



Haytor Road, Bovey Tracey, TQ139LE



Christmas Events and Accommodation 2019/20

If you are looking for a Country House environment where you can relax, enjoy delicious fresh local produce expertly cooked and a wine list that can transport you to all corners of the globe then come to The Edgemoor. Whether your idea of relaxation is a walk on the moors, or nothing more strenuous than a book in front of a real log fire The Edgemoor is the place for you to spend Christmas 2019.



	Standard	Superior
Monday 23 rd December Bed & Breakfast	£160.00	£180.00
Tuesday 24 th December Bed & Breakfast	£170.00	£195.00
Wednesday 25 th December Bed & Breakfast	£195.00	£205.00
Thursday 26 th December Bed & Breakfast	£180.00	£195.00
Friday 27 th December Bed & Breakfast	£160.00	£180.00

Room rates are per room per night based on double occupancy

Festive menu - available 1st - 22nd December, bookings only, lunch and dinner

Murder Mystery dinner - Saturday 14th December 7.00pm, bookings only £39.50 pp

Christmas Eve dinner - Tuesday 24th December, 6.30pm - 8.30pm, booking advisable, menu of the day

Christmas Day lunch - Wednesday 25th December Bookings between 12.00pm - 2.30pm £87.00 pp. Bookings only

Boxing Day lunch - Thursday 26th December 12.00pm - 12.00pm - 4.00pm, see menu

Boxing Day dinner - Thursday 26th December 6.30pm - 8.30pm, menu of the day

New Year's Eve with "Go Tell Alice" dinner - sit down 7.30pm £42.50pp, bookings only





Festive Menu

Available 1st – 22nd December 2019, bookings only
12 – 2pm / 6.30pm – 8.45pm

Cauliflower and chestnut soup

Cheese straw

Prawn, crayfish and avocado bruschetta

Tomato salsa

Ham hock and leek terrine

Piccalilli and sour dough

Mediterranean vegetable and halloumi tart

Rocket and balsamic salad

Roast turkey

Sage & apricot stuffing, pig in blanket, bread sauce, roast potatoes

Roast belly pork

Red onion, apple and sage, herb creamed potatoes, pan jus

Pan-fried sea bass

Provençal lentils

Parsnip, cranberry and chestnut loaf

Herb potatoes, vegetable gravy

All main courses are served with a selection of seasonal vegetables

Traditional Christmas pudding

Brandy custard

Mulled poached pear

Crème fraîche and pistachio

Quince gin cheesecake

Tonic syrup, spiced oranges

Chef's cheese selection

Biscuits and chutney

Two course £21.00

Three course £25.00

Coffee or tea and mince pie £2.50

**£10.00 per person non refundable deposit
on booking.**

Pre-order 5 days before booking



Murder Mystery

Saturday 14th December 2019, 7.00pm



Let your office party join our party

Cauliflower and chestnut soup

Cheese straw

Prawn, crayfish and avocado bruschetta

Tomato salsa

Ham hock and leek terrine

Piccalilli and sour dough

Mediterranean vegetable and halloumi tart

Rocket and balsamic salad

Roast turkey

Sage & apricot stuffing, pig in blanket, bread sauce, roast potatoes

Roast belly pork

Red onion, apple and sage, herb creamed potatoes, pan jus

Pan-fried sea bass

Provençal lentils

Parsnip, cranberry and chestnut loaf

Herb potatoes, vegetable gravy

All main courses are served with a selection of seasonal vegetables

Traditional Christmas pudding

Brandy custard

Mulled poached peach

Crème fraîche and pistachio

Quince gin cheesecake

Tonic syrup, spiced oranges

Chef's cheese selection

Biscuits and chutney



£10.00 per person non refundable deposit on booking.
Pre-order by 5th December 2019

Christmas Day Lunch Menu

£87.00 pp, Bookings between 12pm - 2.30pm



Pan-seared scallops and Parma ham crisps
Butternut squash and watercress puree

Seafood terrine
Saffron mayonnaise

Four bird terrine
Pear and apple spiced compote

Shitake mushroom and cheese fritters
Rocket and parmesan salad

Beetroot and beetroot vodka gravadlax
Dill and fennel yogurt

Lemon and prosecco sorbet

Roast sirloin of Devon beef
Thyme and fennel crust, Yorkshire pudding, goose fat roast potatoes

Pan-fried sea trout
Samphire, brown shrimps, crushed new potatoes, almond butter

Roast turkey
Apricot, sage and chestnut stuffing, chipolata, bread sauce, goose fat roast potatoes

Sweet onion, honey glazed carrot and hazlenut tart
Herb roasted new potatoes

Roast duck breast
Confit leg bonbon, bubble and squeak, black cherry sauce

All main courses are served with a selection of seasonal vegetables

Traditional Christmas pudding
Brandy custard

Coffee and hazelnut pavlova

Masala baked peaches
Crème fraîche

Chocolate and orange cheesecake
Crème fraîche

Chef's cheese selection
Biscuits and chutney

Coffee or tea and mince pie



**£20.00 per person Deposit
on booking. Pre order by
10th December 2019**

Boxing Day Lunch Menu

12pm - 4pm



Chef's soup of the day

Crusty bread

Traditional prawn cocktail

Brown bread and butter

Mediterranean vegetable, halloumi and pesto tart

Rocket and parmesan salad

Ham hock and leek terrine

Piccalilli, sour dough

Butchers pork sausages

Creamed potato, onion gravy, braised red cabbage

Honey baked ham

Brace of eggs, thick cut chips

Beer battered fish and chips

Pea puree, thick cut chips

Chef's pie of the day

Creamed potatoes, seasonal vegetables, traditional gravy

Parsnip, cranberry and chestnut loaf

Herb potatoes, seasonal vegetables, vegetable gravy

Quince gin cheesecake

Tonic syrup, spiced oranges

Mulled poached pear

Crème fraiche, pistachio

Warm chocolate brownie

Vanilla ice cream

Selection of ice cream

1 Course £12.00

2 Course £16.00

3 Course £20.00



New Year's Eve Dinner and Dance

£42.50 pp

Chef's Appitizer

French onion soup

Cheddar crouton

Prawn and crayfish cocktail

Brown bread and butter

Smoked duck and leek terrine

Honey and orange dressing

River Teign mussels

Worcestershire sauce, smoked bacon and cream

Sauteed wild mushrooms

Blue cheese sauce, toasted ciabatta

Venison steak (served pink)

Bubble and squeak, roast garlic, beetroot, port wine jus

Roasted pork belly

Haggis and thyme creamed potatoes, roasted shallots, swede and carrot, whisky cream sauce

Pan fried john dory

Crushed new potatoes, bean cassalette

Goats cheese, squash and spinach pie

Crushed new potatoes, red pepper sauce

Selection of seasonal vegetables

Lemon tart

Crème fraiche

Chocolate and honeycombe torte

Tiramisu cheesecake

West Country cheese and biscuits

Grapes, chutney & celery

Coffee and petit fours



**£20.00 per person non
refundable deposit on
booking.
Pre-order by 10th
December 2019**

the edgemoor

hotel, restaurant, bar, venue

We look forward to seeing you in 2020

Romantic Valentine's Meal

Mother's Day lunch

Murder Mystery Dinners

Father's Day

Anniversaries

Birthday parties

... and any other special
occasion that requires The
Edgemoor touch!

