

Festive Season Packages

FESTIVE PACKAGES

DATE	ROOM TYPE		
	Classic	Superior	Suite
1st - 23th Dec			
2 night week day	from £235.00	£290.00	£375.00
2 night weekend	from £250.00	£335.00	£425.00
3 night week day	from £335.00	£390.00	£525.00
3 night weekend	from £350.00	£440.00	£575.00
26th - 28th Dec			
2 night	from £250.00	£335.00	£425.00
3 night	from £350.00	£440.00	£575.00
29th - 30th Dec			
2 night	from £235.00	£290.00	£375.00
New Year's Eve / New Year's Day			
1 night*	£250.00	£275.00	£325.00
2 night*	£375.00	£425.00	£525.00
2nd - 4th Jan			
2 night	£250.00	£335.00	£425.00
3 night	£350.00	£440.00	£575.00

Above prices based on 2 people sharing.
Includes complimentary glass of mulled wine on arrival.
Dinner allowance £25 per person per night.

*New Year gala dinner included.

NON-RESIDENTS

Christmas Day lunch (served 12 - 4pm)	£75.00
Boxing Day brunch (served 12 - 4pm)	from £9.95
New Year's Eve dinner (served 7.30pm till late)	£75.00
Christmas Party menu (pre-booking essential)	from £25.00

Please note: a 50% non-refundable deposit is required in advance to secure your reservation.
Full payment is required by 1st December 2014.
Any bookings made after this date must be paid in full.



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2014 Festive Packages

*Celebrate Christmas
and New Year at the
Charles Cotton, Hartington*

Christmas Day

We will be serving our 5 course Christmas Day lunch
12 noon to 4.00pm. Booking essential.

Champagne and canapés



**Layered gateau of Scottish salmon and prawn,
mascarpone and pannacotta**
with tomato and dill dressing

Chicken liver terrine
with homemade spiced plum relish and toast

Lightly curried parsnip and bramley apple soup (V)

Pumpkin tortellini (V)
with sage butter sauce



Traditional roast breast of turkey
with Derbyshire chestnut stuffing, chipolata in bacon,
roast jus and cranberry sauce

Roast cod fillet
cream of white bean, spinach and roast garlic oil

Roast sirloin of beef
Yorkshire pudding, roast jus and horseradish cream

Spinach, chestnut, mushroom and butternut squash crêpe (V)
with parmesan cream

All dishes served with buttered Brussels sprouts, honey glazed
carrots and parsnips and roast potatoes



Vintage Christmas pudding
with brandy laced custard sauce

Chocolate truffle torte
with Baileys cream

Fresh cream-filled profiteroles
with warm chocolate sauce

Harrington cheese board

Classic lemon tart



Tea, coffee and mince pies

£75.00 (children under 12 - £37.50)

Please note: a 50% non-refundable deposit is required to secure
your booking and full payment by 1st December 2014.

New Year's Eve

Fine food, fine wine, singing and dancing...
The Charles Cotton New Year gourmet dinner and dance!
Live entertainment throughout the evening.

Why not stay the night or two! Special festive rates available to
all our diners. Contact Reservations for full details.

Champagne and canapés



Lightly curried parsnip and bramley apple soup (V)

Chicken liver terrine
with homemade spiced plum relish and toast

Rosette of seasonal melon
with anise infused mandarin sauce

Grilled goats cheese
with walnut crust and balsamic dressing



Derbyshire roast beef
served with Yorkshire puddings, goose fat roast potatoes
and rich gravy

Chicken forestiere
with potato dauphinoise and wild mushroom cream

Roasted pork loin
with black pudding fritter, potato fondant and grain mustard jus

Honey roasted salmon supreme
with sautéed potatoes, green beans and chive cream sauce

Butternut squash and mascarpone tortellini
with tomato fondue



Winter Eton mess
with roasted plums, cinnamon, orange soaked cranberries
and chestnuts

Chocolate truffle terrine
with fruit compote and vanilla ice cream

Apple crumble
with vanilla custard

Selection of local cheeses
grapes, celery, chutney and biscuits



Tea, coffee and mince pies

£75.00 per person

Please note: a 50% non-refundable deposit is required to secure
your booking and full payment by 1st December 2014.