



**The Moorland**  
Country Hotel & Inn

# Your Christmas Story Begins Here



# Contents

- 4 Festive Dining
- 6 Christmas Day Lunch
- 8 Boxing Day Dining
- 10 Christmas Residential Packages
- 12 New Year's Eve Gala Dinner
- 14 New Year's Residential Package
- 16 Festive Afternoon Tea
- 17 Gift Vouchers
- 18 Our Family of Inns
- 19 Terms and Conditions





## Discover Dartmoor National Park this Christmas

In the tradition of the festive season, we invite friends old and new to join us at the heart of Devon's Dartmoor National Park, to celebrate with us in our Christmas wonderland. The team at The Moorland Country Hotel will strive to help you make new memories with friends and family.

We offer you wholesome traditional festive fayre and the opportunity to relax over this joyous season. We will provide a warm welcome, cosy corners and private spaces for you to 'eat, drink and be merry' in beautiful surroundings, with your comfort and well-being in mind. Let us take care of Christmas for you at The Moorland Country Hotel, Haytor.

**To book your festive package or event, call us on 01364 661142 and speak to our friendly team.**

# Festive Dining

Each of our festive dishes has been carefully chosen by our talented kitchen team. With traditional chef driven menus designed using the wintertime's delicious produce, you'll find something for everyone this festive season. Using an abundance of local sourced food you'll find the character of our chefs shining through in our menus, so all that remains is for you to come and try our delicious food.

Festive dining is available throughout December from 12 noon.

**£40.00 per Adult, £21.00 per Child**

**To book, please call 01364 661142**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.





## Starters

### **Chef's Roasted Winter Vegetable Soup,**

chive crème fraîche, herb oil **V, VE & GF ON REQUEST** SD, D, CE

### **Ham Hock, Pistachio & Chicken Terrine,**

parsley mayonnaise, preserved tangerines, pickles,  
sourdough crisps **GF ON REQUEST** E, CE, N, G

### **Cranberry, Gin & Dill Trout Gravlax,**

roasted beets, confit onion,  
horseradish cream **GF** SD, D, CE, F

## Mains

### **Roast Breast of Turkey,**

orange & cranberry stuffing, pig in blanket,  
roast potatoes, brussels sprouts, maple & thyme root  
vegetables, pan gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

### **Braised Feather Blade of Beef,**

creamy mashed potato, roasted carrot, winter greens,  
rich pan sauce **GF** CE, D, SD, MU, SD, CE

### **Confit Creedy Carver Duck Leg,**

roasted butternut squash, sour cream & leek mashed  
potato, cavolo nero, red vine jus **GF** D, CE, SD, MU, CE

### **Pan Fried Sea Bass,**

Champagne risotto, lobster bisque,  
snow pea salad **GF** F, MU, CE, D, MO, C

### **Root Vegetable, Lentil & Goat Cheese Wellington,**

chive mashed potato, roasted vegetables,  
vegetable gravy **V** G, S, SD, D, CE, MU

## Desserts

### **Christmas Pudding,**

brandy sauce, candied orange  
**GF ON REQUEST** G, S, E, D, SD

### **White Chocolate Panna Cotta,**

winter berry & Champagne coulis  
dark chocolate soil **GF** D, SD, N, S

### **Trillionaires Tart,**

caramelised pear, chocolate sauce,  
clotted vanilla ice cream  
**V, VE ON REQUEST, GF** SD, S

# Christmas Day Lunch

We've got Christmas Day all wrapped up for you. With our traditional festive fayre carefully presented by Chef and his team, you're sure to make memories of a lifetime with us here at The Moorland Country Hotel. Join us and the team and enjoy a truly special Christmas.

Christmas Day Lunch is served from 12 noon.

**£95.00 per Adult, £47.50 per Child**

Christmas Day Lunch is included in the three- and four-night Christmas Residential Package – see page 10 for details.



**To book, please call 01364 661142**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.

## Starters

### Lentil & Butternut Squash Soup,

crumbled goat's cheese **V, VE ON REQUEST, GF** CE, D

### Smoked Salmon & Haddock Rillettes,

caviar, parsnip, salted pumpkin seeds, pastry crisp

**GF ON REQUEST** F, D, CE

### Croquette of Creedy Carver Duck,

compressed apple, butternut squash,  
pickled walnuts **GF** SD, CE, D, E, N

### Mushroom & Chestnut Pâté,

honey roasted fig, tarragon & cranberry relish,  
herb crouton **V, VE & GF ON REQUEST** SD, CE

## Mains

All served with roasted roots, brussels sprouts  
and roast potatoes for the table

### Roast Breast of Turkey,

orange & cranberry stuffing, pig in blanket,  
goose fat roast potatoes, brussels sprouts,  
maple & rosemary roasted root vegetables,  
red wine gravy **GF ON REQUEST** G, MU, D, SD, CE, S, E

### Roasted Dry-Aged Striploin of Beef,

Yorkshire pudding, goose fat roast potatoes,  
winter greens, maple & rosemary roasted vegetables,  
red wine & thyme gravy **GF ON REQUEST** G, D, SD, MU, CE, S, E

### Pan-Roasted Fillet of Wild Sea Bass,

smoked pancetta, crab croquette, samphire mousseline  
potato, lobster & Champagne bisque **GF** F, MU, MO, CE, D, C

### Root Vegetable, Lentil & Goat Cheese Wellington,

chive mashed potato, roasted vegetables,  
vegetable gravy **V** G, S, SD, D, CE, MU

## Desserts

### Christmas Pudding,

brandy sauce, candied orange  
**GF ON REQUEST** G, S, E, D, SD

### Vanilla Crème Brûlée,

honey roasted figs, raspberry sorbet  
**V, GF ON REQUEST** G, D, SD, E

### Dark Chocolate Delice,

caramel popcorn, hazelnut praline  
**V** SD, D, N, S

### Crunchy Nut Panna Cotta,

oat crumble, winter berry,  
vanilla ice cream D, SD, G

# Boxing Day Dining

Boxing Day is often the most relaxing day of Christmastime. A superb à la carte menu featuring Chef's festive specials is available between 12 noon and 3pm.

**£45.00 per Adult**

**£23.00 per Child**

Boxing Day lunch and a light evening buffet are included in the three- and four-night Christmas Residential Package.

**To book, please call 01364 661142**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.

## Starters

**Chef's Roasted Winter Vegetable Soup,**  
chive crème fraîche, herb oil  
**V, VE & GF ON REQUEST** SD, D, CE

**Ham Hock, Pistachio & Chicken Terrine,**  
parsley mayonnaise, preserved tangerines, pickles, sourdough crisps  
GF on Request E, CE, N, G

**Crisp Fried Salt Salmon & Nduja Croquettes,**  
lobster bisque, garlic & saffron aioli, root vegetable crisps  
**GF ON REQUEST** F, MO, E, D, CE, MU, SD, C

**Beetroot Carpaccio,**  
goat's cheese, pear, candied walnuts, mizuna, balsamic vinegar  
**V, VE ON REQUEST, GF** MU, N, D, SD

**Duck liver Parfait,**  
fig & blackberry salad, cherry purée, sunflower & rye bread  
**GF ON REQUEST** G, D



## Mains

**Honey Roasted Pork Loin**, orange & cranberry stuffing, pig in blanket, goose fat roast potatoes, winter greens, maple & rosemary roasted vegetables, apple & cider gravy

**GF ON REQUEST** G, D, SD, MU, CE, S, E

### **Goat's Cheese, Butternut Squash**

**& Caramelised Onion Tart**, roast potatoes, winter greens, maple & rosemary roasted vegetables, wild mushroom sauce **V** G, D, E, CE, SD

**Chicken Saltimbocca**, rosemary new potatoes, fine beans **GF** SD, CE, D

**Christmas Smash Burger**, double beef patty, Cheddar cheese, rocket, tomato, dill gherkins, crispy onion, cranberry sauce, coleslaw, skin-on fries **G, D, E, SD**

**Slow-Braised Beef Ragù**, shredded beef brisket, rigattoni, Parmesan, garden herbs **G, D, E, F, SE, SD**

**Fish & Chips**, Chef's secret recipe battered fish, fat cut chips, mushy peas, tartare sauce **GF** F, E, MU

### **Steak Dianne 8oz Flat Iron Steak**,

rustic mushroom sauce, rosemary new potatoes, tenderstem broccoli **GF** D, CE, SD, MU

### **Pan Fried Chalk Stream Trout**,

lobster cream sauce, sea vegetables, new potatoes, pickled shallot, chervil **C, MO, F, D, CE, SD**

### **Lentil & Butternut Squash Stew**,

chickpeas, Feta, lime & coriander wild rice, flatbread **VE, GF ON REQUEST** CE, SD

## Desserts

### **Christmas Pudding**,

brandy sauce, candied orange  
**GF ON REQUEST** G, S, E, D, SD

### **Sticky Toffee Pudding**,

caramelised pear, salted caramel sauce, vanilla ice cream **V** G, E, D, S

### **Forest Fruit & Cinnamon**

**Apple Crumble**, clotted cream  
**V, VE ON REQUEST** G, D, N

**White Chocolate Panna Cotta**, honeycomb, macerated berries

**GF** D, S, E

### **Ice Creams & Sorbets**,

Three scoops of your choice, berry coulis

Ice cream: vanilla clotted cream, honeycomb, strawberry, banana & toffee, chocolate **V, GF** S, D

Sorbets: mango, raspberry, orange **VE, GF**



# Christmas Residential Packages

Relax and unwind at The Moorland Country Hotel this Christmas. Our dedicated team is here to ensure your festive stay is as comfortable and enjoyable as possible. From the moment you arrive and throughout your stay you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

## Three-night Christmas Package

Our three-night package includes a classic room with gourmet breakfast, three-course candlelit Christmas Eve dinner, Christmas Day lunch, relaxed Christmas Evening finger buffet, three-course Boxing Day lunch and light buffet dinner.

**From £725.00 per person**

## Four-night Christmas Package

Our four-night package includes a classic room with gourmet breakfast, Devon cream tea and three-course dinner on 23rd December, three-course candlelit Christmas Eve dinner, Christmas Day lunch, relaxed Christmas Evening finger buffet, three-course Boxing Day lunch and light buffet dinner.

**From £850.00 per person**

## To book, please call 01364 661142

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





## **What your 2024 Christmas could look like...**

### **23rd December**

Arrive to a warm welcome from 3pm to a Devon cream tea and relax with a three-course dinner before retiring to your comfortable room (four night package only).

### **Christmas Eve**

Arrive from 3pm and start your festive holiday with a warm welcome (three-night package). Indulge in a festive cocktail and savour a delightful three-course dinner. If you plan to attend Midnight Mass, our reception team can offer information on the closest church and service schedules.

### **Christmas Day**

Merry Christmas! Start your Christmas morning with a leisurely breakfast between 8am and 10am. Relax and join us for a festive Christmas Day lunch from noon. The King's Speech is shown at 3pm and then you'll be able to enjoy a walk in the beautiful nature that surrounds us at the heart of Dartmoor National Park. A light finger buffet is available for all our guests in the evening.

### **Boxing Day**

Celebrate Boxing Day with a delicious breakfast between 8am and 10am. Enjoy a three-course lunch and explore the National Park with a brisk ramble up to Haytor Rock. For dinner you'll savour a buffet dinner.

### **27th December**

Until next time, a hearty breakfast is served between 8am and 10am before our team bids you farewell, with check-out at 11am.

# New Year's Eve Gala Dinner

Join us in the heart of Devon's Dartmoor National Park to ring in the New Year. Our New Year's Eve Gala Dinner offers a drink on arrival, a delicious four-course gourmet dinner, followed by dancing.

Book early – this event is sure to be one of the hottest tickets in town!

**£95.00 per Adult**

The New Year's Eve Gala Dinner is included in the New Year's Residential Package – see page 14.

**To book, please call 01364 661142**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.







## Amuse-bouche

ASK FOR ALLERGENS

### Starters

**Roasted Parsnip Soup**,  
curry oil, parsnip crisp **V, VE ON REQUEST, GF** SD, D, S

**Pan Fried Scallop**, ham hock croquette,  
pea purée, confit egg yolk **E, D, MO, SD, MU**

### Intermediate

**Passion Fruit Martini Sorbet**,  
topped with prosecco **V, GF** S, D

### Mains

**Classic Beef Wellington**, dauphinoise potatoes,  
tenderstem broccoli, jus **D, G, SD, MU, CE, S**

**Stone Bass Fillet**, roast garlic & herb mashed potatoes,  
vegetable concassé tomato dressing **GF** F, D, SD, MU

**Chef's Vegan/Vegetarian Seasonal Special**

ASK FOR ALLERGENS

### Desserts

**Cherry & Candied Almond Semi Freddo**,  
blondie, kirsch syrup **GF** SD, S, D, E, N

**Dark Chocolate Delice**, salted caramel,  
charred orange, orange sorbet **V** D, E, G, SD, N

### Cheese for the Table

**Chef's Selection of Cheese**, crackers, chutney, grapes  
**V, GF ON REQUEST** ASK FOR ALLERGENS

### Petit Fours

ASK FOR ALLERGENS

# New Year's Residential Packages

Enjoy a two-night stay to ring in the New Year with us at The Moorland Country Hotel. Arrive on 30th December to experience all that Devon and its principle cities Exeter and Plymouth have to offer, before an overnight stay in our beautiful rooms with superb three course dinner and gourmet breakfast. Relax on the 31st ahead of a fun filled night of good food, great entertainment and welcoming the New Year in style.

## One-night New Year's Package

Our one-night package includes a classic room with gourmet breakfast and tickets to our New Year's Eve Gala Dinner.

**From £250.00 per person**

## Two-night New Year's Package

Our two-night package includes a classic room with gourmet breakfast, tickets to our New Year's Eve Gala Dinner and an additional three-course dinner.

**From £440.00 per person**

## To book, call 01364 661142

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 19.





# Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

## **Festive Afternoon Tea** **£29.95 per person**

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £36.95pp and enjoy a glass of prosecco with your afternoon tea.

**To book, please call 01364 661142**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.







# Gift Vouchers

## The perfect gift for everyone!

Foodies are covered with our dining vouchers and sumptuous Afternoon Teas. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have vouchers you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

### **Three steps to a stress-free Christmas:**

1. Go to [www.coachingingroup.co.uk](http://www.coachingingroup.co.uk) and click on the gift voucher link
2. Pick and purchase the voucher to suit your special someone
3. Choose to have the gift voucher posted or emailed straight to your inbox

# Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting [www.coachingingroup.co.uk](http://www.coachingingroup.co.uk).



# Terms and Conditions

## Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

## Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

## Christmas Day and Boxing Day Dining and New Year's Eve Gala Dinner

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 - 4 years free of charge, 5 - 11 years child price and 12 years and over adult price.

## Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

## Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

## Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame seeds



**The Moorland Country Hotel**

Haytor, Newton Abbot, TQ13 9XT

T: 01364 661142 E: [moorland@innmail.co.uk](mailto:moorland@innmail.co.uk)

[moorlandhoteldartmoor.co.uk](http://moorlandhoteldartmoor.co.uk)