

Dormy House
HOTEL & SPA

Christmas Eve - 24th December

Time for tea

Enjoy afternoon tea to kick off the celebrations

Served 2pm – 4pm

Sandwiches

Roast chicken, lettuce, tomato
Smoked salmon, sour cream & chive
Beef, watercress, horseradish
Cheese and tomato chutney

Sweet treats

Chocolate and clementine Bûche de Noël
Pistachio and cherry kirsch macaroon
Praline and caramel éclair
Key lime pie
Fruit and plain scones, strawberry jam, clotted cream

Christmas Eve Dinner

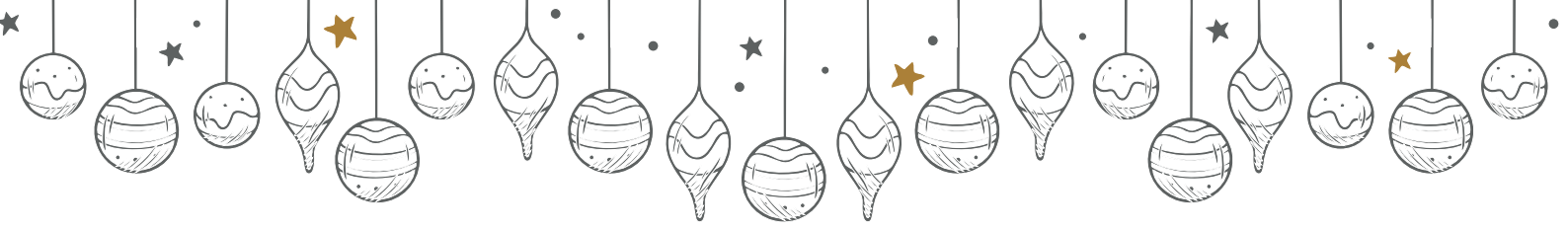
Enjoy a selection of dishes from our seasonal winter Back Garden menu

Served from 6.30pm 9pm

Midnight Mass

Hot chocolate / Mince pies





Dormy House
HOTEL & SPA

Christmas Day - 25th December

It's Christmas!

Tuck into a continental and full English Breakfast

Served 7am – 11am

Christmas Day Lunch

5-course feast with all the trimmings

Served 12:30pm – 3pm

Orange spiced duck tartlet, beetroot, dukkah crumb

Hot-smoked confit salmon, lemongrass sauce, sea vegetables

Free range roast turkey with all the trimmings

Farncombe Estate Christmas pudding, clotted cream, Cotswold cream ice cream

Tunworth cheese, crackers, truffle honey

Christmas Day Supper

Served buffet style – our version of a picky tea

Served 7pm – 10pm

Prawns in shells, aioli mayo

Smoked trout

Roast beef

Roasted sweet potato, pistachio freekeh salad

Charcuterie board, pickles

Beetroot, harissa, rocket salad

Potato & sour cream chive salad

Tabbouleh, feta, pomegranate salad

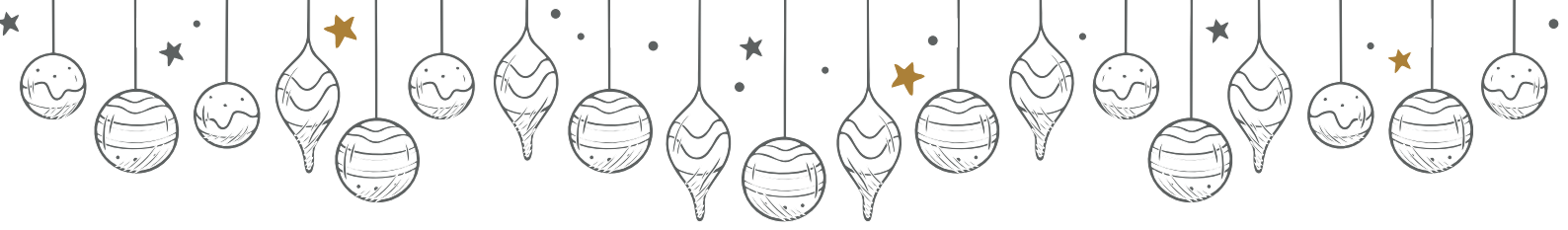
Black forest yule log

Selection of cheeses, biscuits, apricots, walnuts

Bailey's crème brûlée

Clementine cheesecake





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Christmas Day - 25th December

It's Christmas!

Tuck into a continental and full English Breakfast

Served 7am – 11am

Vegetarian Christmas Day Lunch

5-course feast with all the trimmings

Served 12:30pm – 3pm

Beetroot soup, crème fraîche, beetroot cracker, wasabi

Butternut tortellinis, miso, mushroom seaweed broth

Root vegetable wellington with all the trimmings

Farncombe Estate Christmas pud, clotted cream, Cotswold cream ice-cream

Tunworth cheese, crackers, truffle honey

Christmas Day Supper

Served buffet style – our version of a picky tea

Served 7pm – 10pm

Prawns in shells, aioli mayo

Smoked trout

Roast beef

Roasted sweet potato, pistachio freekeh salad

Charcuterie board, pickles

Beetroot, harissa, rocket salad

Potato & sour cream chive salad

Tabbouleh, feta, pomegranate salad

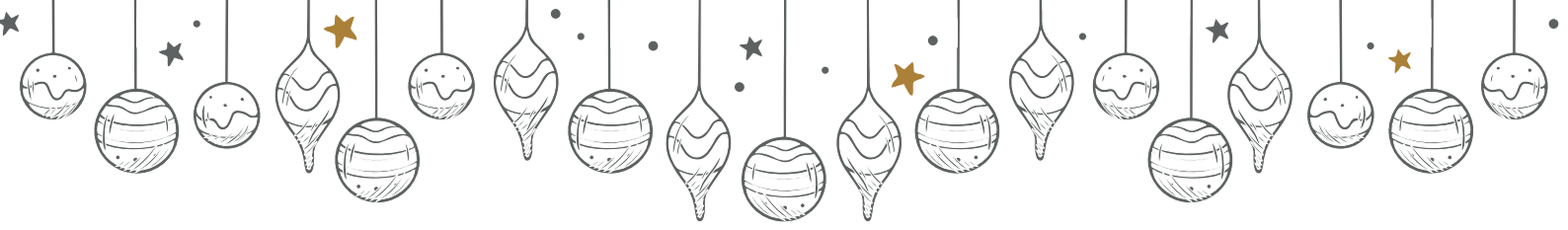
Black forest yule log

Selection of cheeses, biscuits, apricots, walnuts

Bailey's crème brûlée

Clementine cheesecake





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Boxing Day - 26th December

Boxing Day Brunch

Served from 7am to 12 midday

Egg piperade

Haddock, spinach, poached egg, Tewkesbury mustard butter sauce

Pan-fried sirloin, fries, béarnaise

Cod Kiev, miso parsley butter, fries

Creamed mushrooms, sourdough bruschetta

Boxing Day Dinner

6-course tasting menu

Served 6:30pm – 9:30pm

Leek, celeriac, truffle terrine

Hand-dived scallop, ponzu dressing, sea vegetables

Smoked venison loin, cep purée, red wine peppercorn sauce

Cucumber sorbet, gin & tonic foam, pink grapefruit segments, juniper

Tête de Moine, apricots, thyme infused honeycomb, crackers

Chocolate soufflé, gingerbread ice cream

Vegetarian 6-course tasting menu

Leek, celeriac, truffle terrine

Poached hen's egg, salt baked celeriac, pickled mushroom, smoked almonds

Jerusalem artichoke risotto, coffee, radish, hazelnuts

Cucumber sorbet, gin & tonic foam, pink grapefruit segments, juniper

Tête de Moine, apricots, thyme infused honeycomb, crackers

Chocolate soufflé, gingerbread ice cream

