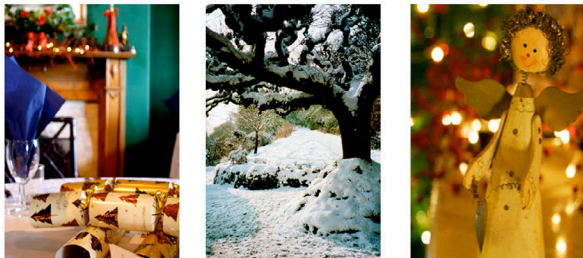


Our Seasonal Celebrations

Enjoy the relaxed and informal atmosphere of this comfortable Victorian Country House in these spectacular surroundings.

Log fires, candlelight and gracious hospitality set the scene as we invite you to share delicious food, good company and a magical festive experience.

Whether you are in need of a Christmas away from it all or are seeking some good company and food, Hazelwood has something to offer everyone all year round.



Hazelwood quite simply offers; food, nature, beauty, art, peace, space to be.....

The Hazelwood estate is a place of extraordinary peace and beauty in the heart of the South Devonshire countryside. There are 67 acres of woodland, meadows, riverbank and orchards, ideal for walking, painting or simply relaxing in. It is the perfect venue for rest and reflection. The house itself is an early Victorian listed building offering a unique blend of relaxed informality and gracious hospitality. Comfortable accommodation, wine and delicious food prepared using local and organic produce, sets the scene for a wonderful stay.

As always at Hazelwood, there is the possibility of meeting interesting people and of enjoying spontaneous music and entertainment with grace and a wonderful expression of serendipity.

Hazelwood has a policy of using only the best local and organic ingredients wherever possible, ensuring delicious food for any occasion. Our talented and enthusiastic young chef, Alex Sandu is capable of catering for all special dietary requirements. Our menus change daily and our dishes reflect the seasons.

An eclectic programme of concerts and cultural events and courses take place at Hazelwood throughout the year, for which we would be please to put you on our mailing list.

Christmas and New Year



Hazelwood House
Loddiswell, Nr. Kingsbridge
Devon, TQ7 4EB, 01548 821232
info@hazelwoodhouse.com

Prices

Christmas Lunch

New Years Eve

Non Residential Prices (per person)

Christmas Eve Dinner	£35
Christmas Day Lunch	£55
Christmas Day Feasting	£99
<i>- Includes morning coffee, Christmas lunch, afternoon tea, Christmas cake & evening buffet</i>	
Christmas Day Buffet Supper	£28
Boxing Day Lunch	£35
New Years Eve Celebrations	£69

Residential Prices (per person)

Christmas 2 Day Package	£395
<i>- Arrive teatime Christmas Eve, depart after Boxing Day lunch -Includes accommodation, all meals and Christmas Day Feasting.</i>	
New Years Eve	£169
<i>- Arrive tea time New Years Eve, depart after lunch New Years Day -Includes accommodation, all meals and celebrations on New Years Eve</i>	

Prices quoted are based on 2 sharing a room.
There is a single room supplement of £30 per day

You are welcome to extend your stay on a Bed and Breakfast or full-board basis.
Children under 12 are half price & under 3 are free
All prices are inclusive of 20% VAT
A £100 non- refundable deposit is required to secure your booking - Payable to 'Hazelwood'
Prices valid from 27th Dec 2011- 4th Jan 2012

Cream of Artichoke Soup
Gravad Lax of Organic Scottish Salmon

*

Local Free Range Roast Turkey
with Hazelnut & Apricot Stuffing

Local Free Range Roast Goose
*with Caramelised Apple,
served with Bread Sauce, Cranberry
Relish & Devils on Horseback*

or

Cheese & Parsnip Roulade
*with Sage & Onion Stuffing served with
a Cranberry Gravy*

Served with Roasted Potatoes,
Carrot & Parsnip Puree with Nutmeg
Buttered Brussel Sprouts with Pine Nuts

* *

Homemade Christmas Pudding
with Double Cream & Brandy Butter

Homemade Mince Pies

Christmas Pudding Ice Cream
Pears Poached in Fresh Ginger Syrup
Selection of Local Cheese & Biscuits

A glass of Kir with Nibbles upon arrival,
gathering at midnight with a glass of Bubbly

*

Cream of Squash & Ginger Soup
Blini with Smoked Salmon & Curd Cheese
Beetroot Salad with Walnuts & Sour Cream

* *

Whole Roasted Quail wrapped in Bacon
stuffed with Apricots and Hazelnuts

or

Mushroom Wellington
with a Rich Onion Gravy

served with Vegetables in Season

* * *

Pavalova with Autumn Fruits
Chocolate Rum Truffle Torte
served with a Red Fruit Coulis
Pears Poached in Red Wine
served with Devon Cream or Ice Cream
Selection of Local Cheese & Biscuits

* * * *

Coffee & Chocolates