



GIDLEIGH PARK

2018 Festive Season



Festive Lunch

26TH NOVEMBER - 23RD DECEMBER

Mackerel

smoked mackerel, beetroot, horseradish

Partridge

partridge, parsnip, truffle dressing

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Venison

loin of venison, Brussels sprouts, roast
celeriac sauce, smoked oil

Turbot

Cornish turbot, mussels, cabbage, bacon

—

Pear

mulled wine pear, gingerbread, vanilla

Quince

quince tart, cinnamon ice cream

£65 THREE-COURSE LUNCH WITH
A GLASS OF CHAMPAGNE





Festive Dinner

26TH NOVEMBER - 23RD DECEMBER

Squab pigeon

parsnip, bacon, onion

Scallops

celeriac, apple, truffle sauce

Mushroom mousse

pickled Shimeji mushrooms, artichoke, sourdough crumb

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Creedy Carver duck

chicory tart, beetroot, kale

Turbot

leeks, Porthilly oyster, hollandaise sauce

Potato terrine

cabbage, turnip, mustard dressing

—

Spiced quince

clementine parfait, chestnuts

Mulled red wine pear tart

gingerbread, vanilla ice cream

Mango

coconut, passion fruit, lime

£125 THREE-COURSES

Chris
Simpson







Christmas Retreat

23RD - 27TH DECEMBER

Start the festivities early on the 23rd with mulled wine, mince pies and Christmas carols before an à la carte dinner. Venture out onto Dartmoor for a refreshing walk or relax in the lounges before enjoying a wine tasting from the hotel's renowned wine cellar on Christmas Eve, followed by an exquisite three-course dinner. Christmas Day is spent indulging in a decadent seven-course festive lunch followed by a light buffet.

Unwind on Boxing Day and after a leisurely brunch explore the estate with a guided tour, returning to an afternoon tea and a light supper that evening.

WHAT'S INCLUDED



FOUR NIGHT
LUXURY STAY



MULLED WINE
RECEPTION



AWARD-WINNING
DINING



WINE
TASTING



GUIDED ESTATE
TOUR



LUXURY
GIFT

FROM £845 PER ROOM, PER NIGHT

A special rate is available for guests wishing to stay additional nights

A deposit is required at time of booking and cancellation policy applies.





New Year's Celebration

30TH DECEMBER - 2ND JANUARY

Indulge in a sumptuous celebration beginning with a delicious three-course à la carte dinner as you unwind before the next day's celebrations. A unique Champagne tasting awaits on New Year's Eve followed by a seven-course tasting gala dinner and Champagne to toast the New Year.

After brunch, honour the great tradition of a bracing countryside walk on New Year's Day with a guided tour of the estate returning to afternoon tea in the lounges. Enjoy a light dinner that evening to complete your stay.

WHAT'S INCLUDED



THREE NIGHT
LUXURY STAY



CHAMPAGNE
TASTING



AWARD-WINNING
DINING



CHAMPAGNE
TOAST



GUIDED ESTATE
TOUR



BRUNCH

FROM £860 PER ROOM, PER NIGHT

A special rate is available for guests wishing to stay additional nights

A deposit is required at time of booking and cancellation policy applies.



Enjoy the Festive Season across all Andrew Brownsword Hotels

THE BATH PRIORY

A peaceful haven in a tranquil corner
of the bustling city of Bath
thebathpriory.co.uk

BUCKLAND MANOR

The classic charm of a traditional
English manor house
bucklandmanor.co.uk

THE SLAUGHTERS MANOR HOUSE

Contemporary country house hotel
in the heart of the Cotswolds
slaughtersmanor.co.uk

AMBERLEY CASTLE

A medieval retreat in an idyllic
corner of the English countryside
amberleycastle.co.uk

OLD SWAN & MINSTER MILL

A quintessential country inn & hotel
in the heart of Oxfordshire
oldswanminstermill.co.uk

THE SLAUGHTERS COUNTRY INN

A quintessential country inn in
the heart of the Cotswolds
slaughtersinn.co.uk

TO BOOK ANY OF OUR FESTIVE OFFERINGS, VISIT

www.gidleigh.co.uk

OR CALL 01647 432 367



RELAIS & CHATEAUX®

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, speak to a member of our restaurant team who can advise you on your choice.

Gidleigh Park, Chagford, Devon, TQ13 8HH

ANDREW BROWNSWORD HOTELS