



FESTIVE CELEBRATIONS

CHRISTMAS | NEW YEAR'S EVE

WEAR PARK RESTAURANT

LUNCH | DINNER: 3 COURSE MENU + GLASS OF WINE
£29.50 per person | 20% member discount applies for restaurant
bookings of tables of 12 or less. 10% discount for other bookings.

Prefer a private room? Ask for prices for up to 160 people

CHRISTMAS PARTY NIGHT

FIZZ ON ARRIVAL | THREE COURSE DINNER | DISCO UNTIL 1AM
£40.00 per person | limited availability

FESTIVE MENU

Jerusalem artichoke soup, truffle oil, toasted almonds
Duck liver parfait, plum & port chutney, sour dough toast
Pear, blue cheese and dill salad, parsnip crisp, horseradish oil
Beetroot & cardamom cured salmon, sour cream, watercress, rye bread

Ballantine of turkey breast, chestnut & apricot stuffing, turkey &
cranberry leg bonbon, bacon chipolata, roast potatoes, red wine gravy
Fillet of sea bream, fondant potato, baby spinach lobster & saffron sauce
Wild mushroom & chestnut wellington, roasted thyme
new potatoes, hazelnut pesto

Christmas pudding, orange and vanilla custard
Chocolate delice, salted caramel ice cream, nut praline
Spiced apple cheesecake, apple sorbet
Cheese plate, grapes, celery, chutney and crackers

NYE BALL THE DUCKWORTH

5 COURSE MENU | GLASS OF FIZZ | LIVE BAND
DISCO UNTIL 1AM | SHARED TABLES OF 10
£75 per person

NYE DINNER WEAR PARK RESTAURANT

5 COURSE MENU | GLASS OF FIZZ
£50 per person

NYE MENU

Celeriac, lemongrass and apple veloute

Braised belly pork, roasted apple, potato puree,
five spiced jus

Caramelised scallop, parsnip and vanilla, wilted
spinach, lobster foam

Fillet of beef, Dauphinoise potato, roast carrot,
tenderstem broccoli, cavolo nero, shallot and thyme jus

Gateau opera, hazelnut ice cream

NEW YEAR'S DAY LUNCH ON 1ST JAN
BURN'S NIGHT DINNER ON 25TH JAN

SAVE THE DATE 2021





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FESTIVE

C E L E B R A T I O N S

EXETER
GOLF AND
COUNTRY
CLUB