

**Christmas 2010**  
**Arrival Christmas Eve Friday 24<sup>th</sup> December**

**Check in from 3 pm**

**Afternoon Tea served in the Sitting room in front of the fire, a chance to get to know the other house guests.**

**7.30 pm Christmas Eve buffet in the dining room**

**CHRISTMAS EVE DINNER**  
**A relaxed informal affair before the big day**

**Platter of smoked salmon and prawns with dill and lemon mayonnaise**  
**And**

**Platter of tomato and mozzarella cheese with olive oil and breads**

***From the buffet***

**Cold roast beef, organic and local with horseradish sauce**

**Crispy duck and orange salad**

**A pie of turkey and ham with mini local herby sausages in a rich sauce**  
**Topped with flaky pastry**

**Roasted Mediterranean vegetables baked with Sussex Stonegate goat's cheese**

**Winter salads**

**Mini roast potatoes**

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**Chocolate cranberry brownies with Sussex cream**

**Pear and Amaretto Cheesecake**

**Fresh seasonal fruits and nuts**

**Stilton and port**

**Coffee and hand made truffles served in the sitting room**

**Carols and midnight mass will take place in Winchelsea and Rye churches**

**Saturday 25<sup>th</sup> December  
Christmas Day**

**Wake up to Christmas music and see what Father Christmas has left outside your door!**

**Breakfast brunch will be served from 8.30 am till 9.45 am**

**Cranberry Sparkler a house cocktail of cranberry juice and Prosecco Italian sparkling wine as a Christmas toast!**

**Toast, jams, Sussex honey, fruits and cereals, yogurt from Northiam Dairy and Kent farm pressed apple juice await you on the buffet table. Fair Trade Coffee or Tea or Green and Blacks Hot Chocolate and a buffet of breakfast goodies including**

**Sussex Breakfast**

**Local organic dry cured bacon and organic sausages**

**From Wickham Manor Farm**

**Homemade potato scones**

**Field Mushrooms**

**Grilled locally grown tomatoes**

**Hugh's homemade baked beans**

**Fried Free range eggs**

**Oak smoked salmon with lemon and dill**

**Scrambled free range eggs**

**Cold home cooked ham with local Sussex cheese**

**Local churches will have Christmas Morning services. Wrap up warmly for a walk along the Royal Military Canal or through historic Winchelsea.**

**Time to relax and get changed for Strand House's Christmas dinner**

**Cocktails from 2pm Dinner served at 2.30 pm  
Christmas Day Dinner Menu**

**Rye Bay Scallops wrapped in Parma ham grilled and served on a salad of leaves and shaved Sussex cheese**

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**Cream of wild mushroom and chestnut soup  
with a drizzle of truffle oil**

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**Organic locally reared turkey roasted  
Local sausages, bacon and homemade gravy, cranberry sauce**

**Roasted Potatoes, and parsnips  
Seasonal vegetables**

**Or**

**Rib-eye of organic beef with Port and red onion sauce**

**Mary's Homemade Christmas Pudding made with local Sussex ale**

**Or**

**Chocolate Trifle with cherries soaked in kirsch**

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**Sussex cheese platter**

**Port and liqueurs**

**Coffee and chocolates**

**Exciting veggie options available too**

**a light supper will be served as a buffet**

## **Boxing Day Sunday 26<sup>th</sup> December**

**Breakfast from 9.00 until 10 am**

**11 am Each Boxing Day in Winchelsea there is medieval mayhem as three teams try to get the Frenchman's' Head into a single goal in a game with no rules. This is a game that echoes the gruesome entertainment in a besieged medieval town. Its fast and furious great fun and just the thing to blow off the cobwebs after Christmas Day. Castle Street Winchelsea**

**Hugh's Treasure Hunt through Winchelsea**

**Afternoon Tea and prize giving**

**7.30 pm Dinner**

### **DINNER**

**A four course dinner with local organic meat and fish from Rye Bay**

**Coffee and hand made truffles served in the sitting room**

## **Monday December 27<sup>th</sup>**

**Breakfast from 8.15 until 9.30**

**Check out at 11am**

**Special rates for Thursday 23<sup>rd</sup>**