



CHRISTMAS AT
FERMAIN VALLEY HOTEL

*Hand*PICKED
HOTELS





CELEBRATE IN STYLE

Fermain Valley transports you to a place where Christmas past and present come together. Whether you are looking for a festive party, Christmas Day lunch or a special Christmas break, celebrate with us.

ESCAPE

Let Hand Picked Hotels take care of your Christmas this year. Escape the hustle and bustle with your loved ones to celebrate an unforgettable festive season filled with new traditions, delectable dining, and the chance to truly relax and indulge with us.

Christmas Eve

Arrive at leisure to a Festive Afternoon Tea and settle into your home away from home. Enjoy a three course dinner in our Buho restaurant, then relax with a glass of mulled wine.

Christmas Day

Awake to a traditional breakfast in our Ocean Restaurant and drink in the Christmas atmosphere. Celebrate with a Champagne before enjoying a delicious three course Christmas lunch in either Rock Garden or Ocean Restaurant.

Boxing Day

Awake to a hearty Boxing Day brunch and relax after the big day. Look forward to a three course dinner in our Rock Garden restaurant, and a cooked breakfast before your departure the following morning.

Three nights from £1,085 per room

Price is based on two people sharing a Cosy Classic Double bedroom. Single occupancy supplements apply, and upgrades are available.



CHRISTMAS DAY LUNCH

Your experience begins with a Champagne reception prior to a delicious Christmas feast.

£80 per adult, £32.50 per child

Chestnut and stilton soup

Pressed confit duck leg roulade

Smoked duck breast, cranberry relish, sourdough crisps

Home cured Scottish salmon

Baby beets, pickled cucumber, wholegrain mustard dressing

Burrata, pumpkin relish, pumpkin seed granola, creamed cauliflower soup, truffle dressing (v, pb)

Roasted sliced turkey

Sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, baby carrots, Brussel sprouts & chestnuts, festive gravy

Roasted sliced Scottish ribeye

Roasted root vegetables, duck fat roast potato, Yorkshire pudding and jus

Slow cooked Scottish lamb rack

Creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast whole sea bream

Samphire, crushed potato, creamed baby leeks, preserved lemon.

Duo of artichoke risotto

Peas and truffles

Roast celeriac, wild mushrooms,

Cavolo nero, chestnut sauce (v, pb)

Traditional Christmas pudding

Cognac & orange butter, brandy poached pear

Classic lemon tart

Fresh tangerine curd ice-cream

Dark chocolate & orange tart

White chocolate mousse, brandy ice-cream

Brandy & Baileys cheesecake



This is a sample menu only. Dishes are subject to change and correct at time of publishing. Selected dishes can be adapted for allergens and intolerances. All food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information is required, please ask a member of the team.



DINING

This December enjoy a host of delectable food and drink experiences in our popular restaurant, stunning private dining rooms or cosy bar and lounges.

Festive Afternoon Tea

Delight in delicate finger sandwiches and sweet treats, all with a festive twist!

£29 per person

Festive Dining

Served daily throughout December.

Three course lunch or dinner: £35 per person



FERMAIN VALLEY HOTEL

Fermain Lane, St Peter Port GY1 1ZZ

01481 235 666

reservations.fermain@handpicked.co.uk

handpickedhotels.co.uk/festiveseason

FERMAIN VALLEY

HOTEL

ST PETER PORT, GUERNSEY