To Make a Reservation:
Telephone :01395 272277
Email: Enquiries@Devoncourt.com
or Pop in and see us.

DEVONCOURT RESORT

CHRISTMAS PARTY MENU

WEDNESDAY & FRIDAY LUNCH
FRIDAY AND SATURDAY EVENINGS

2 COURSE: £29 PP

3 COURSE: £33 PP

Name of Party:

Eat, Drink and Be Merry!

LUNCH SERVICES:
Wednesday & Friday from 12 Noon

EVENING SERVICES:
Friday and Saturday from 6pm

The Christmas Party Menu is available for Pre Booked Tables, Please book your table with a member of the team.
All Bookings will require a pre order.

Pre Orders must be returned to Reception by the 17th November 2025

On the 24th November 2025 a member of the team will call the Lead Booker to make a full payment for the party. Payments can be made by card only.
Payments are non refundable.

Starters

Cream of Wild Mushroom Soup *with Crouton*

(Served without crouton for gluten free)

Seafood Salad *with Mint and Chive Mayo*

Deep Fried Brie *with Cumberland Sauce*

Fan of Honeydew Melon with Mixed Berries *served with pomegranate & Raspberry coulis (Vegan, Vegetarian)*

Mains

Served from the Carvery

Roast Devonshire Turkey or Roast Sirloin of Beef

with Chef's Chestnut Seasoning, Pigs in Blankets, Yorkshire Pudding, Seasonal Veg, Roast Potatoes and Gravy.

Baked Salmon Steak *with Salsa Verde*

Warm Vegetable Tart *with Pesto & Goats Cheese (Vegetarian)*

(Can be Served without Goats Cheese for Vegan)

Desserts

Traditional Christmas Pudding *With Brandy Sauce*

Lemon Cheesecake *with Mixed Berry Sauce*

Apple and Cherry Pie *with Custard*

Seasonal Fresh Fruit Salad *(Vegan, Vegetarian, Gluten Free)*

Followed by Fresh Brewed Coffee & Tea with Mince Pies and Festive Cracker

Dietary Notes: Soup can be served without Croutons for Gluten Free

Warm Vegetable Tart can be served without Goats Cheese for Vegan

Gluten Free Christmas Pudding Available

Vegan Christmas Pudding Available—Served with Vegan Ice Cream

Please Make a Note All Dietary Requirements on Pre Order Form