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Christmas

FESTIVITIES 2021

Christmas

2021

**Join us for a Christmas to remember at Three Ways House Hotel,
with glittering entertainment, food and service.**

Whether you are looking for a festive lunch, private party
or a joiner party night, we have something to suit everyone
at Three Ways House Hotel this festive season.



Festive Party Nights

Available on Friday 3rd, 10th & 17th December
and Saturday 4th, 11th & 18th December

PRIVATE PARTIES are also available, please ask for details

*We are experts in party planning so just dress to impress and let us do all the work.
You'll enjoy a delicious three course dinner, coffee and mince pies, hats, novelties and crackers.
Our DJ will then be sure to get the party started for you to dance the night away.*

STARTERS

Roasted celeriac and truffle soup

Duck, pork and orange terrine, spiced apricot chutney, sour dough

Maple cured salmon, dill and cucumber pickle, chicory, rye bread

Brie and cranberry filo parcel, rocket

MAINS

Traditional turkey, chipolata, sage and onion stuffing, gravy

Braised ox cheek, red wine, smoked bacon and mushroom sauce

Baked cod, chorizo crust and lemon aioli

Beetroot and red onion tarte tatin

All served with roast potatoes and a selection of seasonal vegetables

DESSERTS

The Pudding Club's Christmas pudding, brandy sauce

Sticky toffee and date pudding, lashings of custard

Lemon and thyme posset, shortbread

Double Gloucester and stilton cheese, chutney, crackers



Festive Sunday Lunch

Sunday 5th, 12th and 19th December

Enjoy a two or three course lunch with a small gift for the children (up to 12 yrs old)

STARTERS

Roasted celeriac and truffle soup

Duck, pork and orange terrine, spiced apricot chutney, sour dough

Maple cured salmon, dill and cucumber pickle, chicory, rye bread

Brie and cranberry filo parcel, rocket

MAINS

Traditional turkey, chipolata, sage and onion stuffing, gravy

Braised ox cheek, red wine, smoked bacon and mushroom sauce

Baked cod, chorizo crust and lemon aioli

Beetroot and red onion tarte tatin

All served with roast potatoes and a selection of seasonal vegetables

DESSERTS

The Pudding Club's Christmas pudding, brandy sauce

Sticky toffee and date pudding, lashings of custard

Lemon and thyme posset, shortbread

Double Gloucester and stilton cheese, chutney, crackers



Festive Afternoon Tea

Available 29th November - 4th January inclusive
(Excluding 25th December)

Fruit scones • Plain scones • Clotted cream • Raspberry jam

Mini star mince pies • Christmas cake • Chocolate opera with happy Christmas disc
• Egnog panna cotta snowball and Santa head

White bread with turkey and cranberry • Granary bread with smoked salmon and cream cheese • Red cabbage, spinach, red onion, and Asian dressing wrap
• Open ciabatta sandwich with hummus and roast vegetables

FESTIVE VEGAN AFTERNOON TEA ALSO AVAILABLE



Bottomless Brunch

26th December - 31st December • 1st & 2nd January

Eggs benedict, toasted English muffin, smoked ham, and hollandaise sauce

Smoked salmon and scrambled free range eggs, on toasted malted bloomer with watercress

Vegan French toast, berry compote and toasted nuts

American pancakes, crispy streaky bacon and maple syrup

Baked cinnamon oats, soya yoghurt and poached apple

Smashed avocado on sourdough, feta cheese and poached eggs

All day breakfast, 2 rashers of bacon, grilled plum tomato, grilled flat mushroom, Cumberland sausage, hash brown and two eggs either poached, fried, or scrambled



Choose one dish off the menu with a choice of either
prosecco or draught beer bottomless for 2 hours

Christmas Day Lunch

A family feast without the fuss, Christmas Day lunch

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. All children will receive a small gift from Santa. Bookings taken between 12.30pm - 2.30pm.

STARTERS

Parsnip soup, curry oil
Chicken, apricot and pancetta terrine, chutney, sour dough
Hot smoked salmon, beetroot and horseradish salad
Baked button mushrooms, garlic and Armagnac cream, gruyere

INTERMEDIATE

Champagne sorbet

MAINS

Traditional turkey, chipolata, sage and onion stuffing, gravy
Roast rib of beef, Yorkshire pudding, gravy
Pan roasted halibut, wild mushrooms and gnocci
Carrot, cashew and carraway wellington
All served with roast potatoes and a selection of seasonal vegetables

DESSERTS

The Pudding Club's Christmas pudding, branding sauce
Lemon sponge pudding, lashings of custard
Dark chocolate and orange tart, Cointreau cream
Vanilla panna cotta, winter berry compote
Selection of local cheeses, celery, crackers and chutney



New Year's Eve Celebrations

See in the New Year in style

Be greeted with bubbles on arrival from 7.30pm followed by a delicious four course meal at 8pm and then dance the night away (disco and bar until 1am).

CANAPÉS

STARTERS

Roasted butternut squash and cumin soup

Terrine of confit duck, spiced apricot chutney, toast

Gin cured salmon, cucumber and dill, rye bread

Baked button mushrooms, port and stilton sauce, sourdough croute

INTERMEDIATE

Champagne sorbet

MAINS

Beef fillet tournedos, dauphinoise potatoes, green beans, red wine jus

Roast rack of lamb, creamed leeks, sauté potatoes, redcurrant jus

Pan fried sea bass, crushed new potatoes, samphire, buerre blanc

Root vegetable pithivier, tarragon cream

DESSERTS

Ginger syrup pudding, lashings of custard

Very chocolate pudding, lashings of custard

Espresso crème brulee, shortbread biscuit

Bailey's and white chocolate cheesecake

Selection of local cheeses, celery, chutney and crackers



£75.00
per adult



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Managed and operated by Countrywide Hotels