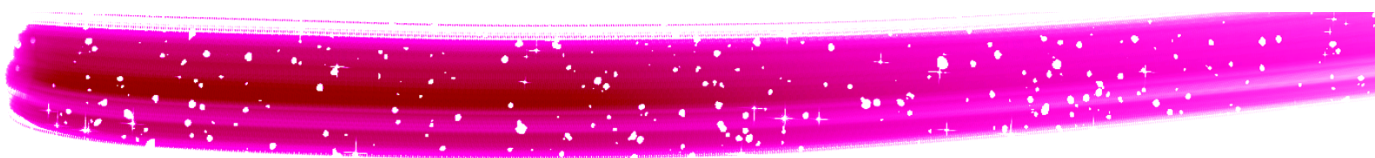


Heath Court Hotel Christmas 2024



Christmas Day Luncheon

Smoked Salmon with Crème Fraîche

Delicate slices of premium smoked salmon with tangy crème fraîche, on a bed of mixed greens with a twist of lemon and a sprinkle of dill.

Camembert & Cranberry Parcels (V)

Golden, flaky pastry parcels filled with molten Camembert cheese and sweet cranberry sauce, served with a crisp mixed leaf salad.

Butternut & Sage Soup (Ve) (GF)

A velvety blend of sweet butternut squash and aromatic sage, finished with a hint of nutmeg.



Orange and Dill Glazed Salmon

Salmon fillet, glazed with a vibrant blend of orange juice and honey, infused with fresh dill. Accompanied by a wild rice pilaf featuring cranberries and toasted almonds.

Roast Duck Breast with Cherry Glaze

Succulent duck breast perfectly cooked and glazed with a rich cherry sauce, accompanied by creamy potato gratin and roasted Brussels sprouts for a harmonious balance of flavours.

Heath Court Platter

A festive trio featuring tender slices of roast turkey, succulent roast beef, and juicy pork loin.

Wild Mushroom & Chestnut Risotto (Ve) (GF)

A luxurious and creamy risotto infused with the earthy flavours of wild mushrooms and chestnuts, finished with a drizzle of aromatic truffle oil



Christmas Pudding (VE) (GF)

A traditional festive favourite, this rich Christmas pudding is served with generous lashings of brandy-infused custard.

Baileys Cheesecake

Indulge in a decadent Baileys cheesecake, featuring a smooth, creamy filling on a crunchy biscuit base, topped with delicate chocolate shavings.

Poached Pears in Red Wine (Ve) (GF)

Elegant pears poached in a spiced red wine reduction, served with a scoop of velvety vanilla ice cream



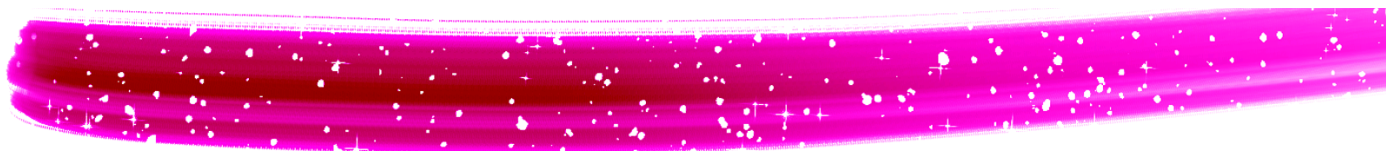
Cheese Platter

A selection of fine cheeses, including creamy Brie, sharp Cheddar, and robust Blue cheese, complemented by an assortment of crisp crackers, fresh grapes, and a tangy chutney.



Coffee & Mince Pies

Adults: £105.00 | Under 11's: £52.00 | Under 5's: Free of charge



Christmas Cheer & Party Night Menu

Classic Prawn Cocktail

Succulent prawns layered with crisp lettuce, drizzled with a tangy Marie Rose sauce, and topped with a sprinkle of paprika and a wedge of lemon.

Ham Hock & Pea Terrine (GF*)

Rustic terrine combining tender ham hock and sweet peas, served with a tangy piccalilli and crusty bread.

Whole Baked Mini Camembert (V)

A whole mini-Camembert, baked to gooey perfection, served with cranberry compote and toasted baguette slices for a delightful dip.

Sweet Potato, Coconut & Chilli Soup (Ve)

A creamy blend of sweet potato and coconut milk, with a hint of red chilli for a subtle kick, garnished with fresh coriander and a swirl of cream.



Herb-Crusted Hake

Hake fillet coated with a fresh herb crust, crushed potatoes and green beans with a lemon sauce.

Roast Turkey

Traditional roast turkey with all the trimmings - juicy slices of turkey breast, sage and onion stuffing, pigs in blankets, rich gravy & Yorkshire pudding.

Roast Beef

Tender roast beef, accompanied by Yorkshire pudding, horseradish, and a luscious gravy.

Stuffed Butternut Squash (Ve) (GF)

Roasted butternut squash stuffed with a quinoa, cranberry, and walnut filling, drizzled with a maple glaze.



Vegetables, Accompaniments, and Roasted Potatoes



Classic Christmas Pudding (VE*) (GF*)

Simply served with lashings of brandy-infused custard.

Chocolate & Black Cherry Trifle

Layers of rich chocolate sponge, juicy black cherries, and smooth chocolate custard, topped with whipped cream and chocolate shavings.

Rhubarb & Ginger Dessert (Ve) (GF)

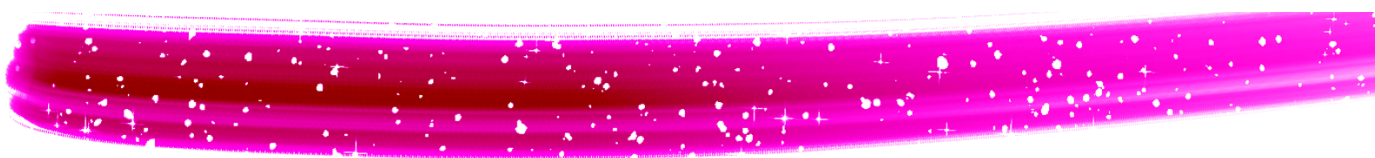
Tangy rhubarb and zesty ginger, this dessert is both gluten-free and vegan-friendly.

Cheese & Biscuits

An assortment of cheeses accompanied by a selection of crackers, fresh grapes, and a tangy chutney.



Coffee & Mince Pies



Christmas at Heath Court Hotel

Celebrate the festive season with us!

Experience the magic of Christmas with our delightful Christmas Cheer and Party Night Menu, available throughout December. Join us for a memorable dining experience, perfect for lunch, dinner, and our lively party nights, as well as our traditional Sunday Carvery lunch.

Party Nights: £53.00 per person

Join the Festivities on:

Friday 29th & Saturday 30th November

Friday 6th, 13th & 20th December

Saturday 7th, 14th & 21st December

Arrival from 6:30 pm, with dinner served from 7:00 pm - followed by dancing, fun, & entertainment with our resident DJ until midnight.

Carvery Lunch & Festive Dinner (excluding Party Nights)

Starters: £7.25

Main Course: £18.50

Desserts: £7.00

Cheese: £8.50

Coffee & Mince Pies: £3.50

Indulge in the holiday spirit with our specially curated menus and create unforgettable memories with us at Heath Court Hotel.

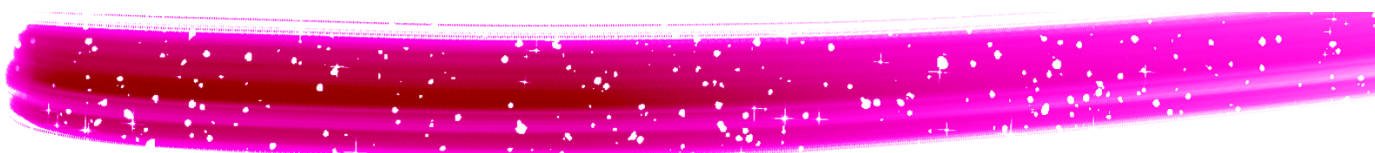
Book your festive celebration today!

Call us on **01638 676 392** or

Email Christmas@HeathCourtHotel.com

For Terms & Conditions, please visit HeathCourtHotel.com

Moulton Road | Newmarket | Suffolk | CB8 8DY



Menu Notes:

- **(GF) - Gluten Free**
- **(GF*) - Gluten Free Option Available**
- **(V) - Vegetarian**
- **(Ve) – Vegan**
- **(Ve*) – Vegan Option Available**

Terms & Conditions:**Party Nights & Christmas Day**

1a A non-refundable deposit of £15.00 per person is required – payable upon booking.

1b Final Balance and Pre-order required 4 weeks prior to your event.

Restaurant Bookings tables of 5 or more (for tables of 10 or more a pre-order will be required)

2a A non-refundable deposit of £10.00 per person is required – payable upon booking.

2b The remaining balance is payable on the day of your booking.

3. Deposits are non-refundable/ transferable.

4. In the event of Government Guidance forcing closure of any of our Dining Facilities a Full Refund will be given for all payments made.

5. We cannot guarantee that our vegetarian & vegan dishes have been cooked in dedicated vegetarian and vegan environments.

6. We cannot guarantee that our dishes do not contain bones.

7. Allergen advice: Due to the way our food and drink is prepared it is not possible to guarantee the absence of allergens in our meals and drinks and we do not make a “free from” claim.

8. Menu descriptions do not include all ingredients. Please speak to a member of the Team should you have any concerns.

9. Prices include VAT.

10. We reserve the right to change, amend or withdraw Menu items at any time without prior notice.

11. Cancellations made less than 4 weeks before the event will result in the loss of the full payment. No refunds will be given unless otherwise agreed by management.

12. The person making the booking is responsible for any damage caused to the venue or property during the event. An additional charge may be applied for any damages or excessive cleaning required.

13. Your booking is only confirmed once the deposit has been received and you have received written confirmation from Heath Court Hotel.

14. Heath Court Hotel will not be held liable for any failure or delay in providing services due to circumstances beyond our control, including but not limited to, acts of God, war, terrorism, government action, natural disasters, or strikes.

For bookings and enquiries, please contact:

Heath Court Hotel

Moulton Road, Newmarket, Suffolk, CB8 8DY

01638 667171

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www.HeathCourtHotel.com

