

EXETER  
GOLF AND  
COUNTRY  
CLUB 

FESTIVE

# THREE WAYS TO CELEBRATE

THE FESTIVE MENU APPLIES TO PARTY NIGHTS,  
PRIVATE DINING & RESTAURANT BOOKINGS



## 1 / PARTY NIGHTS

Selected dates in December  
Food, drinks, disco & dancing

Festive fizz on arrival  
Three-course Festive Menu  
Photo Booth & Disco until 12am  
Tables of up to 10  
Groups of 8 -120  
£49.00 per person

## 2 / WEAR PARK BAR & RESTAURANT

Lunch or dinner in the restaurant

Choose the two / three course  
Festive Menu or Restaurant  
Menu. Traditional roast  
available on Sundays.

Groups of 2 -12 | Pre orders for 8+  
Two course Festive Menu: £28  
Three course Festive Menu: £35

## 3 / PRIVATE DINING

Festive food in a private function  
room for groups of 24+

From £28 per person, plus room hire

## ADD A DRINKS PACKAGE

Packages available for Christmas cocktails,  
festive fizz and bottles of wine for the tables

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TOPSHAM ROOM  
Up to 40 seated  
Up to 60 buffet  
Restaurant bar

DUCKWORTH  
Up to 120 seated  
Up to 140 buffet  
Private bar

THE MEWS  
Up to 40 seated  
Up to 60 buffet  
Bar & roof terrace

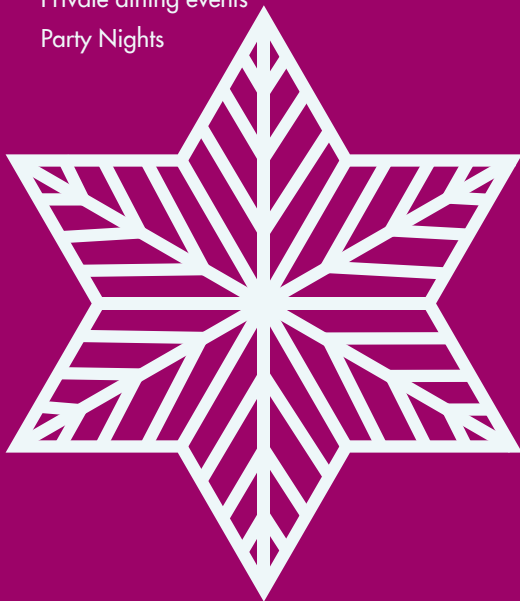
# FESTIVE MENU

Available 1st - 24th December for ~

Wear Park Restaurant bookings

Private dining events

Party Nights



Parsnip and apple soup, baked  
artisan bread roll and butter

Creedy Carver duck parfait, fig and grape  
chutney, toasted sour dough, frisee salad

Beetroot cured salmon, watercress and  
frisee salad, pickled cucumber,  
horseradish cream, dill oil, rye croute

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Ballotine of turkey, chestnut and apricot stuffing,  
bacon chipolata, turkey leg bon bon, thyme  
roast potatoes, cranberry and turkey gravy

Roasted cod loin, fondant potato, wilted  
spinach, lobster and brandy cream sauce

Butternut squash and lentil nut roast, thyme  
roast potatoes, caramelized onion bon bon,  
cranberry and vegetable gravy

~ All served with seasonal vegetables

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Christmas pudding, brandy  
cream sauce, spiced orange syrup

Belgium chocolate delice, Biscoff  
crumb, salted caramel ice cream

Vanilla baked cheesecake, raspberry  
sorbet, meringue, lemon balm

**BOOK**

[EXETERGCC.CO.UK/CHRISTMAS](https://www.exetergcc.co.uk/christmas)



# NEW YEARS EVE

**Two ways to celebrate:**

**1/ NYE BALL IN THE DUCKWORTH SUITE**

**2/ NYE DINNER IN WEAR PARK RESTAURANT**

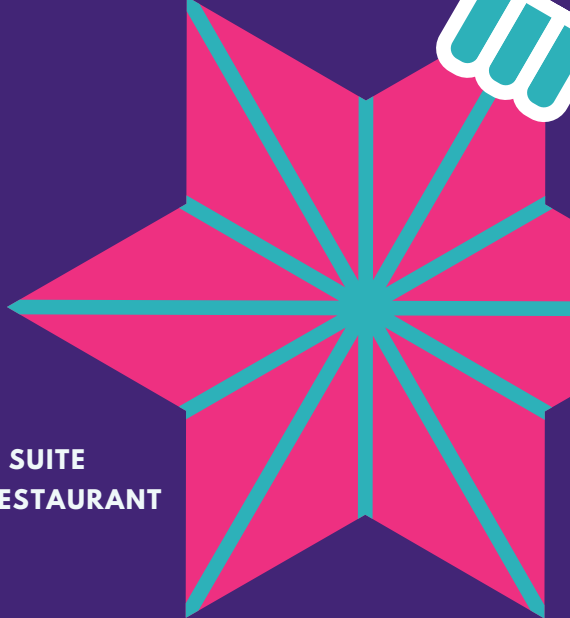
**THREE COURSE MENU FOR BOTH:**

Caramelised scallops, roasted celeriac,  
lobster cream, pancetta crisp, burnt chive oil

Westcountry dry-aged beef fillet, black  
cabbage, braised beef brisket, heritage  
carrots, Dauphinoise potatoes, thyme and  
Merlot beef sauce

Belgian dark chocolate crèmeux, salted  
caramel ice cream, chocolate soil,  
raspberries

Petit fours and coffee



Alternative options available for  
dietary requirements - please contact  
[sales@exetergcc.co.uk](mailto:sales@exetergcc.co.uk) for details

**WEAR PARK DINNER, £55**  
Arrival fizz, dinner until 12am

**BLACK TIE BALL, £80**  
Arrival cocktail, dinner,  
saxophonist, disco until 12.30am

**BOOK**  
[EXETERGCC.CO.UK/CHRISTMAS](https://www.exetergcc.co.uk/christmas)



