



2018
CHRISTMAS
BREAKS





Your Warm
WELCOME

WE'D LOVE YOU TO COME AND STAY WITH US THIS CHRISTMAS, WHERE YOU CAN GUARANTEE THE WARMEST OF WELCOMES.

We work hard to ensure that every one of our guests has a fabulous festive time with outstanding service, sensational cuisine, luxurious rooms and fantastic festive programme including great entertainment. We're also just a short walk to the lively centre of Barnstaple, where the Christmas celebrations seem to last for the whole of December!

We have all the ingredients for a wonderfully relaxing and entertaining Christmas break, come and join us...

Choose your FESTIVE BREAK

However long you choose to stay with us over the festive period, you can be guaranteed celebrations of unrivalled indulgence and splendour.

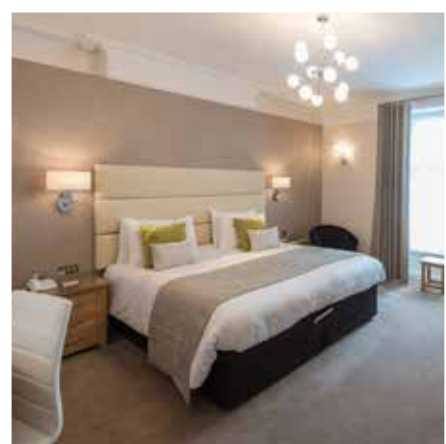
CHRISTMAS TARIFF

ROOM TYPE	3 NIGHTS	4 NIGHTS	+ NIGHTS
DELUXE	£700	£760	£55
PARK VIEW BALCONY	£650	£700	£55
GARDEN COURT DELUXE	£650	£700	£55
PARK VIEW / SUPERIOR	£615	£665	£55
STANDARD	£580	£630	£55
SINGLE	£615	£665	£60

NEW YEAR TARIFF

ROOM TYPE	2 NIGHTS	3 NIGHTS	+ NIGHTS
DELUXE	£395	£445	£55
PARK VIEW BALCONY	£365	£415	£55
GARDEN COURT DELUXE	£365	£415	£55
PARK VIEW / SUPERIOR	£345	£395	£55
STANDARD	£315	£365	£55
SINGLE	£345	£395	£60

Prices are per person per stay, including dinner, bed & breakfast and Christmas Day Lunch.
Single supplements applies when booking double for sole occupancy.
For children's rates please contact a member of our reception team on **01271 372166**



Make an early ARRIVAL

FROM THE MOMENT YOU ARRIVE, YOU'LL BE ENVELOPED IN THE FESTIVE MAGIC AT OUR PARK-SIDE LOCATION. LET US DISSOLVE YOUR PRE-CHRISTMAS STRESSES WITH A TRULY RELAXING FESTIVE BREAK

If you choose to arrive on the 23rd December, our friendly management team will greet you with warmest of welcomes.

Later, indulge your taste buds with a mouth-watering dinner in our stylish Seasons Brasserie and absorb the festive atmosphere.



Hang your stocking it's
**CHRISTMAS
EVE**

IF ARRIVING ON CHRISTMAS EVE, YOU'LL BE WELCOMED BY THE MANAGEMENT TEAM WITH AN AFTERNOON TEA AND FESTIVE MULLED WINE. THIS WILL BE SERVED FROM 2PM IN SEASONS BAR LOUNGE

Don't forget to book a time in for dinner between 6.45pm - 9.00pm to enjoy a scrumptious five-course gala dinner in Seasons Brasserie.

Before dinner, join the management team in the bar and foyer for a champagne cocktail reception.

After dinner, there's a chance to win prizes at our 'Night at the Races', hosted by the management team.

If you'd like to attend midnight mass, please let reception know and we will provide a list of local churches.



Christmas Eve
DINNER MENU

WILD MUSHROOM AND ROASTED GARLIC SOUP (V)
Artisan bread

A TASTE OF THE SEA
Prawn Marie Rose, smoked salmon, crab mayonnaise, green lip mussel, crevet

POACHED PEAR (V)
Mascarpone and honey mousse, candied walnuts, baby watercress

GAME TERRINE
Homemade pickles and piccalilli, toasted sour bread

★★★★
LEMON SORBET (V)

LOBSTER BISQUE
★★★★

BEEF WELLINGTON
Truffle mash, fine beans, rich Madeira jus

LEMON ROASTED GUINEA FOWL
Winter root vegetable and smoked bacon broth

LAMB SIRLOIN
Winter berry jus, fondant potato, mulled wine poached pear

BAKED FILLET OF SALMON
Neaps and tats, sprout tops, red wine jus

POACHED MUSHROOM RAVIOLI (V)
White wine and mushroom cream, rocket, garlic bread

All served with seasons mixed greens
★★★★

FESTIVE CRÈME BRULÉE
Ginger shortbread

GLAZED LEMON TART
Strawberry dust, raspberry sorbet

ASSIETTE OF CHOCOLATE
Chocolate and cherry fondant, salted caramel pot, white chocolate parfait

FRESH FRUIT BOARD
Blood orange, kiwi, blueberries, pineapple, pear, vanilla yogurt

AWARD WINNING 'YARDE FARM' ICE CREAM
3 scoops of either vanilla, chocolate, strawberry, salted caramel, mint chocolate, honeycomb or lemon sorbet

DEVONSHIRE CHEESE BOARD
Homemade chutney and oat cakes

★★★★
COFFEE AND PETITE FOURS

*Menu subject to change

Wishing everyone a merry
**CHRISTMAS
 DAY**

AFTER OPENING YOUR CHRISTMAS PRESENTS WITH YOUR FRIENDS AND FAMILY, START YOUR DAY WITH A DELICIOUS TRADITIONAL ENGLISH OR CONTINENTAL BREAKFAST, SERVED TO YOUR TABLE IN SEASONS BRASSERIE BETWEEN 8AM - 10AM

From 11.30am join your fellow guests in Seasons Lounge for the Manager's Cocktail Party.

Christmas Lunch will be served solely for residents upstairs in the Park Suite, where you will be allocated an exclusive table for the day. First enjoy a fantastic five-course traditional Christmas lunch between 12pm and 1.15pm. Following lunch, we will refresh your table and set it for afternoon tea complete with traditional Christmas cake - ready to enjoy with the Queens speech at 3pm.

Christmas Dinner will be 'The Park Buffet'; a three-course dressed buffet. Highlights to include: dressed turkey breast, silver side and sirloin beef and seafood mirror served from 7pm in Seasons Brasserie. During your dinner, enjoy the vocal talents of local singer Tamsin Ball, who will be performing Christmas classics in Seasons Bar Lounge.



Christmas Day
LUNCH MENU

SWEET POTATO AND BUTTERNUT SQUASH SOUP (V)
 Baked bread roll

LOBSTER AND CRAY FISH SALAD
 Poached lobster, baby gem lettuce, bloody Mary mayonnaise

MULLED WINE POACHED PEAR (V)
 Cobnut granola

FESTIVE DUCK PARFAIT AND FOIS GRAS
 Brioche, orange and apricot jam

CHAMPAGNE SORBET (V)

COQUILLES ST JACQUES

ROAST SIRLOIN OF BRITISH BEEF
 Horseradish sauce, Yorkshire pudding, 'Seasons' house vegetables

ROAST DEVONSHIRE TURKEY
 Bacon roll, stuffing, cranberry sauce, 'Seasons' house vegetables

OVEN BAKED FILLET OF HALIBUT
 Parma ham, crispy sage leaf, white wine cream, 'Seasons' house vegetables

WILD MUSHROOM AND TRUFFLE RISOTTO (V)
 Parmesan crisps, 'Seasons' house vegetables

CHRISTMAS PUDDING
 West Country clotted cream or brandy sauce

MINCE PIE CRÉME BRULEE
 Mulled wine sorbet

FESTIVE STICKY TOFFEE PUDDING
 Butterscotch sauce, vanilla ice cream

FRESH FRUIT BOARD
 Blood orange, kiwi, blueberries, pineapple, pear, vanilla yogurt

DEVONSHIRE CHEESE BOARD
 Homemade chutney and oat cakes

COFFEE AND PETITE FOURS

*Menu subject to change

Christmas Day
DINNER MENU

TOMATO AND BASIL SOUP (V)
 Artisan bread

APPLE AND CRANBERRY PANNA COTTA (V)
 Brandy infused sultanas, wild water cress

CHICKEN AND BACON TERRINE
 Lightly toasted bruschetta, caramelized onion chutney

FROM THE BUFFET TABLE

Dressed turkey breast, silverside and sirloin of beef, honey roasted ham, seafood mirror, quiche and gala pie, pickles (onions, egg, gherkins), celeriac remoulade, red onion and potato salad, red cabbage slaw, spiced wild rice salad, Caesar salad, waldorf salad, spiced cous cous and cobnut salad, wild rocket and basil pasta salad, mixed green salad

SELECTION OF DESSERTS AND CHEESES

COFFEE AND PETITE FOURS

*Menu subject to change



Relax and reflect this

BOXING DAY

AFTER INDULGING YOURSELF ON CHRISTMAS DAY, LET US WAIT ON YOU HAND AND FOOT STARTING THE DAY WITH A TRADITIONAL ENGLISH OR CONTINENTAL BREAKFAST SERVED BETWEEN 8AM AND 10AM.

After breakfast why not venture into Barnstaple town for the Boxing Day sales or just relax in the opulent surroundings of the hotel or maybe take a short wintry stroll around Rock Park?

Mid-afternoon, join our hotel chefs and management team for an afternoon of exploring the wonderful world of English cheeses and the taste of our vast wine selection.

As the evening creeps upon us, enjoy drinks with the management team followed by another tremendous five-course gala dinner in Seasons Brasserie.

Once you've finished dinner, get ready to have a flutter at our fun casino with a chance to win a prize. Our Bar Manager will also be offering a cocktail masterclass; learn some tricks of the trade and shake it up like Tom Cruise in the film 'Cocktail'!



Boxing Day DINNER MENU

TOMATO AND SWEET RED PEPPER SOUP (V)
Artisan bread

TRUFFLED WILD MUSHROOMS (V)
Toasted garlic sour dough

CRAYFISH AND AVOCADO COCKTAIL
Horseradish cream

POMEGRANATE AND FETA SALAD (V)
Lemon and Dijon mustard dressing

★★★★

BLACKCURRANT SORBET (V)

SEARED SCALLOPS AND BLACK PUDDING HASH
★★★★

BEEF FILLET Tournedos Rossini
Roasted garlic mashed potato, rainbow chard, port wine jus

PAN ROASTED DUCK BREAST
Fondant potato, cavolo nero, glazed kumquats, Grand Marnier jus

PAN FRIED MEDALLION OF PORK
Sage mash, sausage bon bon, apple and calvados cream

OVEN BAKED MONK FISH
White bean and smoked bacon ragu, crispy Parma ham

BUTTERNUT SQUASH AND SWEET POTATO CHILLI (V)
Coriander and lime infused rice

★★★★

APPLE AND GOOSEBERRY IN AND OUT PUDDING
Crème Anglaise

RASPBERRY PANNA COTTA
Raspberry gel, vanilla ice cream

SALTED CARAMEL TART
Honeycomb ice cream

FRESH FRUIT BOARD
Blood orange, kiwi, blueberries, pineapple, pear, vanilla yogurt

AWARD WINNING 'YARDE FARM' ICE CREAM
3 scoops of either vanilla, chocolate, strawberry, salted caramel, mint chocolate, honeycomb or lemon sorbet

DEVONSHIRE CHEESE BOARD
Homemade chutney and oat cakes

★★★★

COFFEE AND PETITE FOURS

*Menu subject to change

Stay and explore
**NORTH
DEVON**

WE'LL BE WISHING ALL OUR GUESTS DEPARTING A SAFE JOURNEY HOME AND A HAPPY NEW YEAR. OR YOU COULD EXTEND YOUR STAY AND RE-CHARGE YOUR BATTERIES FOR A FUN FILLED NEW YEAR!

27 DECEMBER

Wake up to a traditional English or continental breakfast in Seasons Brasserie, served between 8am and 10am.

Take the day to do as you please. You could stay local and relax in and around the hotel, visit our sister hotel's Health & Leisure Club (you have complimentary use of) or hit the sales on Barnstaple High Street. Alternatively, if you're feeling active, take the day to explore the many natural wonders of North Devon; perhaps cycle the Tarka Trail, stroll the South West Coast path and inhale the sea air or ramble around the wilds of Exmoor.

From 6.30pm, join us in Seasons Brasserie for a superb Gala Dinner followed by musical entertainment from local vocalist and performer Jason Toft.

Seasons Gala DINNER MENU

CREAM OF VEGETABLE SOUP (V)
Crispy croutons, artisan bread

PAN FRIED HONEY GLAZED PORK BELLY
Sesame seeds, Julienne of vegetables

MELON PANNA COTTA
Mixed berry confit, refreshing lemon sorbet

CLASSIC PRAWN COCKTAIL
Shredded lettuce, cucumber, Marie Rose sauce, Tiger Prawn, malted brown bloomer

★★★★

MANGO SORBET (V)
POACHED PAUPIETTE OF SOLE
Sauce veronique

★★★★

ROAST LOIN OF ENGLISH PORK
Apple sauce, stuffing, crackling

BEER BATTERED COD FILLET
Garden peas, fries, tartare sauce

PAN FRIED WEST COUNTRY CHICKEN BREAST
Mushroom ketchup, smoked bacon and mushroom jus

PAN FRIED LAMB SIRLOIN
Wilted spinach, poached baby pear, red wine glaze

★★★★

GLAZED LEMON TART
Strawberry dust, raspberry sorbet

WARM CHOCOLATE FONDANT
Vanilla ice cream

RASPBERRY PAVLOVA
Chantilly cream

FRESH FRUIT BOARD
Blood orange, kiwi, blue berries, pineapple, pear, vanilla yogurt

AWARD WINNING 'YARDE FARM' ICE CREAM
3 scoops of either vanilla, chocolate, strawberry, salted caramel, mint chocolate, honeycomb or lemon sorbet

DEVONSHIRE CHEESE BOARD
Homemade chutney and oat cakes

★★★★

COFFEE AND PETITE FOURS

*Menu subject to change

28 DECEMBER

A traditional English or continental breakfast will be awaiting you in Seasons Brasserie between 8am and 10am.

From 7pm-9.30pm, a sumptuous three-course dinner will be served in Seasons Brasserie. Don't forget to book your table!

29 DECEMBER

Set yourself up for the day with a full English or continental breakfast served between 8am and 10am.

Take to the shops of Barnstaple and indulge in some shopping to see if there are any bargains to be had!

A three-course dinner between 7pm and 9.30pm in Seasons Brasserie. Don't forget to book a table.

Celebrate with us this **NEW YEAR'S**

30 DECEMBER

Arrive at your leisure and settle in. You'll be warmly greeted by our management team and treated to a full afternoon tea in Seasons Bar Lounge, served from 3.30pm to 5pm.

From 6pm join us in Seasons Bar for a sparkling champagne reception then take your seats for a delicious five-course Gala Dinner in Seasons Brasserie.

After dinner, have a flutter at our fun casino with a chance to win a prize or take a cocktail masterclass with our Bar Manager.

NEW YEAR'S EVE

Start the last day of the year with a traditional full English or continental breakfast between 8am and 10am

During the day why not spend the day leisurely preparing yourself for the festivities ahead? This will certainly be the night to let your hair down and kick your heels up!

Kick off the celebrations with a champagne cocktail and canapé reception, hosted by the management from 6pm.

Seasons Brasserie will be open from 7pm for a spectacular six-course taste sensation, served to your table by our enthusiastic and dedicated team.

Countdown to the new year with your fellow guests climaxing on the stroke of midnight with a balloon explosion then head to the terrace (weather permitting!) for a better view of Barnstaple's firework display. Return to the Brasserie and keep dancing in to the wee hours with our resident DJ until 1.30am.

New Year's Eve **DINNER MENU**

BUTTERNUT SQUASH AND SWEET POTATO SOUP (V)
Artisan bread

MIXED HORS D'OEUVRES
Smoked salmon, prawn and Marie Rose sauce,
chicken liver parfait, Parma ham, egg mayonnaise,
green lip mussels, roasted cherry tomatoes and basil

MELON PANNA COTTA
Mixed berry confit, refreshing lemon sorbet

★★★★

LOBSTER THERMIDOR

CHAMPAGNE SORBET

★★★★

PAN ROASTED DUCK BREAST
Fondant potato, cavolo nero, glazed kumquats, Grand Marnier jus

BEEF WELLINGTON
Truffle mash and fine beans with a rich Madeira jus

PAN FRIED STONE BASS
White bean and smoked bacon ragu, crispy Parma ham, caviar

WILD MUSHROOM AND TRUFFLE RISOTTO (V)
Parmesan crisps

★★★★

ASSIETTE OF CHOCOLATE
Chocolate and cherry fondant, salted caramel pot,
white chocolate parfait

MINCE PIE CRÉME BRULEE
Mulled wine sorbet

PASSIONFRUIT PANNA COTTA
Lavender shortbread and lemon sorbet

FRESH FRUIT BOARD
Blood orange, kiwi, blueberries, pineapple,
pear, vanilla yogurt

★★★★

CHEESE COURSE
3 Devonshire cheeses, homemade pickles and chutneys,
oat cakes, Dow's Quinta do Bomfim, Vintage Port

★★★★

COFFEE AND PETITE FOURS

*Menu subject to change

Wishing all our guests
**A HAPPY NEW
YEAR AND
PROSPEROUS**

2019

WAKE UP TO THE NEW YEAR KNOWING YOU'VE HAD AN AMAZING INDULGENT BREAK AND EMBRACE THE FIRST DAY OF THE YEAR WITH A FINAL 24 HOURS OF GOOD FOOD AND OUTSTANDING SERVICE IN OPULENT SURROUNDINGS!

NEW YEAR'S DAY

Start the new year with a leisurely breakfast served 8am until 10.30am in Seasons Brasserie.

Enjoy the first evening of the year in style by with our champagne cocktail reception with the management team before embarking on a sumptuous five-course gala dinner.

After dinner there's a chance to win prizes in our 'Night at the Races', hosted by the management.

2 JANUARY

Departure Day

We wish you a safe journey home, Happy New Year and thank you for choosing to spend your festive break with us at The Park.

New Years Day **DINNER MENU**

ROASTED CELERY AND CREAM CHEESE SOUP
Crispy bacon

GAME TERRINE
Toasted brioche, confit pear chutney

NICOISE SALAD
Chargrilled tuna, plum tomato, French beans, olives, French dressing

STILTON AND WALNUT BON BON (V)
Baby gem salad, port wine vinaigrette

★★★★

PAN FRIED FILLET OF SEA BASS
Lime and mango salsa

LEMON SORBET (V)

★★★★

SLOW BRAISED LAMB SHOULDER
Sticky red cabbage, creamed potato, red wine glaze

CONFIT BARBARY DUCK
Puy lentil ragu

DOVER SOLE AND LANGOUSTINE TAIL
Samphire drizzled in chive dressing

PAN FRIED GUINEA FOWL
Roasted salsify confit, shallot and caramelised onion puree, game jus

WILD MUSHROOM AND BLACK TRUFFLE CANNELLONI (V)
Toasted garlic sour dough

★★★★

RASPBERRY PANNA COTTA
Raspberry gel, vanilla ice cream

FRESH FRUIT BOARD
Blood orange, kiwi, blueberries, pineapple, pear and vanilla yoghurt

STICKY TOFFEE PUDDING
Butterscotch sauce, West Country clotted cream

ASSIETTE OF CHOCOLATE
Chocolate and cherry fondant, salted caramel pot, white chocolate parfait

★★★★

COFFEE AND PETITE FOURS

*Menu subject to change

TERMS AND CONDITIONS

RESERVATIONS & BOOKINGS

To reserve a room a deposit of £100 per person is required. This amount is payable when the reservation is made, however company policy states that accommodation for both the Christmas and New Year period must be paid in full by 1st December 2018.

Guests who choose to pay the full accommodation cost upon booking can benefit from a 2.5% discount on the accommodation total. All extras will be charged automatically and the bill will sent onto the billing address

CHRISTMAS AND NEW YEAR BREAKS

For a stay encompassing both our Christmas and New Year packages, a 10% discount is available.

CHRISTMAS AND NEW YEAR CANCELLATIONS

Our Brend Hotels' cancellations scheme does not apply for Christmas and New Year bookings. Should you need to cancel your holiday for any reason we require notification in writing. The appropriate cancellation charges will then be forwarded to you by invoice. We regret we are unable to make any exceptions.

Period of notification prior to your arrival date	Charges as a % of total holiday cost
More than 100 days	Deposit
100-56 days	40%
29-56 days	70%
22-28 days	90%
0-21 days	100%

Please note that deposits are not refundable at any time, should cancellation be a possibility, we strongly advise that you take out a separate insurance policy.



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