



### **SEASONALITY AND LOCAL INGREDIENTS - BLENDED TOGETHER - MAKE FOR A CHRISTMAS CRACKER AT THE DORMY HOUSE**

Menus rich in seasonal vegetables and local ingredients will be used to celebrate the season of good cheer at the Dormy House Hotel this Christmas and New Year.

Accompaniments including toffee apples, cep foams, roasted plums, organic beetroots, spiced lentils, wood blewits and poached pears appear in various guises on the festive menus where organic salmon, turkey, Hereford beef and slow cooked saddle of Lighthorne lamb also feature.

The Dormy's commitment to fresh and locally grown ingredients is typified in the use of sage in the sage and chestnut stuffing being hand picked from the hotel's herb garden.

The four main options for festive celebrations are:

- Xmas lunches from 1 to 24 December 2009 with 2 and 3 course meals costing £12.95 and £15.95 per head respectively.
- Xmas Day lunch on the 25<sup>th</sup> of December 2009, starting at midday with a Champagne reception costing £43 for children and £85 per head for adults.
- Open Xmas Party on the 11<sup>th</sup> of December 2009 starting at 7pm and costing £39 per head for a 4-course meal.
- New Year's Eve Party on the 31<sup>st</sup> of December 2009 starting at 7.30pm with a Champagne reception, costing £135 per head, inclusive of wines that have been hand picked by the general manager David Field.

**ENDS**

Notes for Editors

Dormy House is a four star, 45-bedroom country house hotel in private ownership. It prides itself on being utterly civilised, yet unstuffy with loyal staff and a fire in the hearth to welcome visitors all year round. Interiors comprise a mix of traditional and contemporary with a Danish touch coming through from the owners. Dormy is a member of the Pride of Britain consortium and Cotswold Finest Hotels. It has sister hotels in Denmark and additional conference facilities on the Farncombe Estate.

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