FESTIVE SEASON

For details please contact:
Jackie@thearundell.com or bookings@thearundell.com

01566 784666

The Arundell
Fore St, Lifton, Devon
PL16 0AA

WWW.THEARUNDELL.COM
Preparing for Christmas Baking Workshop in Tamar Room.

max 10 persons

Preparation of Christmas Goodies to take home - Gingerbread, Christmas Pudding and Cranberry Relish

- 10am Coffees and pastries
- 10.30 Workshop starts
- 12.30 Lunch in Bar
- 2pm Workshop resumes
- 3.30pm Finish

£95 per person includes 2 course lunch with a glass of wine, coffee & pastries on arrival.
Christmas Festive Menu

Available from Friday 1st December

£32 pp for 2 courses / £38 pp for 3 courses

FESTIVE MENU

APPETIZER

Celeriac soup, hazelnuts, truffle & chive
Grilled smoked haddock & mussel chowder
'Pig in blanket' hogs pudding, pancetta, creamed leek

MAIN

Stuffed turkey breast, cranberry jus, baby parsnips,
dauphinoise potato & red cabbage

Arundell cranberry & pistachio nut roast, dauphinoise
potato & red cabbage

Shellfish & saffron risotto, smoked paprika oil

DESSERT

Arundell Christmas pudding & brandy butter
Coffee parfait, caramel & dark chocolate
Whipped goats cheese, walnuts, quince, celery
Fly-Tying Course

9TH & 10TH DECEMBER

The aim of the course is to show you all the main techniques required to tie most of the popular patterns. In practice, the programme will vary depending on individual interests, but we anticipate it being loosely based on the timings below.

SUNDAY 10TH

10AM

Welcome and introduction
All times are approximate and will depend on progress.
Brief description of fly-tying tools, materials etc.
The many different types of hooks and their purpose.

Demonstration of first steps:
1. Fixing hook in vice
2. Tying in the thread
3. Finishing off, whip-finish or half-hitch
Tying a simple hackled fly (Black Spider). Demonstration and practice.

TEA/COFFEE BREAK

Tying a simple wet fly
1. Black Spider
2. Black and Peacock Spider
3. Zulu
LUNCH 12:30 – 2PM

2PM

Tying nymphs, dubbing bodies, thoraxes etc. If time allows, tying a simple hair-winged wet fly, Sweeney Todd.

5PM Finish

SUNDAY 10TH

10AM ONWARDS

Dry Flies, demonstration and practice tying a hackled dry fly, Pheasant Tail.
Tying a palmered dry fly, Griffith's Gnat.
Tying a hair-winged dry fly, Elk Hair Caddis.

Tea/coffee and lunch same times as Saturday.

5PM Finish

Depending on progress there should be time to demonstrate and practice a variety of style and patterns.
Christmas Two Day Break

Christmas Eve
24th December
Cream Tea on arrival
Champagne & dinner

Christmas Day
25th December
Christmas Day Breakfast
Christmas Day Lunch
Evening Cold Buffet

Boxing Day
26th December
Boxing Day Breakfast

Fond farewells
This year we are offering a 2 day package, with the choice to add Boxing Day and stay for the 3rd night if wish.

2 day package is inclusive of B&B; Cream Tea on arrival, Glass Champagne & dinner on Christmas Eve; Christmas Day Lunch and a cold buffet in the evening.

50% NON-REFUNDABLE DEPOSIT ON BOOKING, WITH THE REMAINING BALANCE DUE AT THE END OF NOVEMBER.

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<th>24th &amp; 25th December</th>
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<tr>
<td><strong>Old Inn</strong></td>
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<tr>
<td>Suite</td>
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<td>Superior</td>
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<td>King</td>
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<td>Cosy (single)</td>
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Christmas Day Lunch

£120 per person

*Option for tea/coffee & mince pies from 4:30pm
(additional £10 pp)

Christmas Day Lunch

Starter

Chicken foie gras & leek terrine
Lobster raviolo, spinach, shellfish sauce
Celeriac soup, hazelnuts, truffle & chive (v)

Main

Roast turkey, pomme anna, sprout leaves, red cabbage & parsnip
Wild seabass, herb potato, chive beurre blanc
Root vegetable wellington, mushroom, pomme anna, red cabbage (v)

Dessert

Arundell Christmas pudding, redcurrants, brandy, vanilla anglaise
Blood orange posset, white chocolate sorbet
Local cheeses, quince, walnuts & wafers
Join us for a wonderful evening to celebrate New Year's Eve. Our head chef Ashley Wright has created a delicious tasting menu.

Glass of champagne on arrival and at Midnight

75 PER PERSON

Starting from £315 per night DBB based on double occupancy

Non resident bookings

A la carte menu with complimentary glass of fizz.

6 - 8pm - Booking essential
New Years' Celebrations

£75 PER PERSON

SIGNATURE TASTING MENU

£75 PER PERSON

Lobster raviolo, leek, shellfish sauce

Pork belly & cheek, butternut squash

Monkfish ceviche, apple textures & pork crackling

Beef with shallots, swede & sage

Raspberry parfait, white chocolate textures

Whipped Harbourne Blue, pear tarte tatin