
CHRISTMAS
2016

WELCOME TO DEANS PLACE

The medieval village of Alfriston provides a wonderful backdrop for a Christmas celebration, and at Deans Place our roaring log fires, cosy bar, elegant restaurant and beautiful grounds really set the scene.

Above all, it is the genuine warm welcome and delicious food which makes a visit during the festive period an especially memorable time, whether celebrating with friends, family or work colleagues.

CHRISTMAS RESIDENTIAL STAY

Join us over Christmas on an inclusive 3 or 4 night package to relax and enjoy delicious meals, drinks and good company.

Book on our 4 night package and receive a 5th night complimentary!

Speak to us for more information.

TWIXMAS STAYS

Great off-peak rates between Christmas and New Year, which is a great time to get away.

Stay for 2 or more nights and save up to 21%.

NEW YEAR'S EVE

See in 2017 with style on a 2 or 3 night inclusive package, including our Gala Dinner & Party.

DINING IN DECEMBER

Arrange a private lunch or dinner in one of our beautiful private rooms and celebrate with our festive menu.

If you are not looking for something private then join us in our restaurant/bar to enjoy either our festive or a la carte menu, or come along to one of our shared Party Nights.

Throughout December we will continue to serve our traditional Sunday Lunches, but book early to avoid disappointment.

THE BAR & TERRACE

Pop into our cosy Bar and Terrace Lounge to enjoy a warming glass of mulled wine, a delicious warm mince pie or a festive Afternoon Tea.



FESTIVE MENU

Our festive menu is available for lunch throughout December in The Dining Room and Bar for individual diners and is also available for Private Functions and Party Nights.

SHARED EVENTS IN NOVEMBER & DECEMBER

Shared party nights including Murder Mystery and Rat Pack.
Contact the events team for more information, or to make your booking.

Private rooms available, room hire applies.

TO START

Pressed Duck & Cranberry Terrine red chard salad, green apple dressing

Home Cured Gravadlax fresh lemon, mustard honey dressing

Wild Mushroom & Thyme Soup V finished with ruby port wine

Baked Goat's Cheese & Red Onion Tartlet V winter leaf, balsamic syrup

TO FOLLOW

Slow Basted Turkey Breast served with festive accompaniments

Braised Feather Blade of Beef thyme potatoes, ale pan juices

Grilled Fillet of Plaice lemon crushed potatoes, cooked herb vermouth cream

Cranberry, Walnut & Artichoke Wellington V cooked basil cream

TO FINISH

Salted Caramel hazelnut & bitter chocolate tartlet, crème fraîche cream

Lemon Posset whipped blood orange, pistachio & fennel seed biscotti

Rich Plum Pudding homemade brandy sauce

Selection of Local Cheeses tomato chutney, water biscuits

2 COURSES
£19
PER PERSON

3 COURSES
£24
PER PERSON

Freshly Brewed Coffee & Mini Mince Pies
round off your meal for just £3.50 per person

Book lunch for a party of 15 or more and receive complimentary Tea & Coffee with your meal

CHRISTMAS
RESIDENTIAL PACKAGES

FRIDAY 23RD DECEMBER
Afternoon Tea served between 3 - 5.30pm. Enjoy dinner at leisure.

SATURDAY 24TH DECEMBER
Enjoy some last minute shopping in the beautiful village of Alfriston.
Cream Tea served between 3 - 5.30pm.
The Dopson family host drinks and canapés with Christmas Carols followed by a tasting menu with wine pairing. If you wish to attend Midnight Mass, St. Andrew's Church is just a short walk away.

SUNDAY 25TH DECEMBER
Start the day with a breakfast buffet.

Visit St. Andrew's Church for the traditional family service or enjoy lovely walks along the South Downs directly from the hotel to work up your appetite before lunch.

Enjoy a delicious Christmas Lunch with your family and friends.

After some relaxation time a light buffet will be served, leaving you to enjoy the company of family and fellow guests.

MONDAY 26TH DECEMBER
After breakfast, take time to enjoy the village or venture to the coast, then enjoy our Boxing Day Lunch in the Restaurant.

In the evening, a light supper will be served.

3 NIGHT BREAK
FROM £580
PER PERSON

4 NIGHT BREAK
FROM £635
PER PERSON

EXTRA NIGHT(S)
£49.50
PER PERSON

Based on two guests sharing a standard double room.

CHRISTMAS DAY MENU

Let our award winning team do all the hard work for you this Christmas whilst you relax with family and friends.

TO START

Roasted Butternut Squash Soup V delicate spices, coconut milk

Warm Seared Scallops toasted walnuts, roasted apple purée, celery jelly, Atsina cress

Potted Chicken Liver Parfait homemade fig chutney, beer bread, beetroot cress

Beetroot Carpaccio V torn goat's cheese, truffle, honey & mustard dressing

TO CLEANSE

Clementine Sorbet V

TO FOLLOW

Slow Basted Turkey Breast served with festive accompaniments

Pink Roasted Beef Fillet wild mushroom & brandy fondue, spinach, truffle croquettes, Madeira jus

Pan Roasted Medallions of Monkfish braised baby gem lettuce, saffron potatoes, baby leeks served in its own braise

Baked Nut Roast V cranberries & roasted chestnut purée

TO FINISH

Caramel Poached Pear & Milk Chocolate Trifle
honey cremeux, stem ginger 'hob nob'

Blood Orange & Passion Fruit Tart coconut ice cream, brown sugar meringue, white chocolate

Rich Plum Pudding homemade brandy sauce

Selection of Local Cheeses fruit chutney, fine biscuits

Freshly Brewed Coffee & Festive Petit Fours
served in the Lounge

£90
PER PERSON

Lunch is served from 12.00pm and accompanied with soothing music from our harpist Fiona Hosford.

Enjoy just Christmas Day lunch with us or stay for the festive period on our 3 or 4 night residential packages.

BOXING DAY MENU

After all the excitement of Christmas, sit back, relax and let us do the cooking.

TO START

Potato, Thyme & Chestnut Soup V

Home Cured Gravadlax avruga lebna, mixed land cress, lemon gel

Pressed Corn-Fed Chicken & Leek Terrine sweetcorn relish, baby watercress

Wild Mushroom Risotto V truffle & parmesan cream

TO FOLLOW

Pink Roasted Rack of Lamb anchovy dauphinoise potatoes, confit carrots, curly kale, rosemary pan juices

Pan Fried Breast of Guinea Fowl cider scented potatoes, celeriac purée, caramelised celery, toasted walnuts

Pan Fried Pork Fillet butternut squash purée, wilted spinach, sage gnocchi, thyme jus

Grilled Fillets of Lemon Sole dill potato cake, wilted spinach, warm white crab & tomato dressing

Baked Asparagus Mousse V artichoke purée, roasted kohlrabi, wilted red chard, brown butter

TO FINISH

Triple Chocolate Brownie salted caramel ice cream, popcorn

Maple Syrup Parfait gingerbread, poached pear, pear sorbet

Greek Yoghurt & White Chocolate Panna Cotta fresh raspberry compote

Selection of British Cheeses chutney, oatcakes

Freshly Brewed Coffee & Petit Fours

£45 PER PERSON INCLUDING A PRE-DINNER DRINK

Lunch is served from 12.00pm and accompanied with music from our resident pianist, Neal Richardson.

NEW YEAR'S EVE

Come along to our black tie New Year's Eve Gala Dinner and enjoy the sound of Neal Richardson and his Swing Quartet whilst savouring the tastes of our spectacular menu designed by our award winning Head Chef. After dinner, dance your way into 2017 with South Coast Sounds providing party hits that span the decades.

TO START

Home Cured Gravadlax baked capers, horseradish mousse, lemon gel

Duck Liver Parfait homemade fig chutney, treacle bread

Carpaccio of Rainbow Beets V Golden Cross goat's cheese, red vein sorrel cress, red wine glaze

INTERMEDIATE

Chicken & Tarragon Consommé lemon & honey cress

Thai Style Vegetable Consommé V coriander cress

TO FOLLOW

Pink Roasted Beef Fillet port wine fondant, Bok choi, wild mushroom & truffle cream

Pan Fried Halibut Fillet baby leeks, pearl potatoes, brown shrimp butter

Stuffed Artichoke Hearts V wild mushrooms, parmesan crust, parsnip purée, thyme scented potatoes, roasted walnuts

TO CLEANSE

Passion Fruit Sorbet V

SWEET

Hazelnut Praline Cheesecake crème Chantilly, chocolate tuile

70% Dark Chocolate Ganache Tartlet raspberries, toffee popcorn

TO FINISH

Selection of Local Cheeses served to the table with chutney, grapes, savoury biscuits

Freshly Brewed Coffee & Sweet Treats

£95
PER PERSON
EVENING ONLY

RESIDENTIAL PACKAGE

2 NIGHTS
£280 PER PERSON

3 NIGHTS
£329.50 PER PERSON

Arrive on the 30th for Afternoon Tea and then enjoy dinner in our award winning restaurant.

Join fellow guests for our New Year's Eve Gala Dinner and Party to see in 2017. Make the most of a complimentary late checkout on New Year's Day with a leisurely hot and cold breakfast buffet.

BOOKING CONDITIONS

GENERAL

1. We reserve the right to move or amend Christmas events, due to any unforeseen circumstances.
2. All details are correct at time of printing but may be subject to alteration without prior warning.
3. All prices quoted include VAT at the current rate.
4. It is the party organiser's responsibility to inform the venue of any dietary requirements of guests, including Nut Allergy, Coeliac and Dairy Allergies. Meals cannot be made available on the day. Full allergen information is available upon request, please note our kitchen is not a nut-free environment.

RESTAURANT BOOKINGS

5. Restaurant reservations require a £10 deposit per person for parties of 10 or more.

CHRISTMAS PARTIES & LUNCHEONS, PRIVATE FUNCTIONS & NEW YEAR'S EVE DINNER

6. Please make your reservation with the events team.
7. At time of booking full pre-payment will be required to secure your booking.
8. No admittance to persons under 18 for any shared Party Nights or New Year's Celebration.
9. Shared tables may apply to bookings.

CHRISTMAS & NEW YEAR RESIDENTIAL PROGRAMMES

10. A deposit of 25% of your total booking will be required at time of booking to confirm your reservation.
11. Please make your booking with our reception team.
12. Full payment is required by November 5th 2016.

DEANS PLACE
COUNTRY HOTEL & RESTAURANT

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