



Festive Lunch

Dates available throughout December on all days of the week served between 12:00 – 14:00 in Beaus Restaurant 2 Course £29 per person | 3 Course £35 pp | Add a glass of sparkling wine on arrival £6 pp

Starters

Tomato and roasted pepper soup, herb croutons **(V) (DF) (Ve)**Smoked salmon plate, crispy capers, micro herbs, lemon wedge, shallot and chive dressing **(DF) (GF)**Ardennes pate, apple chutney, ciabatta croutes

Mains

Traditional roast turkey, sage, onion and apricot stuffing, pig in blanket, rich red wine gravy **(DF)**Slow cooked pork belly, sun dried tomato gravy **(GF) (DF)**Poached smoked haddock, white wine and coarse grain mustard cream **(GF)**Cranberry and cashew nut roast, red wine gravy **(Ve) (DF) (GF)**

All main courses served with roast potatoes and festive seasonal vegetables

Desserts

Christmas pudding, brandy cream, red currant bunch (V)
Warm chocolate brownie, rocky road ice cream, chocolate sauce (V)
Eton mess cheesecake, Chantilly cream, raspberry sauce (V)

GF - Gluten Free DF - Dairy Free Ve - Vegan V - Vegetarian

Private Christmas Party Nights

Joiner party nights available on Friday 29th & Saturday 30th November. Friday 6th, Saturday 7th, Friday 13th, Saturday 14th, Friday 20th, Saturday 21st December

Private party night dates are available throughout December and early January. Package includes sparkling wine reception, Christmas crackers & novelties, three course Christmas dinner, disco and dancing until midnight

£55 pp with sparkling wine reception

Starters

Tomato and roasted pepper soup, herb croutons **(V) (DF) (Ve)** Smoked salmon plate, crispy capers, micro herbs, lemon wedge, shallot and chive dressing **(DF) (GF)** Ardennes pate, apple chutney, ciabatta croutes

Mains

Traditional roast turkey, sage, onion and apricot stuffing, pig in blanket, rich red wine gravy (DF)

Slow cooked pork belly, sun dried tomato gravy (GF) (DF)

Poached smoked haddock, white wine and coarse grain mustard cream (GF)

Cranberry and cashew nut roast, red wine gravy (Ve) (DF) (GF)

All main courses served with roast potatoes and festive seasonal vegetables

Desserts

Christmas pudding, brandy cream, red currant bunch **(V)**Warm chocolate brownie, rocky road ice cream, chocolate sauce **(V)**Eton mess cheesecake, Chantilly cream, raspberry sauce **(V)**

New Year's Eve Gala Dinner

Arrival from 7:30pm, seated for dinner at 8:00pm | Dress code: black tie or lounge suit £75 per person

Canapés with a glass of Sparkling Wine

Apperiser

Roasted beetroot and fennel soup, mini cheese twists (V)

Starters

Smoked chicken and black pudding terrine, piccalilli, crispy pancetta, sour dough crisps Mediterranean vegetable tian, spiced tomato relish, sour dough crisps **(V) (Ve)**

Mains

Compressed confit lamb leg, Hasselback potatoes, savoy and soy bean ragu, red currant jelly glaze **(GF)** Roasted vegetable tian, tomato and oregano sauce, Hasselback potatoes, savoy and soy bean ragu **(GF) (VE)**

Desserts

Assiette of vanilla crème brullee, panna cotta, forest fruit compote, white chocolate and vanilla cheesecake

Cheese Course

Cheese plate, black bomber, Cornish yarg, Oxford blue, apple slices, celery sticks, selection of biscuits, pear and white wine chutney



*A non-refundable deposit of £10 per person is required to secure the deposit

*The balance of the total cost of the event is required 4 weeks prior to your booking.

Any cancellation after this time are charged in full.

* Cash, cheque,bank transfer or credit cards may be used as payment. Please make all cheques payable to Donnington Grove Country Club. Please call for BACS details.

* We reserve the right to release reservations which are not fully paid by the due date. Prepaid deposits will be retained in lieu of final payment.

* Please send all payments for the attention of the Chrismas Coordinator.

Other Conditions

* Please inform our Christmas Coordinator of any special dietary requirements 4 weeks prior to the event.

* All prices include VAT at the current rate receipts are available on request after final payment has been received.

* Our evening Christmas events are not suitable for children and discounts are not offered for guests under the age of 18.

* In the unfortunate event that the Christmas party is cancelled, we reserve the right to offer an alternative date. In the event of the alternative date not being suitable, all pre-payments made will be returned within 14 days without further claim against Donnington Country Club.

* All accommodation packages require pre payment and cancellations less than 28 days before the event are charged in full.



To book your place please contact us

Tel: 01635 581000 Email: enquiries@donnington-grove.com

Donnington Grove, Grove Road, Newbury, RG14 2LA