

Christmas & New Year 2019



Thursday - Saturday Throughout December, bookings from 7pm. Other nights are available on request (Nov-Jan)





Each party is guaranteed their own table. Your evening will be shared with other table bookings. If you wish to discuss exclusive use of the room please contact us.

> 3 Course Meal followed by Tea/Coffee and Mince Pies. Bar and Disco until 1am (Thurs-Sat)

Starter

Pomme de Terre and Stilton Soup with Crisps and Toasted Nuts Smoked Salmon Carpaccio served with Pickled Beetroot and Orange Segments Chicken and Foie Gras Terrine with Toasted Ciabatta, Cornichons and Apple Chutney Cauliflower Cheese Filo Parcels served with Lentils and Fresh Salad Leaves

Main

Roast Turkey Crown served with all the Trimmings Traditional Roast Sirloin of Beef served with all the Trimmings and Glazed Shallots Roast Sea Bass Fillet with Saffron and Black Truffle Risotto and a White Wine Sauce Beetroot and Butternut Squash Wellington served with Kale Pesto and Gratin Potatoes

Dessert

Traditional Christmas Pudding served with Brandy Sauce and Fresh Berries Baileys Panna Cotta with White Chocolate Soil and Candied Hazelnuts Clementine Posset with a Cranberry Compote and Cinnamon Swirl Chocolate Brownie with Belgian Chocolate Sauce and Marshfield Vanilla Ice Cream

Tea and Coffee served with Mince Pies

Sparkling & Champagne BOTTLE

Veneto, Italy	27
A classic Prosecco with aromas of white pear and flowers. The palate is fresh and	
whistle all the way through to the sparkl	ing finish.
Prosecco Costaross Mini Bottle	
Veneto, Italy	20CL 7
A classic Prosecco with aromas of white and flowers.	peach, pear
Champagne Testulat Carte d'Or	1.7
Champagne Testulat Carte d'Or France Rich, fruity champagne with notes of van peaches. Elegant and well-balanced.	42 nilla and
France Rich, fruity champagne with notes of var peaches. Elegant and well-balanced. Champagne Laurent Perrier	nilla and
France Rich, fruity champagne with notes of va peaches. Elegant and well-balanced.	



175ML / 250ML / BOTTLE

Poggio Alto Zinfandel Blush	
Puglia, Italy	

5/6.6/19.5

6/7.5/24

Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a good balance of sweetness and fruit flavours.

Domaine Coste Rosé

Mezzacorona, Trentino, Italy

Fresh fruit notes of cherries, red berries and red plums. On the palate it is dry, fresh and elegant, with a hint of citrus and a long aftertaste.

WhiteWine

Young and fresh.

South Africa

Poggio Alto

Veneto, Italy

Italy

Villa Rossi Trebbiano, Rubicone

Kleinkloof Sauvignon Blanc

Cattaratto/Pinot Grigio

with a refreshing finish.

First Fleet Chardonnay South-Eastern Australia

Crisp, dry and fruity, with a delicate nutty aroma.

Uplifting intensity with stone fruit, citrus and green

apple flavours that are refreshing and long-lasting.

Fresh tropical fruit notes combine with subtle hints

of almond. Dry yet rounded and quite full bodied

175ML / 250ML / BOTTLE

4.6/6.1/18.5

5.1/6.8/20.5

5.85/7.8/23.5

RedWine

175ML / 250ML / BOTTLE

The Clubhouse Tempranillo 4.6/6.1/18.5 Spain

Complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak. Rounded and well balanced in the mouth with a full, long aftertaste.

Terres d'Azur Merlot

France

Australia

5.1/6.7/20.5

Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate with generous fruit and smoky notes.

The Swooper Pinot Noir

5.85/7.8/23.5

27

30

40

This example is full of ripe and juicy red berry fruit with soft, smooth tannins, giving a wine that is both delicious and easy drinking.

Finca la Co		Jorton
Australia	25	
		C1.1

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.

Deakin Estate Cabernet Sauvignon Australia

A characteristically elegant Cabernet, full of cassis, cinnamon and hints of spicy oak. The palate is medium-bodied and juicy, with a nice savoury finish.

Podere Montepulciano d'Abruzzo, Umani Ronci

Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.

Château Montaiguillon

Montagne-Saint Emilion, Bordeaux, France

An expressive nose of roasted plums, dried herbs and fresh earthy notes leads to a medium-full, currant-infused palate of both breadth and focus.

27

30

A crisp, modern style. Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.

Beauvignac Picpoul de Pinet

France	
Elegant aromas of citrus, pear and white flowers.	

and a crisp, mineral palate ideally suited to seafood.

Featherdrop Sauvignon Blanc Marlborough, New Zealand

Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.

La Croix du Roy Sancerre

Domaine Lucien Crochet, Loire Valley, France 40

Notes of citrus fruits, blossom, peach and pear on the nose. Nice pure entry, fruity and crisp on the palate. Good length and classic mineral flavours.





Christmas Lunches

Available from 1st November - 31st January (excluding christmas day and boxing day)



Starter

Pomme de Terre and Stilton Soup with Crisps and Toasted Nuts Smoked Salmon Carpaccio served with Pickled Beetroot and Orange Segments Chicken and Foie Gras Terrine with Toasted Ciabatta, Cornichons and Apple Chutney Cauliflower Cheese Filo Parcels served with Lentils and Fresh Salad Leaves

Main

Roast Turkey Crown served with all the Trimmings Traditional Roast Sirloin of Beef served with all the Trimmings and Glazed Shallots Roast Sea Bass Fillet with Saffron and Black Truffle Risotto and a White Wine Sauce Beetroot and Butternut Squash Wellington served with Kale Pesto and Gratin Potatoes

Dessert

Traditional Christmas Pudding served with Brandy Sauce and Fresh Berries

Baileys Panna Cotta with White Chocolate Soil and Candied Hazelnuts Clementine Posset with a Cranberry Compote and Cinnamon Swirl Chocolate Brownie with Belgian Chocolate Sauce and Marshfield Vanilla Ice Cream

Tea and Coffee served with Mince Pies



Christmas Sunday Lunch

Sunday 15th December 2019



Starter

Hungarian Goulash Soup served with Traditional Boiled Pretzels Crayfish Lemon and Mascarpone Quenelle served with New Potato Salad and Caper Berries Caramelized Shallots and Goats Cheese Tarte Tatin served with Nuts, Granola and Dressed Leaves Duck Liver Parfait with Walnut Toast and Apple Chutney

Arancini (Rice Balls) stuffed with Gorgonzola Picante served with Arrabiata Sauce

Main

Traditional Roast Turkey Crown served with all the trimmings Roast Sirloin of Beef with Yorkshire Pudding

Spiced Christmas Gammon with Orange and Maple Syrup Glaze served with Fondant Potato and a Parsley Sauce Salmon and Smoked Haddock Pie Topped with Cheddar Mashed Potato and a selection of Green Vegetables Mediterranean Grilled Vegetable Pie served with Florentine Spinach and Saute Potatoes

Dessert

Traditional Christmas Pudding with Brandy Sauce and Fresh Berries Chocolate and Cointreau Torte with Hazelnut Brittle and Vanilla Ice Cream Black Forest Cheesecake with Seasonal Berry Compote and Passion Fruit Jelly Treacle Tart with Clotted Cream and Citrus Sauce Selection of Cheese and Biscuits

Tea and Coffee served with Mince Pies

Boxing Day Lunch

Thursday 26th December 2019



Starter

Cream of Mushroom and Spinach Soup with Cheese Croutons Crab Fishcake with Sweet Chilli Mayonnaise and Cherry Tomato Salad Farmhouse Pate with Mushrooms and Pickled Onion served with Toasted Brioche and Spicy Butternut Squash Chutney Chicken and Chorizo Filo Parcels with Homemade Remoulade Lentil Samosas with Pea Puree and Pickled Shallot Salad

Main

Roast Sirloin of Beef with Yorkshire Pudding Roasted Chicken Supreme served with Ratatouille and Saffron Potatoes Seared Duck Breast with Parsnip and Turnip Puree, Bitter Cherries and Port Wine Reduction Salmon en Croute with Spinach, Roasted Fennel and Pinot Grigio Sauce Courgette Cakes with Butter Bean Puree and a Balsamic Glaze

Dessert

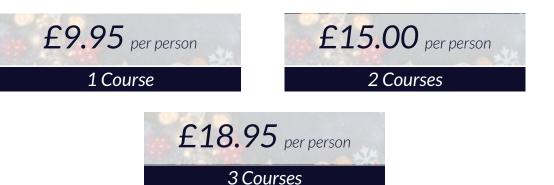
White Chocolate Delice, Black Forest Gelato and Biscotti Sicilian Lemon Curd Slice served with Raspberry Coulis and White Chocolate Soil Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream Panettone Bread and Butter Pudding with Almond Cream Anglaise Selection of Cheese and Biscuits

Tea and Coffee served with Chocolates



Wraxall Christmas Lunches

Served all day in our downstairs Brasserie



Starter

Pomme de Terre and Stilton Soup with Crisps and Toasted Nuts Chicken and Foie Gras Terrine with Toasted Ciabatta, Cornichons and Apple Chutney

Main

Roast Turkey Crown served with all the Trimmings Roast Sea Bass Fillet with Saffron and Black Truffle Risotto and a White Wine Sauce

Dessert

Traditional Christmas Pudding served with Brandy Sauce and Fresh Berries

Chocolate Brownie with Belgian Chocolate Sauce and Marshfield Vanilla Ice Cream

For Bookings please contact us on: events@cumberwellpark.com



Christmas Golf Society Packages

Throughout Novemeber and December 2019

Package A

Full English Breakfast 18 Holes Golf

£30.00pp (mon - thurs) £32.00pp (fri - sun)

Package B

18 Holes Golf 1 Course Christmas Meal

£30.00pp (mon - thurs) £32.00pp (fri - sun)

Package C

Coffee & Bacon Rolls 18 Holes Golf 2 Course Christmas Meal

£38.00pp (mon - thurs) £40.00pp (fri - sun)

Available upgrades:

Extra meal course: + £4.00 - 9 holes par3 course: + £10.00 Driving Range Tokens: 1 for £3.00 or 2 for £5.00 - Use of short game practice area £5.00

For enquiries please contact: golfbookings@cumberwellpark.com



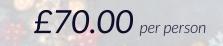
New Years Eve Party

Tuesday 31st December 2019

Champagne and Canape Reception at 7.30pm



Members



Non Members

Bar and Disco until 2am with entertainment from; Aces Fun Casinos, Selfies Photo Booth with Disco & Fireworks by Bespoke DJ Events

Main

Rolled Striploin stuffed with Parma Ham and Provolone Cheese Italian Fish Stew (Smoked Haddock, King Prawns, Mussels and Salmon) topped with Sea Bass Fillet Crispy Skin Chicken Supreme with Mushroom and Spinach Sauce Smoked and Chilli Glazed Ham Gammon Traditional Lamb Moussaka Vegetarian Spinach Paella

Accompaniments

Creamy Turnip Gratin Duck Fat Roast Potato Roast Baby Vegetables Arborio Rice Salad Spicy Bean Casserole Grilled Mediterranean Vegetables Mozzarella Capresse

Dessert

A selection of 6 desserts

A selection of Cheeses, Grapes, Dry Fruits, Crackers and Chutneys will be served on each table

Golf Weddings Conferences & Meetings Dining & Events

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