



Cumberwell Park

**Christmas
2022**

Christmas Party Night's

In our First Floor Hayswood Suite with entertainment from Aces Fun Casino and Eventimate Disco

£50.00 per person

To include a glass of Fizz on arrival, 3 Course Dinner, Christmas Novelties, Bar and Disco until Midnight

Arrive at 7:00pm with Dinner from 7:30pm

Starter

Roasted Tomato and Red Pepper Soup with Basil Pesto
V (GF available)

Chilled Poached Salmon with a Pepper and Beansprout Salad served with a Soy and Sesame Dressing
GF + DF

Chicken Liver Pate served with Caramelised Onions and Toasted Ciabatta
(GF available)

Creamy Garlic Mushrooms with Wholemeal Bread
V (GF available)

Main

Traditional Roast Turkey served with all the Trimmings
(GF available)

Traditional Roast Sirloin of Beef served with Yorkshire Pudding and Roast Potatoes
(GF available)

Salmon en Croute served with Gratin Potatoes

Butternut Squash and Caramelised Onion Wellington
V + DF

All mains are served with a selection of seasonal vegetables

Dessert

Traditional Christmas Pudding served with Brandy Sauce and Fresh Berries
V (GF available)

Warm Chocolate Brownie served with Belgian Chocolate Sauce and Vanilla Ice Cream
(GF + Vegan available)

Homemade Winter Trifle

A Selection of Cheese and Biscuits
(GF available)

Tea/Coffee and Mince Pies

Available Dates

Friday

2nd
£50.00

9th
£50.00

16th
£50.00

Saturday

3rd
£50.00

10th
£50.00

17th
£50.00

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

Christmas Lunches

In our First Floor Hayswood Suite

Minimum Number of Guests: 20

2 Courses **£22.50** per person

3 Courses **£27.50** per person

Available from 1st – 23rd December

Starter

Roasted Tomato and Red Pepper Soup with Basil Pesto V (GF available)

Chilled Poached Salmon with a Pepper and Beansprout Salad
served with a Soy and Sesame Dressing GF + DF

Chicken Liver Pate served with Caramelised Onions and Toasted Ciabatta (GF available)

Creamy Garlic Mushrooms with Wholemeal Bread V (GF available)

Main

Traditional Roast Turkey served with all the Trimmings (GF available)

Roast Sirloin of Beef with Yorkshire Pudding and Roast Potatoes (GF available)

Salmon en Croute topped with Spinach and served with Gratin Potatoes

Butternut Squash and Caramelised Onion Wellington v

All mains are served with a selection of seasonal vegetables

Dessert

Traditional Christmas Pudding served with Brandy Sauce and Fresh Berries V (GF available)

Warm Chocolate Brownie served with Belgian Chocolate Sauce
and Vanilla Ice Cream (GF + Vegan available)

Homemade Winter Trifle

A Selection of Cheese and Biscuits (GF available)

Tea/Coffee and Mince Pies

Christmas Sunday Lunch

In our First Floor Hayswood Suite

2 Courses **£25.00** per person

3 Courses **£30.00** per person

Sunday 11th December

Starter

Leek, Potato and Spinach Soup with Croutons V (GF available)

Chicken Liver Pate with Caramelised Onion Marmalade and Toast (GF available)

Shredded Duck Noodle Salad with Hoi Sin Dressing DF

Devon Crab Cakes with Sweet Chilli Mayo and Mixed Leaves

Waldorf Salad with Mixed Leaves GF

Main

Traditional Roast Turkey served with all the Trimmings (GF available)

Roast Sirloin of Beef with Yorkshire Pudding and Roast Potatoes (GF available)

Roast Loin of Pork served with Crackling and Apple Sauce (GF available)

Pan Fried Sea Bass with Gratin Potatoes and a White Wine Cream Sauce GF

Mushroom Spinach and Leek Wellington served with Roast Potatoes V + DF

Dessert

Blueberry Cheesecake served with Pouring Cream (GF available)

Chocolate Brownie Ice Cream Sundae (GF + Vegan available)

Homemade Apple Pie with Custard

Homemade Winter Trifle

A Selection of Cheese and Biscuits (GF available)

Tea/Coffee and Mince Pies

Christmas Afternoon Tea

The peace and beauty of the surrounding countryside makes Cumberwell Park the ideal location for afternoon teas. You will find the panoramic views from the ground floor to be quite spectacular

Cream Tea £7.50 per person

One pot of tea or coffee accompanied by one plain and one fruit scone served with strawberry jam and clotted cream.

Full Afternoon Tea £15.95 per person

One pot of tea or coffee accompanied by mixed finger sandwiches, a selection of cakes, mince pies and scones with jam and clotted cream.





Wraxall Lunches

In our Downstairs Wraxall Room

Available from 1st - 23rd December

ADVANCED BOOKINGS ONLY

1 course **£12.50** per person

2 courses **£17.50** per person

3 courses **£21.50** per person

Starter

Roasted Tomato and Red Pepper Soup with Basil Pesto

(GF available)

Chicken Liver Pate served with Caramelised Onions and
Toasted Ciabatta

(GF available)

Main

Traditional Roast Turkey served with all the Trimmings

(GF available)

Salmon en Croute topped with Spinach and served with
Gratin Potatoes

Dessert

Traditional Christmas Pudding served with Brandy Sauce
and Fresh Berries

V (GF available)

Warm Chocolate Brownie served with Belgian Chocolate
Sauce and Vanilla Ice Cream

(GF + Vegan available)

Wine List

White Wine

- 1 **Amoranza Verdejo** £21.50
La Mancha | Spain 250ml £7.10
250ml £7.10
175ml £5.00
Steely pale-yellow colour, delicately fragrant with hints of green apple and fennel. Crisp, fresh and dry.
- 2 **Pinot Grigio delle Venezie DOC, Galeotti** £23.50
Western Cape | South Africa 250ml £7.50
250ml £7.50
175ml £5.85
Fresh, citrus and apple flavours, Light in body with subtle mineral notes and a crisp, refreshing finish.
- 3 **Riviera Sauvignon Blanc** £24.00
Vin de France | France 250ml £8.10
250ml £8.10
175ml £5.75
A fruity Sauvignon Blanc with notes of white flowers and tropical fruits.
- 4 **Mr Goose Chardonnay** £24.00
South East | Australia
Aromas of candied lemon, lime and honeydew melon. The palate is a fusion of sweet citrus, pear drop and ripe melon flavours..
- 5 **Hen Pecked Picpoul de Pinet** £26.00
Languedoc | France
Known as the "Chablis of the South" with floral and tropical fruit notes on the nose. On the palate this crisp, dry white has plenty of stone fruit, melon, and zesty notes.

- 6 **Sancerre Clement & Florian Berthier** £45.00
Loire | France
Rich in body, aromatic and with a long finish that is balanced by a natural freshness.

Rose Wine

- 7 **Sol Del Oro Rosé** £21.50
Central Valley | Chile 250ml £7.10
250ml £7.10
175ml £5.50
Ripe and plummy, well balanced and brimming with dark fruits.
- 8 **Pinot Grigio Blush delle Venezie DOC, Galeotti** £22.50
Veneto | Italy 250ml £7.50
250ml £7.50
175ml £5.65
Fresh citrus and apple flavours, light in body with subtle mineral notes.

Red Wine

- 9 **Amoranza Tempranillo** £21.50
La Mancha | Spain 250ml £7.10
250ml £7.10
175ml £5.00
Bursting with sweet damson and soft plum fruit, plus red berries, leather and tobacco flavours.
- 10 **Les Ambassadeurs Merlot** £23.00
Central Valley | Chile 250ml £7.50
250ml £7.50
175ml £6.00
Notes of plums and lightly toasted oak on the nose with a fruity and round finish.
- 11 **Zapa Malbec** £28.00
Mendoza | Argentina
Soft and elegant, spicy fruit flavours with great concentration and length.
- 12 **Gold Country Cabernet Sauvignon** £27.00
California | USA
Aromas of ripe red fruit, cherries and jammy fruit with velvety tannins.
- 13 **Appassimento Rosso** £30.00
Puglia | Italy
Full bodied Merlot Negroamaro blend made with grape left to dry in the sun adding to the rich flavours of the wine.
- 14 **Château Tayet Cuvée Prestige Bordeaux Supérieur** £44.00
Bordeaux | France
Flavours of black fruit, black olives and a hint of tobacco, silky tannins and amazing length.

Champagne & Sparkling

- 15 **Prosecco Spumante Vispo Allegro** £30.00
Central Valley | Chile 20cl £8.00
20cl £8.00
Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents.
- 16 **Champagne Gruet Brut Selection** £48.00
Champagne | France
A light, elegant Champagne with soft, full flavour and consistent mousse.
- 17 **Champagne Gruet Rosé** £59.00
Champagne | France
Light salmon pink in colour with a refreshing bouquet of red fruits on the nose and the palate.
- 18 **Taittinger Brut Réserve** £60.00
Champagne | France
Aromas match the palate of brioche, peach, white flowers and vanilla pod. This is a delicate wine with flavours of fresh fruit and honey.





Golf • Dining & Events • Conferences & Meetings

Cumberwell Park, Bradford-on-Avon, BA15 2PQ

W: www.cumberwellpark.com **E:** events@cumberwellpark.com

T: 01225 863322