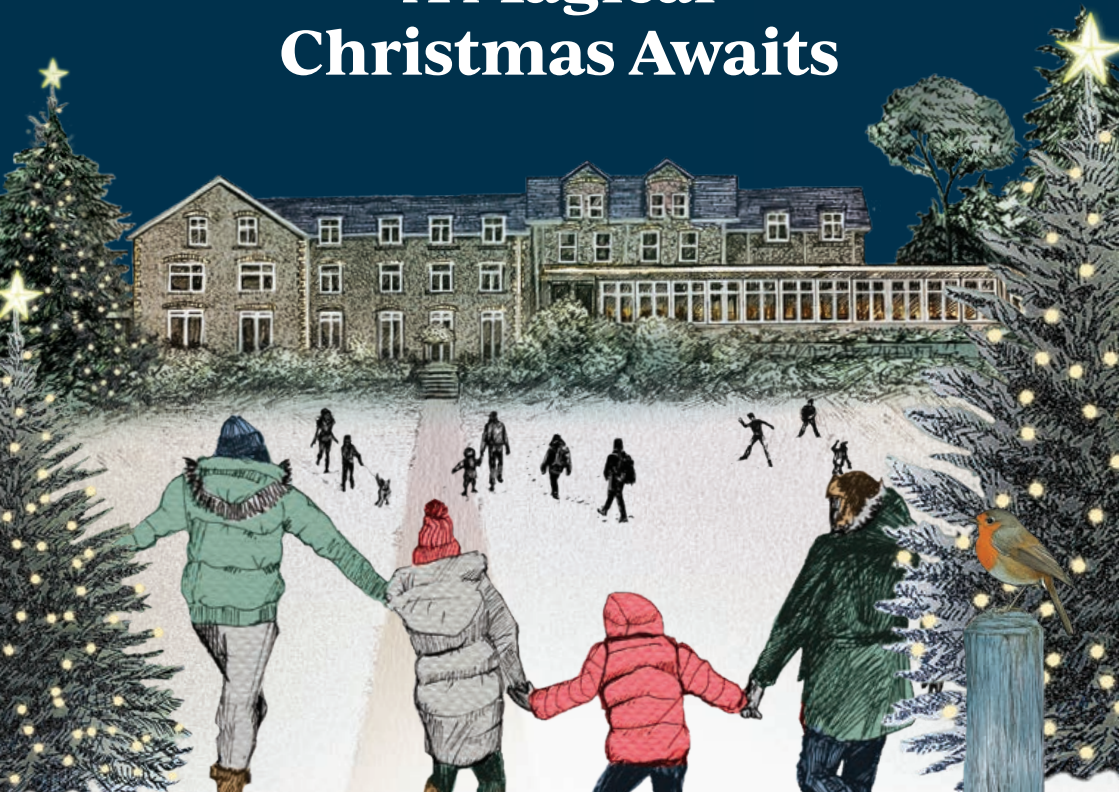




The Moorland
Country Hotel & Inn

A Magical Christmas Awaits



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A magical Christmas awaits at The Moorland Hotel

This festive season, let us add the sparkle to your celebrations at The Moorland Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located on the edge of Dartmoor National Park, our award-winning hospitality, charming rooms, and refined festive dining make The Moorland Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

**To book, just call our friendly team on 01364 661142.
We can't wait to celebrate with you this festive season**

Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

Two courses: £36.00 per Adult, £18.00 per Child

Three courses: £42.00 per Adult, £21.00 per Child

Larger group or special event? We've got you covered!
For special events and large groups, please speak with our events team directly.

To book, please call 01364 661142

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

Chicken & Thyme Terrine

bacon jam, pickled cranberries,

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

Smoked Salmon Tartare

crushed avocado, cucumber ribbons,

dill dressing, crispy capers **GF** F, D, MU, L, CE

Roasted Beetroot Mousse

orange marinated vegan feta, candied walnuts,

rye bread tuile **VE** N, SD, G, CE, L, MU

Mains

Turkey Parcels

apricot & thyme stuffing, wrapped in streaky bacon,

pig in blanket, roast potatoes, brussels sprouts,

maple & mustard roasted root vegetables, gravy

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

Braised Feather Blade of Beef

grain mustard mashed potato, roasted carrot,

winter greens, pan gravy **GF** MU, CE, D, SD

Grilled Gilt-head Bream Fillet

herb-crushed celeriac & new potato cake,

tenderstem broccoli, lemon & dill hollandaise **GF** CE, D, E, F

Mushroom & Cranberry Wellington

roast potatoes, greens, vegetable gravy

VE G, S, N, E, D, MU, CE

Desserts

Traditional Christmas Pudding

brandy custard

GF ON REQUEST G, S, E, D, SD

Warm Sticky Toffee Pudding

salted caramel glaze,

clotted vanilla ice cream **V** G, E, D, S

Trillionaires Tart

chocolate sauce, clotted vanilla ice

cream, dark chocolate soil

V, VE ON REQUEST, GF SD, S

White Chocolate Panna Cotta

winter berry compôte,

honey & nutmeg tuile

GF ON REQUEST G, D, S, SD, E

Children's menu

available on request

Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£109.00 per Adult, £54.50 per Child



To book, please call 01364 661142

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

Starters

Roasted Butternut Squash Soup

crumbled goat's cheese, leek oil

V, VE & GF ON REQUEST D, SD, CE

Chicken Liver Parfait

roasted pear, Gorgonzola, focaccia thins

GF ON REQUEST SD, G, D, E, S

Scottish Smoked Salmon Tartare

avocado mousse, Keta caviar, toasted rye bread,
celeriac & apple rémoulade **GF ON REQUEST** F, D, SD, G, MU, E

Roasted Beetroot Mousse

orange marinated vegan feta, candied walnuts,
rye bread tuile **VE** N, SD, G, CE, L, MU

Mains

Roast Breast of Turkey

orange & cranberry stuffing, pig in blanket,
goose fat roast potatoes, brussels sprouts,
maple & mustard roasted root vegetables, gravy

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

West Country Striploin of Beef

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

Pan-roasted Turbot

champagne beurre blanc, caviar,
winter root vegetables **GF** F, D, C, SD, MU

Root Vegetable & Wild Mushroom Pithivier

roast potatoes, roasted root vegetables,
vegetarian gravy **V** G, SD, MU

Dessert

Traditional Christmas Pudding

brandy custard, dried cranberries

V G, S, E, D, SD

Vanilla Panna Cotta

spiced mulled wine pears,
almond tuile **GF** D, SD, N, E

Lemon Verbena Crème Brûlée

shortbread, candied cranberries

V, GF ON REQUEST E, D, G

Spiced Chocolate Tart

mulled berry compote,
mascarpone Chantilly **V** G, D, E, SD

...

Chef's British Artisan Cheese Board for the Table

grapes, celery, chutney, biscuits
V, GF ON REQUEST G, N, D, CE, MU, SE, S, E

...

Coffee & Petit Fours

ASK FOR ALLERGENS



Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm, with a singer in the lounge 6pm until 9pm.

£55.00 per Adult

£27.50 per Child

A lighter lunch menu will also be available between 12 noon and 5pm.

To book, please call 01364 661142

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

Chicken & Thyme Terrine bacon jam, pickled cranberries, focaccia crisp

GF ON REQUEST SD, G, D, E, S

Chicken Liver Parfait toasted brioche, red onion chutney, watercress salad

GF ON REQUEST SD, G, D, E, S

Smoked Salmon Croquettes lobster cream sauce, crispy capers, root vegetable crisp **GF F, MO, D, E, CE**

Roasted Beetroot Mousse orange marinated vegan feta, candied walnuts, rye bread tuile

VE N, SD, G, CE, L, MU

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

Devonshire Chicken Breast

leek & mushroom ragù, tenderstem broccoli, rosemary potatoes, crispy pancetta **GF** CE, SD, D

Pan-seared Sea Bass Fillet

saffron risotto, champagne beurre blanc, confit fennel, crispy leek **GF** F, D, SD, CE

Mushroom & Cranberry Wellington

roast potatoes, greens, vegetable gravy

VE G, S, N, E, D, MU, CE

Fish & Chips

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

Moorland Christmas Burger

6oz steak burger, bacon, brie, truffle mayonnaise, cranberry sauce, rocket, tomato, crispy fried onions, pig in blanket, skin-on fries G, D, E, S, MU, SD

Desserts

Warm Sticky Toffee Pudding

salted caramel glaze, clotted vanilla ice cream **V** G, E, D, S

Classic Tiramisu

dark chocolate shard, honeycomb caramel ripple ice cream **V** G, S, E, SE, SD, D

Trillionaires Tart

chocolate sauce, clotted vanilla ice cream, dark chocolate soil

V, VE ON REQUEST, GF SD, S

White Chocolate Panna Cotta

winter berry compôte, honey & nutmeg tuile

GF ON REQUEST G, D, S, SD, E

Christmas Pudding Sundae

Christmas pudding bites, vanilla & chocolate ice cream, cranberry & brandy sauce, whipped cream **V** D, G, E

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.

Two-night Christmas Package

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

From £300.00 per person

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 buffet and three-course Boxing Day dinner.

From £475.00 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 buffet and three-course Boxing Day dinner.

From £575.00 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 2025 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 light bite before you explore the National Park with a brisk ramble up to Haytor Rock. Between 12 noon and 8pm, savour a three-course Boxing Day 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. Enjoy our lovely pianist early evening, then our fantastic singer will be helping you sing and dance your way into the New Year after dinner in the lounge.

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

£95.00 per Adult

To book, please call 01364 661142

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





Amuse-bouche

ASK FOR ALLERGENS

Starters

Smoked Salmon Tartare

potato rösti, avocado crème, caviar,
pickled cucumber & dill emulsion F, CE, SD, D

Intermediate

Jerusalem Artichoke & Wild Mushroom Velouté

crème fraîche, truffled croutons **GF ON REQUEST** G, CE, D, SD

Mains

Classic Beef Wellington

dauphinoise potatoes, baby vegetables, red wine jus D, G, SD, MU, CE, S

Pan-Roasted Halibut

lobster bisque emulsion, salsify & celeriac,
samphire, crispy seaweed tuile F, G, SD, D, MO

Desserts

Dark Chocolate Delice

hazelnut crumb, gold leaf, raspberry gel, vanilla Chantilly G, N, D, E

Champagne & Elderflower Panna Cotta

honeycomb shard, poached winter berries G, S, SD, D

...

Chef's Selection of Cheese for the Table

crackers, chutney, grapes **V, GF ON REQUEST** G, N, D, CE, SE, S, E

...

Petit Fours

ASK FOR ALLERGENS

New Year's Residential Packages

Ring in the New Year with us at The Moorland Country Hotel. Arrive on the 31st December to relax and enjoy all that Devon and its principle cities Exeter and Plymouth have to offer. Then prepare for the evening, dress to impress and join us for 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 £227.50 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.



Gift Cards

The perfect gift for everyone!

Foodies are covered with our dining gift cards. 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 gift cards 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.coachinginngroup.co.uk and click on the gift card link.
2. Pick and purchase the gift card to suit your special someone.
3. Choose to have the gift card posted or emailed straight to your inbox.



Coaching Inn Group Hotel Locations

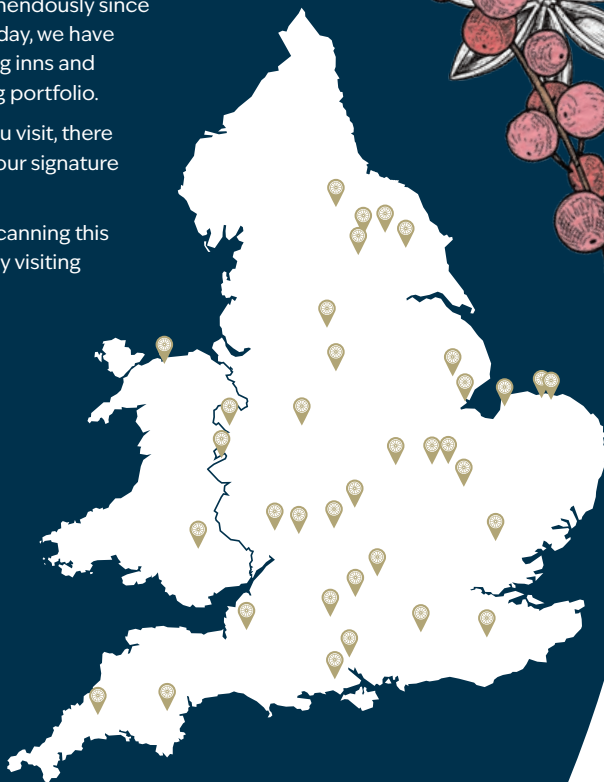
Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 36 historic, market town coaching inns and country hotels within our growing portfolio.

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.coachinginngroup.co.uk.



Part of The Coaching Inn Group



Terms and Conditions

Festive Dining & Boxing Day

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

Christmas Day & New Year's Eve Dining

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 21st November 2025. 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.

Christmas & 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 21st November 2025 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.

Additional Information

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

For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

Allergies & 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: Soya / SD: Sulphur dioxide / SE: Sesame Seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free



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