

Christmas and
New Year
2018


Cumberwell Park



Christmas Party Night's

Prices From £30.00 per person

Thursday - Saturday

Throughout December, Bookings from 7pm. Other Nights are available on Request (Nov-Jan)

Thur		6 £30	13 £30	20 £30	27 £30
Fri		7 £35	14 £35	21 £35	28 £35
Sat	1 £35	8 £35	15 £35	22 £35	29 £35

Menu

3 Course Meal followed by Tea or Coffee and Mince Pies. Bar and Disco until lam

Starters

Winter Vegetable Soup infused with Truffle Oil and Parmesan Shavings

Cravadlax Fishcake served with Aioli and Asparagus Tips

Homemade Chicken Liver Parfait Jar with Clarified Butter,
Onion Marmalade and Toasted Ciabatta

Grilled Goats Cheese with Cranberry Dressing, Beetroot Fondue and
Pear Segments

Main Courses

Roast Turkey Crown served with all the trimmings

Church Farm Sirloin of Beef served with Creamy Mash Potato and
Glazed Shallots

Sliced Roast Salmon Fillet with Salted Maple Roast Parsnips,
Fresh Parsley and Yoghurt Sauce

Roasted Butternut Squash with a Butterbean Mash, served with a Mushroom and Balsamic Sauce

Desserts

Traditional Christmas Pudding served with Brandy Sauce
and Fresh Berries

Layered Lemon Cheesecake with Fresh Redcurrants and Caramel Crumble

Boston Chocolate Brownie served with Belgian Chocolate Sauce and
Marshfield Vanilla Ice-Cream

Selection of Local Cheese and Biscuits with Grapes and Onion Chutney

Tea, Coffee and Mince Pies

All Dishes can be adapted for dietary requirements

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.

Wraxall Christmas Lunches

Served all day in our downstairs Brasserie

1 Course - £7.95 2 Courses - £12.00

3 Courses - £15.95



Starters

Winter Vegetable Soup infused with Truffle Oil and Parmesan Shavings
Gravadlax Fishcake served with Aioli and Asparagus Tips
Grilled Goats Cheese with Cranberry Dressing, Beetroot Fondue and Pear Segments

Main Courses

Roast Turkey Crown served with all the trimmings
Sliced Roast Salmon Fillet with Salted Maple Roast Parsnips,
Fresh Parsley and Yoghurt Sauce
Roasted Butternut Squash with a Butterbean Mash, served with a Mushroom and Balsamic Sauce

Desserts

Traditional Christmas Pudding served with Brandy Sauce
and Fresh Berries
Layered Lemon Cheesecake with Fresh Redcurrants and Caramel Crumble
Boston Chocolate Brownie served with Belgian Chocolate Sauce and
Marshfield Vanilla Ice-Cream

Tea, Coffee and Mince Pies

All Dishes can be adapted for dietary requirements

Christmas Lunches

Available from November to January
(excluding Christmas Day)

2 Courses - £21.00 | 3 Courses - £24.00

Includes hire of a private function room

Starters

Winter Vegetable Soup infused with Truffle Oil and Parmesan Shavings
Gravadlax Fisheake served with Aioli and Asparagus Tips
Homemade Chicken Liver Parfait Jar with Clarified Butter,
Onion Marmalade and Toasted Ciabatta
Grilled Goats Cheese with Cranberry Dressing, Beetroot Fondue and
Pear Segments

Main Courses

Roast Turkey Crown with all the trimmings
Church Farm Sirloin of Beef served with Creamy Mash Potato and
Glazed Shallots
Sliced Roast Salmon Fillet with Salted Maple Roast Parsnips,
Fresh Parsley and Yoghurt Sauce
Roasted Butternut Squash with a Butterbean Mash, served with a Mushroom and Balsamic Sauce

Puddings

Traditional Christmas Pudding served with Brandy Sauce
and Fresh Berries
Layered Lemon Cheesecake with Fresh Redcurrants and Caramel Crumble
Boston Chocolate Brownie served with Belgian Chocolate Sauce and
Marshfield Vanilla Ice-Cream
Selection of Local Cheese and Biscuits with Grapes and Onion Chutney

Tea, Coffee and Mince Pies

All Dishes can be adapted for dietary requirements

Upcoming Events at

Steak Night - **Tuesday 5th June**

Fathers Day Sunday Lunch - **Sunday 17th June**

BBQ Night - **Thursday 21st June**

Craft Fair - **Saturday 7th July**

Steak Night - **Thursday 12th July**

BBQ Night - **Wednesday 25th July**

Italian Night - **Thursday 9th August**

BBQ Night - **Friday 17th August**

Mexican Night - **Tuesday 28th August**

Steak Night - **Tuesday 4th September**

Casino Night - **Friday 14th September**

Jazz Evening - **Friday 21st September**

Worlds Biggest Coffee Morning

To Book any of our events please

t Cumberwell Park

BBQ Night - **Thursday 27th September**

Quiz Night - **Friday 5th October**

Fashion Show - **Saturday 13th October**

Curry Night - **Friday 19th October**

Race Night - **Friday 26th October**

Halloween - **Wednesday 31st October**

Bonfire Night - **Sunday 4th November**

Christmas Fair - **Thursday 15th November**

Quiz Night - **Friday 23rd November**

Christmas Sunday Lunch - **Sunday 16th December**

Boxing Day Lunch - **Wednesday 26th December**

New Years Eve - **Monday 31st December**

ning - **Friday 28th September**

se contact us on **01225 863322**

Christmas Sunday Lunch

Sunday 16th December 2018

3 Courses £22.50 per person

Starters

Pea and Ham Soup

Creamy Garlic Mushrooms with Wholemeal Bread

Dill Cured Salmon with Pear Segments and Rye Bread

Oriental Beef and Noodle Salad with Hoi Sin and Soy Dressing

Salmon Samosas served with a Root Vegetable Salad

Main Courses

Roast Turkey Crown with Demi Glace served with Brussel Sprouts and Pancetta with Roast Potatoes

Traditional Church Farm Roast Sirloin of Beef with Yorkshire Pudding

Garlic and Rosemary Roasted Leg of Lamb

Fisherman's Pie with Dressed Watercress

Parsnip, Chestnut and Leek Filo Parcel with a Mushroom Cream Sauce

Desserts

Traditional Christmas Pudding with Brandy Sauce

Lemon Tart with Wild Strawberry Compote

Toffee Apple Crumble with Custard

Chocolate Marquise with Berry Compote

Assiette of English Cheeses served with Crackers, Dried Fruits and Onion Marmalade.

Tea, Coffee and Mince Pies

All Dishes can be adapted for dietary requirements

Boxing Day Lunch

Wednesday 26th December 2018

3 Courses £22.50 per person

Starters

Spiced Parsnip and Cauliflower Soup

Turkey and Root Vegetable Aspic served with Cherry Vine Tomatoes and Apple Chutney

Homemade Chicken Liver Parfait with Caramelised Onions, Pickles and Toasted Ciabatta

Poached Salmon and Cream Cheese Roulade with Guacamole and Dressed Salad Leaves

Beetroot and Goats Cheese Tortillas

Main Courses

Grilled Breast of Chicken with a Warm Beetroot Cous Cous and Asparagus and Stilton Sauce

Traditional Church Farm Roast Sirloin served with all the Trimmings and Glazed Shallots

Roast Loin of Pork with Province Stuffing, Sautéed Potatoes and Fried Cauliflower

Italian Fish Pie topped with a Cheesy Mashed Potato, Lemon Wedge and a White Wine Sauce

Baked Potato Skins with Brie and Truffles served with Creamy Mushrooms

Desserts

Sticky Toffee Pudding

Pear Tarte Tatin served with Marshfield Vanilla Ice Cream

Christmas White Chocolate Torte with Fresh Berries and Raspberry Coulis

Homemade Vanilla Cheesecake Jar served with Orange Biscuits and Clementine Coulis

Assiette of English Cheeses served with Crackers, Dried Fruits and Onion Marmalade.

Tea, Coffee and Mince Pies

All Dishes can be adapted for dietary requirements



New Years Eve Party

Monday 31st December 2018

£60.00 per person

(members)

£65.00 per person

Champagne and Canapé Reception at 7.30pm

2 Course Hot Fork Buffet

Bar and Disco until 2am with Entertainment From

Aces Fun Casinos, Selfies Photo Booth with Disco & Fireworks by Bespoke DJ Events



#SELFIES
Photo Booth



Dress Code for the evening: Black Tie/ Lounge Suites

Menu

Main Courses

Dijon Baby Lamb Chops with Mint and Redcurrant Sauce
Whole Baked Salmon Stuffed with Lime Butter and Rosemary
Traditional Italian Porchetta with Roast Chestnuts
Beef and Wild Mushroom Escallops Infused with Truffles
Chicken Tetrazzini
Butternut Squash and Sage Lasagne

All our main dishes will be carved and served by our chefs in front of the guests

Accompaniments

Creamed Sprouts with Roast Chestnuts
Maple Syrup Roasted Parsnips
Orange Glazed Baby Carrots
Balsamic Glazed Shallots
Duck Fat Roast Potatoes
Dauphinoise Potatoes
Roasted Red Cabbage with Smoked Bacon
Mixed Salad Leaves

Desserts

Warm Treacle Tart served with Clotted Cream
Festive Fresh Fruit Salad with Prosecco
Dark Chocolate Mousse with White Chocolate Sauce
Homemade Sticky Toffee Pudding with Toffee Sauce and Marshfield Vanilla Ice Cream.
Lemon Posset Jars served with Fresh Berries.

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



**Golf
Weddings
Conferences and Meetings
Dining and Events**

01225 863322

www.cumberwellpark.com

Enquiries@cumberwellpark.com

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