

The Moorland
Country Hotel & Inn

EST. 1996

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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.**



Be Inn the Know

Get all the latest news and offers for The Moorland Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



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: £43.00 per Adult, £21.50 per Child

Three Courses: £49.00 per Adult, £24.50 per Child



To book, call 01364 661142

For full terms and conditions please see page 23.



Starters

Roasted Winter Vegetable Soup

Chive crème fraîche, herb oil, crusty bread

V, VEO, GFO / G, SD, D, CE / 724 kcal

Beetroot & Gin Cured Salmon Gravlox

Horseradish crème fraîche, dill oil, pickled mustard seeds, crispbread tuile

F, G, D, MU, SD, E, SE / L, N, S, CE / 313 kcal

Free-Range Chicken & Spiced Plum Terrine

Bacon jam, chicken skin crackling, cornichons, crostini, micro herb salad **GFO / G, E, D, MU, SD / S / 359 kcal**

Smoked Mushroom & Chestnut Pâté

Pickled cranberry, port gel, toasted brioche, leek oil

V, GFO / G, E, D, MU, SD / N, S, CE / 538 kcal

Main Courses

Roast Breast of Turkey

Apricot & thyme stuffing, pig in blanket, roast potatoes, maple & mustard-roasted root vegetables, brussels sprouts, rich turkey gravy **G, D, SD, CE, MU / S / 1190 kcal**

Braised Feather Blade of Beef

Pomme purée, honey-roasted heritage carrots, kale, crispy shallots, port & shallot jus **D, CE, MU, SD / 617 kcal**

Pan-Roasted Salmon Supreme

White wine & dill velouté, chorizo, herb new potatoes, broccoli, tapioca crisp **GF / F, D, CE, SD, MU / G / 1328 kcal**

Mushroom, Brie & Cranberry Wellington

Roast potatoes, roasted root vegetables, vegetable gravy

V / G, P, N, E, D, SD, CE / S, MU, SE / 1176 kcal

Desserts

Traditional Christmas Pudding

Brandy custard, candied orange **V / G, D, SD / CE, MU / 304 kcal**

Warm Sticky Toffee Pudding

Salted caramel glaze, clotted vanilla ice cream

V / G, E, D, S / 1467 kcal

White Chocolate Panna Cotta

Winter berry compôte, honeycomb tuile

GFO / G, S, D, E / CE, MU / 685 kcal

Trillionaire Tart

Chocolate sauce, salted caramel popcorn, clotted vanilla ice cream **VE, GF / S / G, E, D, MU / 397 kcal**

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.

£119.00 per Adult, £59.50 per Child



To book, call 01364 661142

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.



Starters

Parsnip & Apple Velouté

Crispy leek, truffle oil, crusty bread **VE, GFO / G, CE, SD, D** / 786 kcal

Duck & Orange Terrine

Bacon jam, pickled mustard seeds, chicory, sourdough crostini
G, E, D, MU, CE, SE, SD / S / 435 kcal

Hot-Smoked Salmon Roulade

Caviar, chive cream, lemon gel, herb salad
GF / F, D, MU, SD / CE / 1328 kcal

Mushroom & Chestnut Pâté

Cranberry & port gel, roasted pear with rosemary,
toasted brioche, thyme oil **V, GFO / D, MU, G, SD / N** / 328 kcal

Main Courses

Roast Breast of Turkey

Orange & cranberry stuffing, pig in blanket,
goose fat-roasted potatoes, brussels sprouts,
maple & mustard-roasted root vegetables, gravy
GFO / G, D, SD, CE, MU / S / 1190 kcal

West Country Striploin of Beef

Yorkshire pudding, goose fat-roasted potatoes,
winter greens, maple & mustard-roasted root vegetables,
red wine & thyme gravy **GFO / G, D, SD, CE, MU / S** / 1017 Kcal

Pan-Roasted Halibut

Champagne beurre blanc, winter greens, fondant potatoes,
caviar, coriander oil **GF / F, D, CE, MU, SD** / 524 kcal

Mushroom, Brie & Cranberry Wellington

Roasted potatoes, roasted root vegetables, vegetable gravy
V / G, P, N, E, D, SD, CE / S, MU, SE / 1176 kcal

Desserts

Traditional Christmas Pudding

Brandy custard, candied orange **V / G, D, SD / CE, MU** / 304 kcal

Trillionaire Tart

Texture of chocolate, gold leaf, clotted vanilla ice cream
VE, GF / S / G, E, D, MU / 623 kcal

Vanilla & Clementine Panna Cotta

Almond granola, mulled-wine poached berries
G, N, S, D / E, P, MU / 849 kcal

Raspberries Parfait

Raspberry & tarragon jelly, blackcurrant sorbet **G, S, E, D, SD** / 590 KCAL

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.

£55.00 per Adult, £27.50 per Child

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



Starters

Roasted Winter Vegetable Soup

Chive crème fraîche, herb oil, crusty bread

V, VEO, GFO / G, SD, D, CE / 724 kcal

Smoked Mushroom & Chestnut Pâté

Pickled cranberry, port gel,
toasted brioche, leek oil

V, GFO / G, E, D, MU, SD / N, S, CE / 538 kcal

Beetroot & Gin Cured Salmon Gravlax

Horseradish crème fraîche, dill oil,
pickled mustard seeds, crispbread tuile

F, G, D, MU, SD, E, SE / L, N, S, CE / 313 kcal

Free-Range Chicken,

Wild Mushroom & Thyme Terrine

Bacon jam, chicken skin crackling,
cornichons, toasted brioche

G, E, D, SD / S / 420 kcal

Smoked Salmon & 'Nduja Croquette

Seafood & Devon cider cream sauce,
saffron aioli, root vegetable crisps

GF / C, F, D, SD, CE, MO / G, MU / 627 kcal

Lamb Kofta Scotch Egg

Pickled shallot, labneh cream cheese,
chorizo oil **E, D, SD / 549 kcal**

To book, call 01364 661142

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.



Main Courses

Steak Frites

Chargrilled 8oz flat iron, chorizo & garlic butter, crispy onions, skin-on fries, herb salad with Old Winchester

GFO / G, E, D, MU / 1220 kcal

Add a sauce:

Peppercorn £2 **GF / SD, CE, D** / 198 kcal

Mushroom £2 **GF / SD, CE, D, MU** / 200 kcal

Red Wine £2 **GF / SD, CE, D** / 90 kcal

Moorland Christmas Burger

6oz steak burger, bacon, Brie, truffle mayonnaise, cranberry sauce, rocket, tomato, crispy fried onions, pig in blanket, skin-on fries

G, S, D, E, SD / 1200 kcal

Mushroom & Cranberry Wellington

Pomme purée, vegetarian gravy, season's best vegetables,

V / G, P, N, E, D, SD, CE, MU / 1176 Kcal

Wild Mushroom Risotto

Aged English cheese, pickled walnut, crème fraîche, truffle oil

V / G, D, CE, SD, MU / 1262 kcal

Fish & Chips

North Sea beer-battered haddock, fat-cut chips, tartare sauce, choice of mushy or garden peas

GFO / F, E, MU / 1280 kcal

Parmesan-Crumbed Pork Loin

Free range fried egg, pomme purée, chorizo butter, crispy onion, dill gherkins salsa

G, E, D, MU / CE / 195 kcal

Chicken Supreme

Leek & cider velouté, fondant potato, tenderstem broccoli, crispy sage

D, CE, MU / G / 702 kcal

Slow Cooked Beef Brisket & Bacon Pappardelle

Aged English cheese, crème fraîche

G, D, CE, E / S, MU, N / 1030 kcal

Pan-Roasted Sea Bass

Fennel & orange salad, saffron potatoes, light shellfish broth

GF / MO, C, F, D, CE, SD / G, MU / 948 kcal

Desserts

Traditional Christmas Pudding

Brandy custard, candied orange

V / G, D, SD / CE, MU / 304 kcal

White Chocolate Panna Cotta

Winter berry compôte, honeycomb tuile

GFO / G, S, D, E / CE, MU / 685 kcal

Christmas Pudding Sundae

Christmas pudding bites, vanilla & chocolate ice cream, cranberry & brandy sauce, whipped cream

V / G, S, D, E / 442 kcal

Warm Sticky Toffee Pudding

Salted caramel glaze, clotted vanilla ice cream

V / G, E, D, S / 1467 kcal

Spiced Apple & Pear Crumble

Cinnamon, nutmeg, oat topping, clotted cream

V, GFO / G, N, D / P, CE, MU / 889 kcal

Chilled Brownie Tiramisu

Espresso caramel, hazelnut crumb

N, G, S, SD, E, D / P / 1396 kcal

Christmas Residential Packages

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 £320.00 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 £510.00 per person

Four-night Christmas Package

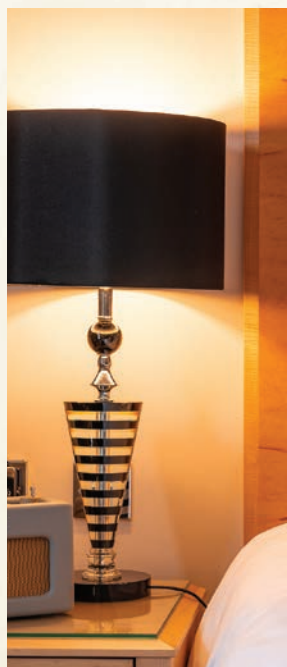
Our four-night package includes a classic room with gourmet breakfast, Devon cream tea and three-course dinner on 23rd December, three-course candlelit Christmas Eve dinner, Christmas Day lunch, relaxed Christmas Evening buffet and three-course Boxing Day dinner.

From £575.00 per person



To book, 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 23.





What Christmas 2026 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

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.



Christmas Bed & Breakfast

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





**To book,
call 01364 661142**

New Year's Eve Celebrations

Join us in the heart of Devon's Dartmoor National Park to ring in the New Year. Our New Year's Eve Celebration offers a drink on arrival, a seven-course gourmet dinner, as well as a live singer in the lounge after dinner, to help you sing and dance your way into the New Year.

£95.00 per Adult



**To book,
call 01364 661142**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.

Amuse-Bouche

Mini Beef Tartare

Tapioca crisp, pickled mustard seeds, cornichons

G, MO, N, MU, SD / S, P / 80 kcal

Wild Mushroom Arancini

Cranberry gel, Old Winchester **V / E, D, SD** / 240 kcal

Starters

Cured Salmon Gravlax

Caviar, horseradish crème fraîche, dill emulsion, burnt orange, crispbread tuile **GFO** / G, F, E, D, SE, SD, MU / 396 kcal

Pan-Seared Brixham Scallops & Slow-Cooked Devonshire Pork Belly

Apple butter sauce, chorizo & harissa oil

GF / MO, D, CE, SD / G, MU / 720 kcal

Intermediate

Velouté of Jerusalem Artichoke & Wild Mushrooms

Truffle crème fraîche, chives, crispy artichoke chips **V / D, CE / G, MU** / 401 kcal

Mains

Handcrafted Beef Wellington

Creamed dauphinoise potato, glazed baby vegetables, slow-reduced red wine jus **G, E, D, MU, CE, SD** / 1368 kcal

Pan-Roasted Turbot & Poached Langoustine

Beurre blanc, fondant potato, braised leeks, parsley aioli, caviar **F, C, D, SD** / CE / 760 kcal

Desserts

Dark Chocolate Delice

Raspberry & tarragon jelly, mascarpone, clotted cream & vanilla ice cream **V / G, N, S, E, D** / P / 834 kcal

Champagne & White Chocolate Panna Cotta

Honeycomb shard, mulled wine poached berries

G, S, E, D, SD / MU, CE / 438 kcal

Cheese for the Table

Chef's Selection of Cheese

Crackers, chutney, grapes **V, GFO** / G, D, CE, SD / N, P, MU, SE / 1031 kcal

Petit Fours

G, N, S, E, D / P, SE / 325 kcal



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's principal 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 £185.00 per person

Two-night New Year's Package

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

From £290.00 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 23.



Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

Beer Bucket: £24.00

5 bottles of beer from the following options:
Sol, Birra Moretti, Birra Moretti Zero,
Peroni Nastro Azzurro Gluten Free

Cider Bucket: £30.00

5 bottles of cider from our range of
Old Mout flavoured ciders

Bronze Wine Package: £97.50

5 bottles of our House red or white wine

Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé





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?

From £34.95 per person

Finger Sandwiches

Turkey, Stuffing & Cranberry **G, D**

Wensleydale & Apricot **G, D, SD**

Pigs in Blankets

with Onion Chutney **G, D, MU, CE, E**

Salmon, Cream Cheese & Dill **G, F, D**

Scone

Cranberry Scone, Brandy Butter **G, D, SD**

Sweet Treats

Mint & Dark Chocolate Tartlet **G, D, E, S, SD**

Orange Macaron with

Chocolate Ganache **N, D, E, S**

Brown Butter Stollen **G, D, N, E, SD**

Gingerbread Choux Bun **G, D, E, SD**

Tea or coffee

With refills

VO / Ask for allergens

Fancy Some Fizz?

Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea for £40.95pp.

To book, call 01364 661142

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.



Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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.coachinginnsgroup.co.uk.



THE
COACHING
INN GROUP

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 20th November 2026. 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 & Casino Events

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 20th November 2026. 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 20th November 2026 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.

Allergens (Contains / May Contain): 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

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

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