

Boxing Day Dinner Menu

Choice of Starter

Chefs Soup Of The Day

(Served with a warm crusty roll)

Prawn Cocktail

(Prawns served on a bed of lettuce with a Marie Rose Sauce)

Ham, Cheese and Onion Shells

(1/2 Potato filled shell, filled with ham, cheddar and onion)

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### **Choice of Main Course**

#### **Tenderised Sirloin Steak**

(Served with a choice of sauce)

#### **Chicken St David**

(Chicken Breast wrapped in bacon, bathed in a cheese and leek cream sauce)

#### **Duck in Raspberry Coulis**

(Succulent duck breast served with a rich raspberry coulis)

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Vegetarian & Vegan Options Available

All Served with a selection of fresh vegetables and potatoes

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### **Dessert**

Sweets from the Trolley  
Freshly Ground Coffee and Mints

**£28**

## **Bacchus Hotel 2,3 and 4 night Breaks**

### **23rd December**

7-8pm Dinner in the restaurant

### **24th December**

8-9am Breakfast

6:30pm Welcome drinks in the Reception

7-8pm Dinner in the restaurant

### **25th December**

8-9am Breakfast

12:20-2pm Festive Christmas Lunch

7pm Evening Buffet

### **26th December**

8-9am Breakfast

7-8pm Dinner in the restaurant

### **27th December**

8-9am Breakfast

Depart the Bacchus

Prices based on 2 people sharing a room

2 Night break **£320** Per Person

3 Night break **£360** Per Person

4 Night break **£390** Per Person

Prices based on 1 person in a room

2 Night break **£340**

3 Night break **£390**

4 Night break **£440**

The hotel reserves the right to alter the itineraries and menus without notification

# **THE BACCHUS HOTEL CELEBRATING CHRISTMAS 2021**

*Merry  
Christmas*

**Bacchus Hotel**

**17 High Street**

**Sutton-on-Sea**

**Lincolnshire LN12 2EY**

**www.bacchushotel.co.uk**

**Email: info@bacchushotel.co.uk**



**23rd December**  
**Dinner Menu**  
**Choice of Starter**

**Chefs Soup Of The Day**  
(Served with a warm crusty roll)

**Chicken Liver Pate**  
(Smooth Textured Chicken Liver Pate  
served with Melba Toast)

**Crispy Coated Garlic Breaded Mushrooms**  
(Whole mushrooms with garlic coated in a  
crispy breadcrumb, served with a garlic  
mayonnaise dip)

**Choice of Main Course**

**Salmon and Spinach Wellington**  
(Skinless salmon steak and spinach  
wrapped in shortcrust pastry)

**Creamy Pork Loin**  
(Tender pork loin served in a creamy herb  
sauce)

**Lamb Shank**  
(Tender Lamb Shank in a mint and onion  
gravy)

**Vegetarian & Vegan Options**  
**Available**

All Served with a selection of fresh  
vegetables and potatoes

**Dessert**

Sweets from the Trolley  
Freshly Ground Coffee and Mints

**£28**

**Christmas Eve Dinner Menu**  
**Choice of Starter**

**Chefs Soup Of The Day**  
(Served with a warm crusty roll)

**Haddock Goujons**  
(Succulent Whitby hand cut Haddock  
goujons in a crispy golden batter)

**Feta and Spinach Samosa**  
(Soft pieces of feta cheese, onion and  
spinach mixed with garlic and herbs folded  
into samosas)

**Choice of Main Course**

**Beef in Stilton and Peppercorn Sauce**  
(Tender beef slices in a rich stilton and  
peppercorn gravy)

**Chicken Ham and Leek Pie**  
(Chicken Breast pieces, with ham in a  
creamy leek and herb sauce encased in  
shortcrust pastry)

**Fish Lasagne**  
(Layers of soft pasta with whitefish and  
prawns, with a herb crusted cheese sauce  
topping)

**Vegetarian & Vegan Options**  
**Available**

All Served with a selection of fresh  
vegetables and potatoes

**Dessert**

Sweets from the Trolley  
Freshly Ground Coffee and Mints

**£28**

**Christmas Day Luncheon**  
**Dinner Menu**  
**Choice of Starter**

**Forest Mushroom & Mascarpone Soup**  
(Mixed mushrooms with cream, onions,  
mascarpone, seasoning and mushroom broth,  
served with a warm crusty roll)

**Chicken Liver, Garlic and Rosemary pate**  
Rich chicken liver pate, flavoured with garlic  
and rosemary)

**Second Course**

**Salmon parfait with Gin and Tonic Centre**  
(A creamy parfait, kiln roasted salmon with a  
hidden gin and tonic centre)

**Fanned Melon**  
(Served with mixed grapes and fruit coulis)

**Main Course**

**Roast Norfolk Turkey**  
(Chipolata Sausage and Cranberry Sauce)

**Roast Topside of Beef**  
(With horseradish sauce)

**Roast Shoulder of Lamb**  
(With mint sauce and Apricot and Cranberry  
Stuffing)

**Vegetarian & Vegan Options**  
**Available**

All Served with a selection of fresh  
vegetables and potatoes

**Dessert**

Sweets from the Trolley  
Freshly Ground Coffee and Mints

**Adults £62 & Child 12 & Under £35**



It's the season to be jolly and what better way to spend Christmas with your loved ones in one of our luxury log cabins. Fill the car with presents and get ready to unwind and relax with our special festive breaks this December. The perfect way to celebrate the festive period away from home.



Each cabin can sleep from 4-6 people, with a shower bathroom and an open plan living/dining and kitchen area.



These cabins are perfect for families, couples or friends looking to have a luxury break this Christmas.



## **Bacchus Luxury Log Cabin 2,3 and 4**

### **night Breaks**

#### **23rd December**

7-8pm Dinner in the restaurant

#### **24th December**

8-9am Breakfast

6:30pm Welcome drinks in the Reception

7-8pm Dinner in the restaurant

#### **25th December**

8-9am Breakfast

12:20-2pm Festive Christmas Lunch

7pm Evening Buffet

#### **26th December**

8-9am Breakfast

7-8pm Dinner in the restaurant

#### **27th December**

8-9am Breakfast

Depart the Bacchus

2 Night break £370 Per Person

3 Night break £410 Per Person

4 Night break £440 Per Person

The Bacchus reserves the right to alter the itineraries and menus without notification



# Merry Christmas



## **LUXURY LOG CABIN CHRISTMAS BREAK**

Bacchus Hotel  
17 High Street  
Sutton-on-Sea  
Lincolnshire LN12 2EY  
[www.bacchus-hotel.co.uk](http://www.bacchus-hotel.co.uk)  
Email: [info@bacchushotel.co.uk](mailto:info@bacchushotel.co.uk)



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**Dinner Menu**  
**Choice of Starter**

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(Served with a warm crusty roll)

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(Smooth Textured Chicken Liver Pate  
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**Crispy Coated Garlic Breaded Mushrooms**  
(Whole mushrooms with garlic coated in a  
crispy breadcrumb, served with a garlic  
mayonnaise dip)

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Choice of Main Course

Salmon and Spinach Wellington
(Skinless salmon steak and spinach
wrapped in shortcrust pastry)

Creamy Pork Loin
(Tender pork loin served in a creamy herb
sauce)

Lamb Shank
(Tender Lamb Shank in a mint and onion
gravy)

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**Vegetarian & Vegan Options**  
**Available**

All Served with a selection of fresh  
vegetables and potatoes

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Dessert

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Freshly Ground Coffee and Mints

Christmas Eve Dinner Menu
Choice of Starter

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(Served with a warm crusty roll)

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(Succulent Whitby hand cut Haddock
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Feta and Spinach Samosa
(Soft pieces of feta cheese, onion and
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**Choice of Main Course**

**Beef in Stilton and Peppercorn Sauce**  
(Tender beef slices in a rich stilton and  
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**Chicken Ham and Leek Pie**  
(Chicken Breast pieces, with ham in a  
creamy leek and herb sauce encased in  
shortcrust pastry)

**Fish Lasagne**  
(Layers of soft pasta with whitefish and  
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Vegetarian & Vegan Options
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All Served with a selection of fresh
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**Dessert**

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Freshly Ground Coffee and Mints

**Christmas Day Luncheon**  
**Dinner Menu**  
**Choice of Starter**

**Forest Mushroom & Mascarpone Soup**  
(Mixed mushrooms with cream, onions, mascar-  
pone, seasoning and mushroom broth, served  
with a warm crusty roll)

**Chicken Liver with redcurrant spiced cordial**  
(Smooth British Chicken Liver Pate with fine  
herbs topped with a redcurrant & spiced cordi-  
al glaze, served with melba toast)

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Second Course

Salmon parfait with Gin and Tonic Centre
(A creamy parfait, kiln roasted salmon with a
hidden gin and tonic centre)

Fanned Melon
(Served with mixed grapes and fruit coulis)

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**Main Course**

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(Chipolata Sausage and Cranberry Sauce)

**Roast Topside of Beef**  
(With horseradish sauce)

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**Ham, Cheese and Onion Shells**

(1/2 Potato filled shell, filled with ham, cheddar and onion)

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(Served with a choice of sauce)

Chicken St David

(Chicken Breast wrapped in bacon, bathed in a cheese and leek cream sauce)

Duck in Raspberry Coulis

(Succulent duck breast served with a rich raspberry coulis)

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Freshly Ground Coffee and Mints

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