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# Let's Celebrate



## CHRISTMAS 2022

*Join us for a Christmas to remember at Three Ways House Hotel,  
with glittering entertainment, food and service.*

*Whether you are looking for a festive lunch, private party  
or festive pudding clubs, we have something to suit everyone  
at Three Ways House Hotel this festive season.*



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Book now on **01386 438 429** or email [reception@threewayshousehotel.com](mailto:reception@threewayshousehotel.com)

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# FESTIVE PUDDING CLUB NIGHTS

AVAILABLE ON FRIDAY 2ND, 9TH & 16TH DECEMBER  
AND SATURDAY 3RD, 10TH & 17TH DECEMBER

*PRIVATE PARTIES are also available, please ask for details.*

*Enjoy a whole evening's entertainment starting with a glass of Bucks Fizz and a jovial introduction by The Pudding Master followed by a main course and then the Parade of Seven Traditional Puddings, with all its noise and ceremony, the aim is to taste them all and then to vote for your favourite pudding of the night over coffee. Guests depart certificates in hand.*



## MAINS

**Traditional turkey** with stuffing and pigs in blankets  
**Baked salmon** with crushed new potatoes and a dill beurre blanc  
**Mushroom and chestnut risotto** with parmesan crisp.

## DESSERTS

7 traditional puddings to include Christmas pudding



from  
**£40.00**  
per person

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# FESTIVE SUNDAY LUNCH

SUNDAY 4TH, 11TH AND 18TH DECEMBER

*Enjoy a two or three course lunch with a small gift for the children  
(up to 12 yrs old).*

## STARTERS

**Mushroom and sherry soup**

**Breaded brie with redcurrant jelly** on salad leaves

**Ham hock terrine** with homemade chutney and sour dough toast

**Smoked salmon pate** with lemon oil and rocket salad



## MAINS

**Traditional turkey** with all the trimmings

**Braised blade of beef** with a mushroom and pancetta sauce

**Baked cod** fillet with an herb crust on a mustard cream sauce

**Mushroom and chestnut risotto** with parmesan crisp



## DESSERTS

**Pudding Clubs famous Christmas pudding** with brandy sauce

**Lemon sponge** with lashings of custard

**Selection of cheese with crackers and chutneys**

**Dark chocolate and orange pave** with an orange syrup

two courses

**£25.50**

per person

three courses

**£28.50**

per person



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# FESTIVE AFTERNOON TEA

AVAILABLE 28TH NOVEMBER - 3RD JANUARY INCLUSIVE  
(EXCLUDING 25TH DECEMBER)



Selection of festive sandwiches:  
Smoked salmon & cream cheese,  
Turkey and redcurrant,  
Christmas ham & mustard



Spiced mini sausage roll  
Pigs in blankets



Iced Christmas cake  
Sticky toffee inspired éclair  
Spiced Christmas shortbread  
Mince pie  
Orange scone, cream and jam  
Very chocolate finger

**FESTIVE VEGAN AFTERNOON TEA ALSO AVAILABLE**



**£19.95**

per person

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# CHRISTMAS DAY LUNCH

*A family feast without the fuss, Christmas Day lunch.*

*Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. All children will receive a small gift from Santa.*

*Bookings taken between 12 noon for 12.30.*

## STARTERS

**Spiced parsnip soup**

**Smoked salmon** with a grapefruit and rocket salad

**Rose of melon** with passion fruit syrup

**Goats cheese and redcurrant parcel** with a roast pine nut salad

**Ham hock terrine** with chutney and sour dough toast

## INTERMEDIATE

**Champagne sorbet**

## MAINS

**Traditional turkey** with all the trimmings

**Roast rib of beef** with Yorkshire pudding and red wine gravy

**Roast salmon** with a herb crust, samphire grass and dill beurre blanc

**Pan-fried chicken breast** with a wild mushroom and tarragon sauce

**Chestnut mushroom strudel** with Dijon cream and wilted spinach

## DESSERTS

**Pudding Club famous Christmas pudding** with a brandy sauce

**Sticky toffee and date pudding** with lashings of custard

**Spotted dick** with lashings of custard

**Chocolate and Baileys cheese cake** with a Baileys cream

**Lemon posset** with homemade shortbread

**Stilton and Cheddar cheese** with a selection of crackers and chutneys

**Tea/coffee with a mini mince pie**

CHILDREN 5 AND UNDER GO FREE

**£37.50** \* **£65.00**

per child (6-12)

per adult



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# BOXING DAY

*Round off the Christmas period by joining us  
for a delicious lunch with friends and family.*

*Lunch is served 12 noon for 12.30.*



## STARTERS

**Roast tomato soup**

**Traditional prawn cocktail**, bread and butter

**Chicken liver parfait** with crispy toasts and homemade chutney

**Pear, walnut and feta salad**



## MAINS

**Roast pork loin** with apple puree and black pudding crumb

**Grilled sea trout** on wilted spinach with a caper beurre blanc

**Butternut squash and sage risotto** topped with blue cheese

**Pulled lamb shoulder** with an rosemary and apricot jus



## DESSERTS

Buffet of puddings from the world famous pudding club

To include.....

**Syrup sponge, jam roly poly, apple crumble and winter berry Eton mess**



**£35.00** \* **£40.00**

two course

three course

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# NEW YEAR'S EVE CELEBRATIONS

*See in the New Year in style.*

*Be greeted with bubbles on arrival from 7.30pm followed by a delicious four course meal at 8pm and then dance the night away (disco and bar until 1am).*

## CANAPÉS

## STARTERS

**Smoked salmon and prawn tower** with avocado puree and tomato jelly  
**Baked sweet potato rounds** topped with whipped feta, sweet figs and pomegranate  
**Prosciutto ham and melon salad** served with rocket and roasted pine-nuts

## INTERMEDIATE

Champagne sorbet

## MAINS

**Pan-fried halibut** with samphire and lobster bisque  
**Fillet of beef** served pink with a puree of pomme de terre & a truffle infused jus  
**Wild mushroom wellington** on a bed of wilted spinach

## DESSERTS

**Glazed lemon tart** with whipped cream  
**Trio of chocolate deserts**  
**Sticky toffee pudding** with lashings of custard  
  
**Selection of cheese** with crackers and chutneys

# £75.00

per adult

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# CHRISTMAS & NEW YEAR PACKAGES

*Take a break over Christmas or New Year and stay on one of our festive packages. Let us do the hard work so you can sit back, relax and enjoy yourself without the stress.*



## **THREE NIGHT CHRISTMAS PACKAGE**

ARRIVING 24<sup>TH</sup> DECEMBER – DEPARTING 27<sup>TH</sup> DECEMBER

Prices from £385.00 per person



## **OVERNIGHT NEW YEAR'S EVE PACKAGE**

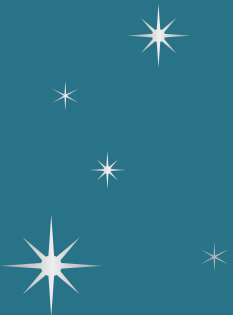
ARRIVING 31<sup>ST</sup> DECEMBER

Prices from £395.00 per person  
based on double occupancy



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T. 01386 438 429

E. [reception@puddingclub.com](mailto:reception@puddingclub.com)

W. [www.threewayshotel.com](http://www.threewayshotel.com)

Three Ways House Hotel  
Mickleton, Chipping Campden,  
Gloucestershire GL55 6SB



Managed and operated by Countrywide Hotels