



The White Hart Royal Hotel



*Christmas 2016*

# Christmas In The Cotswolds



**Season's Greetings! The White Hart Royal Hotel & Eatery is famed for the warm and traditional hospitality, that it has provided in Moreton in Marsh for over 400 years.**

We'd like to invite you to celebrate the 2016 festivities right here with us.

Our Oxford Suite can seat up to 50 guests and our Evesham Lounge is just perfect for smaller groups, so we've got your Christmas Party covered! We have everything you need to plan

a hassle free Christmas. We have a delightful festive menu as well as Christmas residential packages that include those big, important days themselves.

Whether it's a Festive Lunch or a Twixmas treat, we've got delicious

food, drink and packages that promise exciting entertainment, lots of laughs and memories that will last a lifetime.

Come and experience the festive season in the heart of the Cotswolds at The White Hart Royal Hotel & Eatery, Moreton in Marsh.

# Festive Menu

£27.50 per Adult

*served everyday throughout December. Pre-booking required*

## TO START

Cauliflower & almond soup, truffle oil, sourdough bread

Turkey & chestnut terrine, chicory & rocket, cranberry dressing

Beetroot cured gravlax, pickled cucumber, sour cream & rye bread

Spiced root vegetables, grilled goats cheese, pesto dressing

## TO FOLLOW

Roast turkey crown, chestnut stuffing, pigs in blankets, Brussel sprouts,

roasted root vegetables, roast potatoes, pan gravy

Smoked cod supreme, Jerusalem artichoke puree, crispy kale, pancetta crumb

Wild mushroom risotto, rocket, Parmesan crisps

Braised Nolan Brook hogget shoulder, potato rosti, braised red cabbage,  
minted jus

## TO FINISH

Christmas pudding, brandy ice cream

White chocolate cheesecake, textures of orange

Apple & pear crumble tart, clotted cream

Lincolnshire poacher & Colston Bassett Stilton, quince jelly, fig, biscuits, grapes

Terms & Conditions Apply. See page 15 for full details



# Christmas Escapes

**From £470 for 2 nights**

**From £630 for 3 nights**

Prices per couple, based on sharing a Classic Double or Twin Room (upgrades available)



## CHRISTMAS EVE

On the night before Christmas make sure there is not a creature stirring by joining us and settling into the festivities.

Arrive at your leisure from 3pm and drop your bags before heading to one of our lounges for complimentary mince pies and a glass of Prosecco or mulled wine.

Join us later for a three course Dinner, served between 6:00pm and 9:00pm in our Restaurant.

Enjoy a Christmas night-cap or two in our Bar before retiring to your room in readiness for Christmas Day.



## CHRISTMAS EVE DINNER

SERVED FROM 6-9PM

### TO START

Beetroot soup, goat's cheese fritter, horseradish, sourdough bread  
Turkey & chestnut terrine, chicory & rocket, cranberry dressing  
Home cured salmon gravlax, celeriac remoulade, rye bread  
Pea & mint arrancini, caramelised cauliflower puree, Parmesan, rocket

### TO FOLLOW

Guinea fowl ballotine, caramelised shallot mash, tenderstem broccoli  
Hake supreme, saffron potatoes, roast fennel, sauce vierge  
Braised shin of Todenham beef, mushroom duxelle, roast turnip, pomme mousseline  
Roast garlic & thyme gnocchi, spiced pumpkin puree, sautéed spinach, Parmesan

### TO FINISH

Warm poached pear crumble, cinnamon ice cream  
Dark chocolate delice, shortbread, caramel  
Set lemon cream, Mandarin jelly, raspberries  
Selection of cheeses, quince jelly, figs, biscuits, grapes

Terms & Conditions Apply. See page 15 for full details



## CHRISTMAS DAY

Awake with festive cheer and get ready to unwrap the gifts that Santa has left for you in your stocking. Enjoy a leisurely breakfast between 8am and 10am, and don't forget to save some room as Christmas Day Lunch is served at 12:30pm.

The afternoon is the perfect time to explore the local area with many scenic walks with historic architecture, or why not get cuddled up by the TV to watch the Queen's Speech and a Christmas Movie.

An evening platter buffet will be served from 7pm - 9pm for those who have room left after Christmas Lunch.



## CHRISTMAS DAY LUNCH

SERVED FROM 12:30PM

### TO START

Wild mushroom soup, tarragon pesto, sourdough bread  
Smoked haddock & chive fishcakes, Jerusalem artichoke puree, pancetta crumb  
Twice baked goats cheese soufflé, leek & truffle

### TO FOLLOW

Roast turkey crown, chestnut stuffing, pigs in blankets, Brussel sprouts,  
Roasted root vegetables, roast potatoes, pan gravy  
Roast sirloin of Todenham beef, Yorkshire pudding, roast root vegetables,  
roast potatoes, pan gravy  
Fillet of salmon, mussels marinara sauce, herb crushed potatoes, braised baby leeks  
Roast butternut squash, ricotta & spinach cannelloni, spiced tomato sauce, Parmesan

### TO FINISH

Traditional Christmas pudding, brandy sauce  
Apple & pear crumble tart, clotted cream  
Warm chocolate chip brownie, chocolate fudge sauce, toasted marshmallow, chantilly Cream  
Selection of Cheeses, Quince, Fig, Biscuits, Grapes



## BOXING DAY

For those on our Two Night Package, a final lazy breakfast from 8am - 10am before we say a fond farewell at 11am.

For our Three Night Package guests the festivities continue with an Afternoon Tea, including scones, clotted cream and finger sandwiches, served from 2:00pm to 4:00pm.

Throughout the day there will be plenty of opportunities to explore Moreton in Marsh, hit the Boxing Day sales in Oxford and see what The Cotswolds have to offer.

Join us later for a Boxing Day Dinner served in the Restaurant from 6:00pm - 9:00pm.



## BOXING DAY DINNER

SERVED FROM 6:00PM - 9:00PM

### TO START

Jerusalem artichoke soup, smoked haddock croquette, sourdough bread  
Todenham beef filled pasta, beetroot puree, horseradish foam, baby capers  
Double Gloucester fritters, dressed rocket, chilli sauce  
Red mullet escabeche, pickled vegetables, fresh herb salad

### TO FOLLOW

Pancetta wrapped chicken supreme, fondant potatoes, fine beans, red wine jus  
Pan fried hogget chop, bubble & squeak, farmhouse cabbage, pan gravy  
Smoked cod supreme, leek & parsley mash, spinach, Hollandaise sauce, pancetta  
Roasted red pepper filled with herb couscous, grilled goats cheese, rocket,  
toasted pine nuts, pesto dressing

### TO FINISH

Sticky toffee & banana pudding, hot fudge sauce, honeycomb ice cream  
Glazed lemon tart, orange & raspberry, chantilly cream  
Bitter chocolate & brandy mousse, Mandarin gel, pistachio  
Selection of cheeses, quince jelly, figs, biscuits, grapes

# New Year's Eve Gala Package

## 6 COURSE TASTING MENU

seating at 7pm followed by music & dancing into the New Year

Canapes

\*\*\*

Pan seared scallop, textures of cauliflower, crisp smoked prosciutto

\*\*\*

Venison filled pasta, golden beetroot puree, horseradish foam

\*\*\*

Smoked cod, Jerusalem artichoke, braised leek, truffle Hollandaise, capers & dill

\*\*\*

Breast & ballantine of Guinea fowl, truffle mash, mushroom duxelle,  
butternut squash, red wine jus

\*\*\*

Chocolate delice, buttermilk, clementine

\*\*\*

Petit fours

\*\*\*

*Freshly Brewed Tea or Coffee*

**£95.00 per Adult**

Terms & Conditions Apply. See page 15 for full details

---

## **New Year's Eve Package from £335 per room**

- Arrive on New Year's Eve from 3pm -
- 6 Course Dinner & Entertainment -
- One Nights Accommodation in a Classic Double or Twin Room -
- Freshly Cooked Breakfast Before Departure -





## *Twixmas Treats*

**Spoil yourself with some relaxing time away between Christmas & New Year, with a one night Bed & Breakfast stay, a glass of Prosecco & mince pies on arrival plus dinner in our AA Rosette Restaurant.**

**From £150 per couple**

*Why not upgrade to one of our Superior or Deluxe bedrooms from just £20 per night.*

Available from 27th until the 30th December. Price based on two people sharing a Classic Double or Twin room.



## TERMS & CONDITIONS

for all bookings over the festive period

A non-refundable/non-transferable booking fee of £10.00 per person is required for all festive menu bookings for over 8 people.

Full payment is required for all bookings no later than the 30th of November 2016. Provisional bookings must be confirmed within 14 days by paying the booking fee or the provisional booking will be automatically cancelled.

Pre-orders must be received for all bookings four weeks prior to your date. Booking fees and final payments are non-refundable and non-transferable.

Should any reduction in final numbers take place refunds will not be made, nor will the money be offset against any other services. Organisers are requested to advise their party members of this.

Bookings made after the 30th of November 2016 must be paid in full at the time of booking.

Parties of 12 or more may be split over more than one table. The hotel reserves the right to refuse entry and/or charge the party organiser/company for any damage caused by any member of their party.

On booking your 2 or 3 Night Christmas Package we require a £100 booking fee per room which will be offset against the final balance of your bill. The final balance must be paid before the 30th of November 2016.

The hotel reserves the right to cancel, alter or amend any event at it's own discretion. An alternative date may be offered or pre-paid monies may be refunded. Guests are not permitted to bring their own food & drinks to consume on the premises.

For more information please speak to our reception team by calling 01608 650731  
or emailing [whr@innmail.co.uk](mailto:whr@innmail.co.uk)



*WH* The White Hart Royal Hotel

01608 650731  
[whr@innmail.co.uk](mailto:whr@innmail.co.uk)  
[whitehartroyal.co.uk](http://whitehartroyal.co.uk)

