



Festive Celebrations

2018





Celebrate the Festive Season

at the Corinium Hotel & Restaurant

We offer the perfect setting either for a cosy family and friends celebration or for the larger office party.

Enjoy great food, friendly and efficient service and a warm festive atmosphere!

Book early to avoid disappointment.

For terms and conditions please refer to the Festive Booking Form on www.coriniumhotel.com or contact the hotel direct

To book or enquire call **01285 659711**
or email info@coriniumhotel.com





Festive Menu

Whether it's the office party, with family or friends, enjoy the festive atmosphere at the Corinium Hotel & Restaurant.

Our festive menu is available every lunch and dinner Monday to Saturday from 23rd November until 29th December 2018.

Two course lunch with coffee

£17.50 per person

Three course lunch with coffee

£22.50 per person

Two course dinner with coffee

£21.00 per person

Three course dinner with coffee

£26.00 per person

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Honey and dill gravadlax, smoked mackerel pate, pickled cucumber relish
Chicken liver, bacon and cranberry terrine, mulled redcurrant jelly
Winter vegetable and spiced parsnip soup, sour dough bread (v)
Cocktail of seasonal melon with forest berries (v)

Roasted crown of turkey, bacon and chipolata rolls, sage stuffing
Slow cooked beef blade steak, shallots, mushrooms, port and stilton sauce
Grilled fillets of sea bass, pomegranate, pine nut and chervil crust
Stuffed red pepper with chestnut and sprout risotto, white wine cream sauce (v)

Clementine and passion fruit cheesecake, fruit coulis
Traditional Christmas pudding, brandy sauce
Black forest roulade, clotted cream
Trio of local cheeses, grapes, celery, biscuits

Freshly filtered coffee with chocolate mints



Party Nights

Bring your party to our party and feast on three festive courses before dancing the night away to some classic disco tunes!

Friday 30th November and Saturday 1st December
£33.50 per person

Friday 7th and 14th, Saturday 8th and 15th December
£36.50 per person

Exclusive 'dine and disco' parties can also be arranged on alternative dates on request.

Party night room rates from
£39.50 per person

(based on 2 people sharing) including full breakfast



A glass of Prosecco on arrival

Honey and dill gravadlax, smoked mackerel pate, pickled cucumber relish
Chicken liver, bacon and cranberry terrine, mulled redcurrant jelly
Cocktail of seasonal melon with forest berries (v)

Roasted crown of turkey, bacon and chipolata rolls, sage stuffing
Slow cooked beef blade steak, shallots, mushrooms, port and stilton sauce
Grilled fillets of sea bass, pomegranate, pine nut and chervil crust
Stuffed red pepper with chestnut and sprout risotto, white wine cream sauce (v)

Traditional Christmas pudding, brandy sauce
Black forest roulade, clotted cream
Trio of local cheeses, grapes, celery, biscuits



Christmas Day

Join us for our highly popular lunch.

Book early to avoid disappointment.

We will take care of every detail to ensure you enjoy the most special meal of the year.

£79.00 per adult
£39.50 per child (under 10's)

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Wild boar and cranberry terrine with sloe berry jam
Butternut squash and rosemary soup, sour dough bread (v)
Smoked halibut and crab parcels with dill and citrus salad
Cantaloupe melon with port soaked strawberries (v)

Refreshing pear sorbet

Crown of Cotswold turkey, bacon wrapped chipolatas, seasonal stuffing
Fillet of beef with prosciutto, horseradish, shallots and red wine sauce
Roasted red mullet fillets with tarragon and pancetta
Wild mushrooms and asparagus en-croute, creamy truffle sauce (v)

Traditional Christmas pudding, brandy sauce
Caramelised apple and pecan strudel, vanilla custard
Pears soaked in mulled wine, Belgian chocolate ice cream
Cotswold cheese platter, quince jelly, grapes, celery and oatcakes

Freshly filtered coffee with truffles



New Year's Eve

Celebrate 2019's arrival in style at our annual gala dinner and dance.

£79.00 per adult

Dress code - black tie

Make a night of it and stay from **£130.00 per person**
inclusive of the gala dinner and full breakfast
(based on 2 people sharing)

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Kir Royale and canapes on arrival

Smoked Bibury trout and cucumber terrine, saffron crème fraiche

Roasted pumpkin and ginger soup, gruyere crouton (v)

Warm figs, parma ham and goats cheese, rocket and balsamic dressing

Champagne sorbet

Haunch of Cotswold venison braised with redcurrants and chestnuts

Poached lemon sole fillets and crab roulade, grape and white wine sauce

Wild mushroom and port brioche with a cranberry jus (v)

Chocolate fondant with pistachio ice cream

Morello cherry and frangipane tartlet, clotted cream

Cotswold cheese platter, quince jelly, grapes, celery and oatcakes

Freshly filtered coffee with truffles



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