NEW YEAR 2017
Meet in our bar at 7.30pm for a champagne reception before dining at 8pm. See the New Year in dancing to a live band in our Orangery, after enjoying dinner in our Verderers and Carolean Restaurants. Carriages at 1pm.

NEW YEAR’S EVE MENU
Spiced Butternut Squash Soup (v) Red Onion Bhaji, Minted Yoghurt, Coriander
Marbled Duck Terrine Pickled Cherries, Ponzu dressing, Heritage Carrot
Home Cured Fillet of Mackerel Beetroot and Horseradish Remoulade, Dill and caper dressing
Red Pepper Arancini (v) Crumbled Feta, Yellow Pepper Coulis
Fillet of Beef “Oscar” Fillet of Welsh Beef, Crab, Asparagus, Hollandaise, Hand Cut Chips, vine cherry tomatoes
Tandoori Fillet of Halibut Cured Cucumber, Confit Lemon and Green Chilli Quinoa, Poppadum
Seared Rump of Lamb Balsamic Roasted Beetroot, Golden Beetroot fondant, Parisian Potatoes, Rosemary Jus
Red Onion and Brie Crepe (v) Dressed Rocket, Grapes, Brie Gratin
Dark Chocolate Delice Pistachio Crème, Croquant, Salted Caramel
Speech House signature Lemon Trio Posset, Curd Tart, Lemon Meringue Ice Cream
Selection of British Cheeses Quince Paste, Crackers, Celery and Grapes
Frozen Apple Parfait Caramelised Apple Terrine, Crumble, Green Apple Gel, Vanilla Cream
Coffee with petit fours

Fixed menu price of £79.50 per person

Book your places early to avoid disappointment.
Call us on 01594 822607, email us on info@thespeechhouse.co.uk
or visit www.thespeechhouse.co.uk

The Speech House Hotel, Coleford, Gloucestershire, GL16 7EL
PERFECT PLACE TO PARTY

The Speech House Hotel is the perfect place to party this festive season. We will again be serving sumptuous Christmas Fayre. Party revellers will be able to choose from our Christmas Party night carvery. Canapés will be served with drinks as the guests arrive, and are included in the price. Party Nights with a Disco are available on Friday 15th and Saturday 16th December 2017. This Menu is also available for private parties of up to 60. Guests will be seated to dine in The Verderers and Carolean with dancing afterwards in The Orangery.

CHRISTMAS PARTY NIGHT CARVERY MENU

A selection of canapés

Traditional Roast Turkey Served with all the trimmings
Braised Daube of Beef Colcannon, Roasted Root Vegetables, Green Peppercorn Jus
Poached Fillet of Plaice Asparagus, Crushed New Potatoes, White Wine and Crayfish Cream
Goat’s Cheese and Butternut Squash Strudel (v) Red Onion Marmalade, Crushed New Potatoes

Traditional Christmas Pudding Brandy Crème Anglaise
“Forest Slice” Dark Chocolate Delice, Cherry Puree, Sour Cherries, Chantilly Cream
Classic Vanilla Crème Brûlée With home baked biscuits and satsuma compote

Fixed menu price of £29.75 per person

FESTIVE LUNCH AND DINNER MENU

Leek, Potato and Spring Onion Soup (v) White Truffle Oil
Confit Chicken and Garlic Terrine Pickled Mushrooms, Mustard Cress, Chive Crème Fraîche
Croquettes of Brie (v) Sage and Onion Ice Cream, Crispy Onions

Traditional Roast Turkey Served with all the trimmings
Braised Daube of Beef Colcannon, Roasted Root Vegetables, Green Peppercorn Jus
Poached Fillet of Plaice Asparagus, Crushed New Potatoes, White Wine and Crayfish Cream
Goat’s Cheese and Celeriac Strudel (v) Red Onion Marmalade, Crushed New Potatoes

Traditional Christmas Pudding Brandy Crème Anglaise
“Forest Slice” Dark Chocolate Delice, Cherry Puree, Sour Cherries, Chantilly Cream
Port Poached Pear Toasted Welshcake, Marzipan Ice Cream

Freshly brewed Coffee and Mince Pie (£2.00 Supplement)

2 Courses £22.50 per person
3 Courses £25.00 per person

Available for pre-booked parties in the Verderer’s Court or Carolean Restaurants.

FESTIVAL PARTY SEASON

Join us at The Speech House Hotel this holiday season to enjoy a festive meal with friends and family or work colleagues. With special room rates available for all guests who attend a party, there’s no reason why you can’t extend your stay in the forest.

BOXING DAY DINNER WITH CEILIDH

A Highland themed Dinner

“Scotch Broth” (v) Pearl Barley, Root Vegetables, Leeks, rich Vegetable Broth
“Cock a Leekie salad” A salad of Chicken, Leeks, rice and julienne Prunes, fresh herbs
Garlic Buttered Langoustines Dressed Rocket, Sweet Scotch Bonnet relish
Home-made Scotch Egg Pickled Beetroot, Piccalilli dressing
Haggis w/ Neeps an’ Tatties Haggis, Crushed Swede, Mashed Potato, Whisky Cream Sauce
Aberdeen Angus Ribeye Steak Clapshot Potatoes, Green Peppercorn Sauce
Oatmeal and Herb Crusted Cod Fillet Crushed New Potatoes, buttered winter greens Vegetable and chestnut
“Scotch Pie” (v) Haricot bean and tomato compote

Crannachan Oatmeal, Raspberry, Whisky and Cream dessert
Clootie Dumpling Traditional Scottish pudding cooked in a “cloot”
Battered Mars Bar Whiskey Ice Cream
Cheese Selection Chutney, Oatcakes, Grapes and Celery

Fixed menu price of £45 per person

SPECIAL ROOM RATES

Our special celebratory rates during the festive party season:

Twin room with single occupancy, £85.00
Double or Twin rooms in the courtyard, £95.00
Double or Twin room in the main house, £95.00
Superior 4 poster bedroom, £105.00
Master 4 poster bedroom, £115.00

Celebratory rates apply only when participating in party nights.

All prices are per room.