

★ Festive Lunches

Two Course Lunch £29.95pp ★ Three Course Lunch £36.95pp

TO START

SHRIMP COCKTAIL

Baby gem lettuce, Bloody Mary mayonnaise & lemon oil (gf, df)

BRAMLEY APPLE, CHESTNUT & HAMPSHIRE WILD MUSHROOM SOUP

Bramley apple, roasted chestnut & local wild mushrooms (ve, df, gf on request)

CRISPY DUCK SPRING ROLLS

Pickled cucumber, fresh spring onion & a hoisin dressing

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY

Classic seasonal trimmings & game-based gravy (df, gf on request)

WILD MUSHROOM PARCEL

Baked Savoy cabbage parcel, carrot, rice & tomato sauce (ve)

HERB-CRUSTED BAKED COD LOIN WITH "SALT COD" BOULANGÈRE

Boulangère potato, tomato-bean cassoulet & tenderstem broccoli (gf, df)

TO FINISH

CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Chocolate panettone pudding & mocha ice cream (v)

STEAMED ENGLISH PLUM PUDDING

Berry compote & brandy butter (gf, df on request)

CHOCOLATE YULE LOG

Chocolate roulade & winter berries (v)

Available 7 days a week, 12pm to 2pm from Monday 23rd November

Not available Christmas Day, Boxing Day & New Year's Eve

PACKAGE INCLUDES:

2 OR 3 COURSE MEAL

CHRISTMAS CRACKERS ★ FESTIVE THEMED ROOM

ADVANCE BOOKING REQUIRED

PRE-ORDER A GLASS OF PROSECCO £7 PER PERSON

ADD COFFEE & WARM MINCE PIES FOR £3.50 PER PERSON

★ Christmas Day

£94.00 per person ★ £35.00 per child (Children aged 3 -12)

TO START

TRIO OF SALMON

Poached, cured & smoked, pickled cucumber, rye croutons & citrus-honey dressing (df)

SMOKED DUCK SALAD

Sweet cherries, celeriac remoulade & toasted brioche (gf, df)

LIGHTLY CURRIED APPLE & PARSNIP SOUP

Spiced apple, parsnip & a blue-cheese scone (v, ve, gf on request)

SMOKED PEPPER, GOAT'S CHEESE & GRUYÈRE TART

Spiced tomato compote (v, gf)

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY

Classic festive accompaniments & game gravy (df, gf on request)

LAMB RUMP

Roasted fennel, apple, crisp bacon, caramelised parsnips, baked apple & cider jus (df, gf)

HONEY-BAKED COD

Garlic butter, smooth mash & braised leeks with chives (gf)

WHOLE STUFFED CELERIAC

Parsnips, apples, chestnuts, cranberries & nutmeg cream (ve, df)

TO FINISH

CHRISTMAS BROWNIE

Caramel-chocolate sauce & mocha ice cream (v)

TRIFLE

Chocolate-orange custard, vanilla cream, toasted almonds & sweet cherries

STEAMED ENGLISH PLUM PUDDING

Berry compote & brandy butter (gf, df on request)

CHEESES WITH BISCUITS

Locally sourced cheeses, biscuits, grapes, celery & seasonal chutney (gf on request)

PACKAGE INCLUDES:

CANAPÉS ON ARRIVAL ★ THREE COURSE LUNCH ★ CHRISTMAS CRACKERS ★ COFFEE & MINCE PIES ★ FESTIVE THEMED ROOM

ARRIVAL BETWEEN 12.30PM -1PM

CANAPÉS SERVED FROM 12:30PM - 1PM ★ LUNCH SERVED FROM 1.30PM

★ New Year's Eve

£89.00 per person

TO START

HAND PICKED PORTLAND CRAB

Avocado & lime purée, crisp toasts & cress (df, gf on request)

BABY LEEK AND POTATO TART

Smoked pepper purée & frisée herb salad (gf, v, ve on request)

TO FOLLOW

BEEF FILLET

Pomme Sarladaise on a carrot purée, baby spinach,

blistered cherry tomatoes & black truffle jus (gf)

POTATO AND CEP PITHIVIER

Roma tomato salsa (v, ve on request)

TO FINISH

PASSION-FRUIT ENTREMENT

Bitter chocolate truffle, vanilla cream & tuile biscuit

WARM GLAZED BERRIES

Lemon sorbet (ve, df, gf)

PACKAGE INCLUDES:

CANAPÉS ON ARRIVAL ★ GLASS OF FIZZ ON ARRIVAL
MAGICIAN ★ THREE COURSE SET MENU ★ NOVELTIES
DISCO & DANCING

ARRIVAL FROM 7:30PM WITH SEATING AT 8:00PM

OVERNIGHT PACKAGES:

ONE OR TWO NIGHTS AVAILABLE FROM £179.00 PER PERSON
INCLUDES NEW YEAR'S EVE TICKET

TERMS AND CONDITIONS

Non-refundable deposit of £15 per person required to secure the booking

Prepaid deposits will be retained in lieu of final payment

Total balance is required 6 weeks prior to your booking

Any cancellations after this time are charged in full

FULL TERMS AND CONDITIONS AVAILABLE ONLINE

BOOK NOW

E: CHRISTMAS@SANDFORDSPRINGS.CO.UK T: 01635 296800


SANDFORD SPRINGS
HOTEL GOLF EVENTS
★★★★



CHRISTMAS & NEW YEAR

£59.00 pp

CHRISTMAS

Around the World

SHARED PARTY NIGHTS

This year, we are taking inspiration from Christmas traditions across the globe & bringing them together on your table.

**GO AROUND THE WORLD IN ONE NIGHT!
IF SANTA CAN DO IT. SO CAN YOU!**

JOIN US ON

FRIDAY 4TH DECEMBER ☆ SATURDAY 5TH DECEMBER
FRIDAY 11TH DECEMBER ☆ SATURDAY 12TH DECEMBER



TO START



SHRIMP COCKTAIL

Baby gem lettuce, Bloody Mary mayonnaise & lemon oil (gf, df)
During Prohibition in the 1920s in the USA, restaurants repurposed unused cocktail glasses to serve chilled seafood to keep a sense of cocktail-style sophistication without alcohol. Shrimp cocktail became further popularised in 1960s Las Vegas.



APPLE, CHESTNUT & WILD MUSHROOM SOUP

Bramley apple, roasted chestnut & local mushrooms (ve, df, gf on request)
Soup has been a UK staple since medieval times. The Bramley apple, grown from a pip planted by Mary Ann Brailsford around 1809 & later named after Matthew Bramley, became a Christmas favourite, ideal for pies, mincemeat, sauces, & soups.



CRISPY DUCK SPRING ROLLS

Pickled cucumber, fresh spring onion & a hoisin dressing
Thai spring rolls (Por Pia Tod) traditionally contain pork or glass noodles, but duck versions are popular in night markets during cooler festive months. Their golden, cylindrical shape resembles gold bars, symbolising wealth & prosperity.



HONEY & LIME GRAVLAX

Cured salmon, honey & lime, blood orange & mustard-dill dressing (df, gf)
A key dish of the Scandinavian Christmas "Julbord". Its name means "buried salmon", from the medieval practice of burying fish above the tide line, to lightly ferment it. Today, the tradition continues by curing salmon in salt & sugar in the refrigerator for 1-3 days.

PACKAGE INCLUDES:
COCKTAIL RECEPTION ☆ MAGICIAN ☆ DISCO
THREE COURSE CHRISTMAS DINNER ☆ FESTIVE THEMED ROOM

TIMINGS
COCKTAIL RECEPTION 6.30PM ☆ SEATED FOR DINNER 7.30PM



TO FOLLOW



TRADITIONAL ROAST NORFOLK TURKEY

Classic seasonal trimmings & game-based gravy (df, gf on request)
Turkeys arrived in England from the Americas in the early 1500s, & Henry VIII was among the first monarchs said to have eaten turkey at Christmas. Later, A Christmas Carol by Charles Dickens helped cement turkey as the classic festive feast.



WILD MUSHROOM PARCEL

Baked Savoy cabbage parcel, carrot, rice & tomato sauce (ve)
A traditional Bulgarian, vegan dish served on Christmas Eve (Budni Vecher) to represent a meatless meal. It is part of a strict fasting tradition, with the dishes intended to bring prosperity & luck for the coming year.



KINGSCLERE FRIED CHICKEN

Chicken thigh & drumstick, seasoned coating, fries & classic coleslaw
Eating KFC at Christmas has been a tradition in Japan for decades, with around 3.6 million families ordering party barrels for Christmas Eve. The custom is said to have begun with KFC's 1974 "Kentucky for Christmas" campaign.



HERB-CRUSTED BAKED COD LOIN

Boulangère potato, tomato-bean cassoulet & tenderstem broccoli (gf, df)
A traditional centrepiece of Portugal's Christmas Eve Consoada meal. It dates back to the 1400s, when Portuguese sailors preserved cod with salt during long voyages. Its firm, low-oil flesh allowed it to keep for years before refrigeration existed.

OVERNIGHT PACKAGES
£99 B&B (SINGLE) | £109 B&B (DOUBLE)
VISIT OUR WEBSITE TO BOOK YOUR ROOM AND USE
PROMO CODE PARTY



TO FINISH



STEAMED ENGLISH PLUM PUDDING

Berry compote & brandy butter (gf, df on request)
The medieval "plum pottage" was a savoury mix of meat & dried fruit. Over time it became a rich, dessert, established as a Christmas tradition under George I & Queen Victoria, with Victorian customs like hiding coins for luck, & flaming it with brandy.



CHOCOLATE YULE LOG

Chocolate roulade & winter berries (v)
The bûche de Noël, or Yule log, is a traditional French Christmas cake shaped like the logs once burned during the winter solstice, for luck & protection. It later replaced the custom of burning a large log in the hearth from Christmas Eve through the New Year.



CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Chocolate panettone pudding & mocha ice cream (v)
A dome-shaped sweet bread from Milan, Italy, dates back to the 15th century & symbolises prosperity. Legend says it was created by a kitchen assistant named Toni, whose enriched bread became known as Pan di Toni, or Toni's bread.



CHRISTMAS PAVLOVA

Vanilla cream, peaches, kiwi, passion fruit, & caramel drizzle (v)
Created to honour Russia's prima ballerina Anna Pavlova, for her tour of Australia in 1926. Its light and airy meringue is designed to mimic the ballerina's tutu.

PRIVATE PARTY NIGHTS
OUR PRIVATE PARTY PACKAGES ARE AVAILABLE FROM £39 PER PERSON,

DATES
FRIDAY 27TH NOVEMBER ☆ THURSDAY 3RD DECEMBER
THURSDAY 10TH DECEMBER ☆ FRIDAY 18TH DECEMBER
SATURDAY 19TH DECEMBER