



Christmas PARTY NIGHTS

4, 12 + 18 DECEMBER

£45
per person

INCLUDES A WELCOME DRINK,
TWO COURSE MEAL & DISCO

SEATING BEGINS AT 7PM • MID WEEK AVAILABLE UPON REQUEST

CASINO
NIGHTS

**5 + 19
DECEMBER**

£55
per person

FOR MORE INFO AND TO BOOK, CONTACT
EVENTS@COFTONHOLIDAYS.CO.UK



— MAIN DISHES —

Served & presented family-style with seasonal buttered greens, honey-roasted root vegetables & Cofton's famous cauliflower cheese

TRADITIONAL ROAST TURKEY & TRIMMINGS GF DF

Succulent roast turkey served with a pig in blanket, chestnut and cranberry stuffing, crispy garlic and rosemary roasted potatoes and rich meaty gravy

SLOW BRAISED BLADE OF BEEF GF DF

Tender, slow-cooked shin of beef accompanied by beef stock Boulangère potatoes and finished with a rich red wine jus

HERB CRUSTED SEABASS GF

Delicately baked seabass with a fragrant herb crust, served on a bed of lemon and samphire potatoes and finished with a velvety pesto cream sauce

WILD MUSHROOM & CARMELISED PEPPER TARTLET VE

A golden pastry tartlet filled with wild mushrooms and sweet caramelised peppers, served with sun-dried tomato and roasted garlic sauce

— DESSERT —

TRADITIONAL CHRISTMAS PUDDING GF

Served with brandy cream Anglaise

CHOCOLATE ORANGE CHEESECAKE

Served with Devon clotted cream

TRIO OF SORBET GF DF

Served with crushed meringue, wild berry and mint coolie

COFTON CHEESE BOARD

Smoked Cheddar, Stilton and Brie served with mixed crackers, grapes, apple slices and Jail Ale chutney

DF = DAIRY FREE GF = GLUTEN FREE VE = VEGAN

