

C
Cumberwell Park

Christmas &
New Year
2019



Christmas Party Night's

From
£32.50 per person
3 Courses

Thursday - Saturday

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

THUR	5th £32.50	12th £32.50	19th £32.50
FRI	6th £37.50	13th £37.50	20th £37.50
SAT	7th £37.50	14th £37.50	21st £37.50



Menu

*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

Ca' del Console Prosecco
 Veneto, Italy 27

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh and clean as a whistle all the way through to the sparkling finish.

Prosecco Costaross Mini Bottle
 Veneto, Italy 20CL7

A classic Prosecco with aromas of white peach, pear and flowers.

Champagne Testulat Carte d'Or
 France 42

Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.

Champagne Laurent Perrier
 France 55

Tightly knit, focused by robust acidity and a streak of minerality. Subtle notes of white peach and anise. The refined finish echoes a smoky note.

Rose Wine 175ML / 250ML / BOTTLE

Poggio Alto Zinfandel Blush
 Puglia, Italy 5 / 6.6 / 19.5

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 6 / 7.5 / 24

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.

White Wine 175ML / 250ML / BOTTLE

Villa Rossi Trebbiano, Rubicone
 Italy 4.6 / 6.1 / 18.5

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

Kleinkloof Sauvignon Blanc
 South Africa 5.1 / 6.8 / 20.5

Uplifting intensity with stone fruit, citrus and green apple flavours that are refreshing and long-lasting.

Poggio Alto Cattaratto/Pinot Grigio
 Veneto, Italy 5.85 / 7.8 / 23.5

Fresh tropical fruit notes combine with subtle hints of almond. Dry yet rounded and quite full bodied with a refreshing finish.

First Fleet Chardonnay
 South-Eastern Australia 25

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 27

Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood.

Featherdrop Sauvignon Blanc
 Marlborough, New Zealand 30

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.

Red Wine 175ML / 250ML / BOTTLE

The Clubhouse Tempranillo
 Spain 4.6 / 6.1 / 18.5

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 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
 Australia 5.85 / 7.8 / 23.5

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 Colonia Malbec, Norton
 Australia 25

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 27

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
 France 30

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 Montaignillon
 Montagne-Saint Emilion, Bordeaux, France 40

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.

Christmas Lunches

Available from 1st November - 31st January
(excluding Christmas day and Boxing day)

£21.50 *per person*

2 Courses

£25.00 *per person*

3 Courses

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

£25.00 *per person*

3 Courses

Starter

Hungarian Goulash Soup served with Traditional Boiled Pretzels

Crayfish Lemon and Mascarpone Quenelle served with New Potato Salad and Capers 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

£25.00 *per person*

3 Courses

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

£9.95 *per person*

1 Course

£15.00 *per person*

2 Courses

£18.95 *per person*

3 Courses

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 November 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

£65.00 per person

Members

£70.00 per person

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
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