

Creamed mushrooms, toasted sourdough

Croque monsieur or Croque madame

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## Dinner

### 5-course tasting menu

Salt baked celeriac & winter truffle salad

Lobster tortellini, konro grilled lobster claw, langoustine bisque

Smoked beef fillet, beef tongue & bone marrow sauce

Tete de Moine, apricots, thyme infused honeycomb, crackers

Caramelised apple terrine, calvados sauce, warm cinnamon brioche

### Vegetarian menu

Salt baked celeriac & winter truffle salad

Crapaudine beetroot, fennel purée, fennel pollen, tarragon oil

Vegan fillet of beef, mushroom Maderia sauce

Sharpham, apricots, thyme infused honeycomb, crackers

Caramelised apple terrine, calvados sauce, warm cinnamon brioche

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# 27<sup>th</sup> December

## Breakfast

Continental and full English breakfast

