

EXETER
GOLF AND
COUNTRY
CLUB 

FESTIVE

WAYS TO CELEBRATE

PARTY NIGHTS

Food, drinks, disco & dancing

Festive fizz on arrival

Three-course Festive Menu

Magic Mirror Photo Booth

Disco until midnight

Tables of up to 10 | Groups of 8 -120
£45.00 per person

WEAR PARK BAR & RESTAURANT

Relaxed restaurant dining or drinks at the bar

Choose from the Festive Menu or the Restaurant Menu for lunch or dinner, Mondays - Saturdays or a traditional roast on a Sunday.

Groups of 2 -12 | Pre orders required for tables of 8 or more

Two course Festive Menu: £25

Three course Festive Menu: £30

PRIVATE DINING

Festive food in a private setting

THE DUCKWORTH

Up to 120 seated | 140 buffet

THE MEWS

Up to 40 seated | 60 buffet

Roof terrace

TOPSHAM ROOM

Up to 40 seated | 60 buffet

Perfect for groups of 24+

Seated from £25 per person

Buffet from £20 per person
plus room hire

DECADENT DRINKS

From Christmas cocktails to festive fizz, the perfect wine for dinner, or an after dinner digestif ask the Events Team about our Drinks Packages

BOOK: EXETERGCC.CO.UK/CHRISTMAS-NEW-YEAR

FESTIVE MENU

Celeriac and white truffle soup, almond pesto
Glazed fig, balsamic baby onions, hazelnut and clementine salad
Smoked peppered mackerel pate, citrus salad, sour dough croute
Confit Holsworthy pork belly, spiced apple, Dijon potato, cider jus

Turkey ballotine, shallot and thyme stuffing, turkey bon bon, bacon chipolata, roast potatoes, cranberry turkey gravy
Roasted pavé of cod, tenderstem broccoli, fondant potato, lemon and chive cream sauce
Chestnut and cranberry nut roast, parsnip puree, white onion croquette, roast potatoes, red wine gravy

Christmas pudding, brandy custard, spiced winter berries
Coffee, almond and chocolate torte, hazelnut ice cream
Toffee tart with star anise, cloves and nutmeg, orange tuille, burnt grapefruit sorbet
Cheese plate, celery, grapes, fruit chutney, biscuits

RESTAURANT LUNCH/DINNER BOOKINGS: 2 COURSE - £25 | 3 COURSE - £30
PRIVATE DINING: 2 COURSE - £25 | 3 COURSE - £30 + ROOM HIRE (BUFFET ON ENQUIRY)
PARTY NIGHTS: 3 COURSES, PLUS ARRIVAL FIZZ AND ENTERTAINMENT - £45
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NEW YEAR'S EVE

FOUR COURSE SET MENU

For the vegan choices, please specify at the time of booking

Creeedy carver pressed duck and goose liver terrine,
pickled shallot petals, plum gel, duck crisp, thyme croute

Wild mushroom and truffle croquette, carrot puree, baby spinach,
tarragon emulsion (ve, gf on request)

Duo of caramelised scallops, celeric, roasted apple,
celeriac crisp, toasted hazelnut crumb (gf)

Jerusalem artichoke, garlic and rosemary root vegetables,
yuzu gel (ve)

Devonshire beef fillet, salsify, oxtail faggot, dauphinoise
potato, cavalo nero, bone marrow jus (gf)

Savoy cabbage farse, king oyster mushroom, chestnuts,
cranberries, almond and tomato sauce, basmati rice (ve)

'Champagne and strawberries' - strawberry bavaois,
macerated and freeze dried strawberries, Champagne
pearls, Champagne sorbet, lemon balm

Tonka bean and dark chocolate tart, banana ice cream (ve)

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SATURDAY 31ST DECEMBER

NYE BALL

The Duckworth Room
Prosecco on arrival
Four course dinner
After-dinner casino
Disco until 12.30am

£75 per person
Black tie

Bar open: 7.00pm
Dinner: 7.45pm

NYE DINNER

Wear Park Restaurant
Prosecco on arrival
Four course dinner

£55 per person
Smart casual

Bar open: 7.00pm
Dinner: 7.30pm