



New Year Break...

Celebrate the New Year in Style. Arrive at your leisure, unwind in the peace and tranquility of this superb setting and enjoy the comfort and hospitality without the worry of driving or having to organise such an occasion.

Three Night Break

(Arrive 29th or 30th December 2018 for 3 nights)

Standard Rooms (Twin/Double) £297.00

Superior Rooms (Twin/Double) £342.00

Single Room £348.00

Rates are per person for the Three Night Break and Include Dinner each night (Dinner Dance New Year's Eve), Full English Breakfast and VAT @ 20%.

Extra Night (fourth night)

(Dinner, Bed and Breakfast per person)

Standard £55 - **Superior** £60 - **Single** £70

The Hotel will be closed over the Christmas period

23rd - 28th December 2018 inclusive

We will also be closed for annual maintenance and decoration from

2nd January 2019, re-opening 2pm Sunday 20th January 2018

Booking Details

Terms & Conditions

Party Nights & New Year's Eve Dinner Dance

(Non-Residential)

A deposit of £10 per person is required within 10 days of booking. The deposit is non-refundable in the event of cancellation after 1st December 2018. The balance is payable by the 1st December 2018. Wines and other drinks must be settled on the day prior to departing.

New Year Break (Residential)

A deposit of £50 is required per room. This is non-refundable if you cancel your reservation. A cancellation charge of 50% of the package price will be made for cancellations made 2-4 weeks prior to Arrival and 80% if less than 2 weeks prior to arrival. Children aged under 16 will not be able to attend the New Year's Eve Dinner Dance.

Cancellation by the Hotel

In the unlikely event that the Hotel has to cancel any event or package, an alternative date or venue will be offered or a full refund given. The Hotel reserves the right to alter, amend or change any contents, menus or prices in the brochure without notice.

Well behaved dogs are welcome by arrangement.

There is a charge of £10.00 per night.

Telephone 01308 423300

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Eype, Bridport, Dorset DT6 6AL



Eype's Mouth Country Hotel

Experience the difference

Christmas & New Year



2018



Eype, Bridport, Dorset DT6 6AL





Christmas Party Nights...

Friday 14th, Saturday 15th & Saturday 22nd December.

We are preparing once again for the Festive Season and invite your party of friends, family or work colleagues to join one of our "Christmas Party Nights." A great celebratory night is organised for you to enjoy with a superb 3 course meal and excellent entertainment. Commencing at 7.15pm with drinks in the Admirals Bar, the meal is served at 7.45pm followed by dancing until 12.30am with the Rob Wall Disco providing music to suit everyone.

Menu

Freshly Made Butternut Squash, Honey and Thyme Soup (v)

Finished with Toasted Chestnuts

Peppered Venison Carpaccio

Dusted with Orange Zest and drizzled with Horseradish Crème Fraîche

Trio of Smoked Fish Terrine

Smoked Trout, Mackerel and Scottish Smoked Salmon, set in Garlic Butter, with Dorset Watercress and Cherry Tomato Salad

Goats Cheese and Chive Panna Cotta (v)

Accompanied by a Spiced Cranberry Compote and Toasted Sea Salted Focaccia

Roast Breast of Turkey

Duck Fat Roast Potatoes, Pigs in Blankets, Sage and Caramelised Red Onion Stuffing, with a Rich Madeira and Turkey Pan Gravy

Duo of Roasted Partridge Breast

Wrapped in Parma Ham, with a Hedgerow Berry Sauce, Creamed Winter Greens and Duchess Potato

Slow Braised Brisket of West Country Beef

Cooked in Red Wine and Root Vegetable Sauce, with Cöcotte Potatoes and Braised Red Cabbage

Paupiette of South Coast Plaice

Filled with Lyme Bay White Crab, with Braised Fennel, Parisienne Potatoes and a Shellfish Cream Sauce

Pumpkin, Hazelnut and Sweet Potato Loaf (v)

Wild Mushroom and Tarragon Sauce finished with a drizzle of White Truffle Oil

Warm Christmas Pudding

With Brandy Sauce

White Chocolate and Stem Ginger Mousse

With a Pistachio Tuile Biscuit

Raspberry Mille-Feuille

Drizzled in Fruit Coulis, with Fresh Raspberries

Selection of Luxury Dorset Ice Creams

Platter of Dorset and Devon Cheeses

With Biscuits, Celery and Grapes

Coffee and Mince Tartlet

Price: £28.95 per person

Includes; Dinner, Entertainment, Crackers, Novelties & VAT@20%

Special Overnight Accommodation Rate for guests attending Party Night

Twin/Double Rooms £39.00 per person

Single Occupied Rooms £48.00 per person

(Rates include Full English Breakfast and VAT@20%)

New Year's Eve Dinner Dance...

The evening commences from 7pm with a Champagne and Canapé Reception. Chef's Gourmet Dinner is served from 7.45pm followed by dancing until 1am to the music of the Rob Wall Disco with DJ Rob proving a blend of music to suit everyone. It promises to be another great Party Atmosphere as we see out the "Old Year" and welcome in the "New Year."

Menu

Pan-Fried Quail Breast and Crispy Quail Leg

Burnt Apple Purée and Poached Black Cherries

Sautéed Tiger Prawns in Garlic Butter

Served over Toasted Brioche, with a Mango and Coriander Salsa

Roasted Vegetable and Cream Cheese Terrine (v)

Wrapped in Spinach, with Confit Tomato and Basil Dressing

Roasted Tomato and Marrow Soup (v)

With a Swirl of Cream

Champagne and Orange Sorbet

Beef Wellington

West Country Beef Fillet, wrapped in Mushroom Duxelles and Puff Pastry, served with Marquis Potato and Red Wine and Truffle Jus

Baked Herb Crusted Fillet of Halibut

Set over a Bed of Swiss Chard, with Langoustine Bonbons, Parmentier Potatoes and a Lobster Sauce

Caramelised Red Onion Tart Tatin (v)

Topped with Crumbled Dorset Blue Vinny Cheese, Crisp Watercress and a Sweet Balsamic Glaze

Passion Fruit, Kiwi & Mixed Berry Sweet Shortcrust Pastry Tart

With Crème Pâtisserie and Amaretti Biscuit Base

Double Chocolate Pavlova

With Mascarpone, Whipped Cream and Chocolate Lattice

Platter of Local Dorset and West Country Cheeses

With Biscuits, Celery and Grapes

Coffee and Petits Fours

Price: £85.00 (Inclusive of VAT @20%)

Dress: Jacket and Tie



*Looking for a Christmas Lunch Function?
Contact us for more details and prices*