

CRICKLADE&SPA CRICKLADE HOUSE AND FRITILLARY SPA





With countryside at our core, there is no better place to enjoy the warmth of family and friends over the festive period.

Our location creates a special place to meet up again, and with our variety of bespoke packages we can cater for all groups be they large or small.

Residents can also enjoy the leisure options from our Fritillary Spa to walking, or simply enjoying the panoramic views from our terrace.

When dining, the hotel offers four great choices, and flexibility to provide you with the perfect festive environment. Gluten free, vegan and other allergen, menu preferences, are available.

So, whether an intimate gathering, or large celebration, you can be comforted in the knowledge that our location and space provide you the opportunity to enjoy a very special Christmas this year.





Festive Cricklade Afternoon Tea

> Available throughout December (excluding Christmas Day) Booking in advance is essential

> > £30.00 per person Children's afternoon tea (5-12 yrs) £20

Adults

Selection of Seasonal Sandwiches Local Cherry Glazed Ham Cotswold Turkey, Brie and Cranberry Poached Salmon and Dill Lemon Mayonnaise Egg Mayonnaise

> Egg Custard Tart Chocolate Swiss Roll Mince Pie Chef's Lemon Posset

Cricklade Scones with Jams and Clotted Cream Your choice of tea or coffee Children

Cucumber and pepper sticks
Selection of Seasonal Sandwiches
Strawberry Jam
Local Wiltshire Ham
Mild Gloucestershire Cheddar Cheese

Ginger Bread Snowman Chocolate Brownie Snow Ball Strawberry and cookie sponge with cream Mini Custard Tart

Cricklade Scone with Clotted Cream and Jam Select from our Frobishers range of fruit juices





Christmas Day Lunch
Served from 12pm and 3pm in our Restaurant and Ballroom

TREAT YOUR TASTEBUDS

Honey & Pepper Roasted Butternut Squash Soup with Cinnamon Bread (V)

Smooth Duck Liver Parfait, Smoked Duck Breast, Redeurrant Syrup, Port Jus, Brioche Loaf

Stain Glass Potato Salmon, Vine tomato, Olive & Red onion Salad, Aged balsamic & Basil Syrup

Crayfish & Cornish Crab Timbale, Crispy Leek & Watercress Salad, Lemon, Pepper & Mustard Seed Dressing

THEN SATISFY YOUR HUNGER

Roasted Turkey Breast, Turkey Leg Bonbon, Sage, Onion & Chestnut Stuffing, Pigs in Blankets, Duck Fat Roast Potato, Heritage Carrots, Piccolo Parsnips, Maple Syrup & Bacon Sprouts, Turkey Gravy

Roast Beef Wellington, Mushroom & Truffle Duxelle, Fondant Potato, Braised Red Cabbage, Maple Syrup & Bacon Sprouts, Port & Red Wine Jus

Pan Fried Fillet of Hake, Braised Fennel, Garlie & Thyme Rosti Potato, Watercress & Toasted Fennel Seed Salad, Lemon Grass & Parsley Butter Sauce

Grilled Bell Pepper & Halloumi Beggars Purse, Bell Pepper Puree, Grilled Asparagus & Celeriac Mash (V)

TO KEEP YOU FEELING SWEET

Traditional Christmas Pudding, Brandy Sauce & Blueberry Baubles

Chocolate & Candied Hazelnut Terrine, Hot Chocolate Sauce & Coconut Ice Cream

Frosted Lemon Meringue Pie, Golden Blackberry Compote & Raspberry Tuille

Warm Mini Brie with Salted Biscuits, Frozen Grapes & Smoked Tomato Chutney

Tea, Coffee & Mince Pies £95 per adult inclusive of an arrival glass of Prosecco £50 per child*,6-12 years (*under 5 years old with our compliments)





TO START

Tomato & Basil Velouté, Grilled Butter Sour Dough Bread (V)

Hot Mini Pork Pie with Piccalilli. Cornichon & Balsamic Pearl Onions

Smoked Salmon & Poached Salmon Timbale, Lemon & Caper Dressing, Buttered Brown Bloomer

Creamy Garlic Mushroom Tart, Rocket & Baby Gem Dressed salad

Maple Glazed Goats Cheese & Truffle Oil (V)

MAINS

100z Ribeye Steak, Homemade Chips, Garlic Mushroom, Roast Beef Tomato, Dressed Greens & Hollandaise Sauce

Pan Fried Seabass Fillet, Garlic & Lemon Butter Sauce, Crème Fraiché crushed New Potatoes, Cotswold Green Vegetables

Chicken Quesadilla, Pico de Galo Salsa, Coriander Sour Cream, Guacamole, Smoked Cheese & Dressed salad

Wild Mushroom Tortellini, Sherry Vinegar & Black Truffle Sauce, Parmesan Flutes, Garlic Crisps & Grilled Sour Dough Crostini (V)

TO FINISH

Traditional Christmas Pudding, Brandy Sauce & Blueberry Baubles

Apple & Rhubarb Crumble with Homemade Custard

Cocoa & Chocolate Brownie with Baileys Toffee Sauce & Vanilla Ice Cream

Four Cheese Selection, Fig & Pear Chutney, Frozen Grapes, Celery & Biscuits

£60 per person

£30 per child*, 6-12 years (*under 5yrs old with our compliments)



New Years Eve

The highlight of the Festive period is certainly bringing in 2024 in style!
7pm Cocktails and Canapes with access to our roulette table with dinner at 7.30pm,

MENU

 $\label{eq:cream} Cream of celeriae \& \ butternut \ soup, baked focaccia \ bread \ (V), GF \ on \ request$ Or $Scottish \ salmon \ fillet, stain \ glass \ potato \ wrap, basil, dehydrated \ tomato \& \ shallot \ salad \ (GF)$



Fillet steak, brandy sauce, toffee shallot, potato rosti, heritage carrots & stem broccoli (GF)

Or

Wild mushroom & truffle beggars' purse, toffee shallot, potato rosti, heritage carrots & stem broccoli (GF/V)



Oreo chocolate mousse millefeuille



Roast pear & apple tatin, port syrup & clotted ice cream Or 4 Cheese selection, glazed fig, apple chutney, grapes, celery & biscuits



Followed by Petit Fours

£95 per person Dress Code – Dress to impress, but masks are non-negotiable

New Year's accommodation
Make the most of welcoming in 2024and stay with us too.
Standard double or twin rooms are available at £120 inclusive
of breakfast and based on two people staying. Single occupancy
starts from £100 bed and breakfast. Superior and spa rooms,
along with our suite, are also available with upgraded prices.





Festive Party Nights

Our ballroom is always a favourite at Christmas time for celebrating with friends, families or colleagues

7pm arrival for 7.30pm sit down Glass of 'festive fizz' on arrival Three-course festive menu Disco and festive theme

Dates available throughout December, with the festivities beginning on Friday 24th November through until 23rd December.

$TO\ START$ Chefs Homemade Soup with Grilled Bloomer Bread (V)

Chicken & Port Parfait, Port Syrup, Red Onion Chutney, Sour Dough Crisp

Crayfish & Prawn Cocktail Salad, dressed Salad & Buttered Brown Bread

MAINS

Roasted Turkey Breast, Sage & Onion Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Cotswold Vegetables, Yorkshire Pudding & Turkey Jus

Herb Crusted Salmon Fillet, Crème Fraiche & Chive Mash Potato, Cotswold Vegetables, Tomato & Lemon Compression, Parslev White Wine Sauce

Roast Butternut & Feta Cheese Tart, Toasted Pumpkin Seeds, Bell Pepper Puree, Maple Roast Piccolo Parsnips & Truffle Roast Potatoes (V)

BEFORE DANCING

Creme Brule Cheesecake, Golden Berry Compote & Toffee Sauce

Chocolate Profiteroles, Chocolate Sauce, Chocolate & Hazelnut Soil & Chantilly Cream

Christmas Pudding, Cranberry Gel & Warm Brandy Sauce

Friday or Saturday nights £50pp (glass of Champagne on arrival) Sunday to Thursday £45pp Bar closes midnight except for residents.

Fritillary Spa

All throughout the festive programme, our spa will be open, closing at 6pm on Christmas Eve, and reopening 10am Boxing day. The spa will be closed on January 1st, re-opening at 10am on January 2nd.

To celebrate the festive period and a little stocking filler from us, all treatments throughout December, have a 20% discount!



For more details of treatments visit www.fritillaryspa.co.uk

Bookings for non-residents for Christmas or Boxing Day lunch, and the New Year's Eve celebrations require a £50 per person deposit at the time of confirming. Festive afternoon tea requires a £10 per person deposit.





