



*Celebrate the
Festive Season at*

MORTONS HOUSE

Hotel & Restaurant

Small Hotel of the year 2005
(South West Tourism Excellence Awards)

★ AA ★ ★ ★ TWO ROSETTES
★ GOLD AWARD (ETC)

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Christmas

Christmas and New Year at Mortons House is a three-day holiday of relaxation, superb food, intimate cosy surroundings and every traditional comfort. Ted, Bev, Andy and Ally and all the staff look forward to welcoming you at this very special time and make your stay a truly memorable occasion.

CHRISTMAS EVE

Is when the festivities begin... We look forward to welcoming you any time after midday. Giving you the opportunity to settle in during the afternoon.

From 7.00 p.m. we invite you to a champagne reception in our oak-panelled drawing room where delicious canapés will be served, before dinner.

CHRISTMAS DAY

After breakfast there will be ample time to attend Church or enjoy a walk on the Purbeck Hills, before the traditional Christmas Luncheon, which will be served from 1.00 p.m. Afterwards either relax in front of the blazing log fire with your favourite tippie, or once again, enjoy the beautiful village with its award winning Christmas décor.

In the evening from around 8.00 p.m. (for those who can manage more!), we will be serving a buffet supper, followed by warm mince pies.

BOXING DAY

Begins with a leisurely breakfast and perhaps afterwards, stroll over the Purbeck Hills taking in the breathtaking views of Poole and Brownsea island. Luncheon is served from 1.00 p.m. with a welcome glass of Bucks Fizz. During the afternoon (if you dare) indulge in one of our famous Cream Teas — Freshly baked warm scones, strawberry jam and, of course, Dorset Clotted Cream.

To round off the day our chefs will present our infamous, mouth-watering 'Olde Worlde' Elizabethan Banquet.

27TH DECEMBER

For those of you who can't stay longer, we shall be offering a glass of sherry whilst we bid a fond farewell to friends old and new!

We hope you will join us at Mortons House for what promises to be a friendly Christmas to remember.

New Year

ARRIVAL DAY

Following your arrival you may like to take advantage of many walks the area has to offer, enjoy one of our delicious Cream Teas or simply relax by the log fire in the Oak Room.

Dinner will be served between the normal hours of 7.00.p.m. and 9.00 p.m.

NEW YEAR'S EVE

Breakfast will be served between 8 a.m. and 9.30 a.m.

From 7.00 p.m., we shall be serving our 7 course Gala New Year dinner. An early start is recommended so that you have time to prepare for the New Year celebrations in the Village Square, starting from 11.30 p.m.

The owners and staff will be happy to show you the way to the Village Square and while you're enjoying the celebrations, champagne on ice awaits your return.

NEW YEAR'S DAY

New Year's brunch will be served between 9 a.m. and 2.00 p.m.

Dinner will be served between the normal hours of 7.00.p.m. and 9.00 p.m.

A FEW IDEAS YOU MIGHT LIKE TO CONSIDER

*How about a round of golf at The Dorset Golf and Country Club.
(50% discount off green fees)*

Take a trip back in time and travel on a steam train, which takes you between Corfe Castle and Swanage – well worth it!

One of our favourite walks from the hotel – venture onto The Purbeck Way which takes you along the Ridge and walk to Swanage, enjoying breath-taking views of Poole Harbour and the Jurassic coastline.

Fall asleep in the Oak room in front of the roaring log fire.

Mortons House Restaurant

NEW YEAR'S EVE GALA DINNER (SAMPLE)

Chef's canapé selection in the Oak Room lounge

•
Veloutè of Jerusalem Artichoke

•
Duck Foie Gras terrine with a Truffle Salad

•
Steamed fillet of Turbot with deep fried Oysters, Cucumber Tagliatelle and Caviar

•
Champagne Granite

•
Roast lion of Scottish Venison (served Pink)
Accompanied by a Selection of seasonal vegetables

•
Valrhona Chocolate and Cherry Souffle
White Chocolate Ice-Cream

•
Dorset Blue Vinney served with Dorset Knobs

•
Freshly brewed Coffee and Chef's Speciality Petit Fours

ELIZABETHAN SUPPER (SAMPLE)

•
Haunch of Venison
Roast Leg of Lamb
Roast Sirlion of Beef carved rare
Honey roast Ham
Dressed whole Salmon

•
Hot buttered new Potatoes
French Beans

•
Gratin of Cauliflower
Braised Red Cabbage
Mixed dressed Salads

•
Croque en Bouche
A selection of speciality Cheeses

•
Coffee with Petit Fours