

Why not enjoy an overnight stay and
make a night of it?

Double Rooms all en-suite including
Breakfast from only £65 per room.

Upgrades available to our
Luxury Suites
(subject to availability from £50 per room)



THOMAS WRIGHT HOUSE

HIGH STREET, BYERS GREEN,
CO. DURHAM DL16 7PF

TEL: (01388) 664716
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www.thomaswrighthouse.com

Christmas Fayre Menu

Breakfast with Santa

Saturday 21st December
from 10am-12pm,
includes present with Breakfast!
Children £7.95 Adults £9.95
Booking is essential. Thank you!

Bookings now being taken for
New Year's Eve Dinner

Friday, 29th November, 2019
to
Saturday, 4th January, 2020

Excluding Sundays
Please note that we are not open on
Christmas Day, Boxing Day & New Years Day

*We wish you a very
Merry Christmas and Health
& Happiness for 2020*

*Thank you very much for your
custom in 2019*



Christmas Fayre

Friday 29th November 2019
until Saturday 4th January 2020

2 Courses - £21.95

3 Courses - £25.95

Served daily from 12noon - 8.30pm

Pre-booking and pre-ordering essential.

£5.00 per person deposit required at
time of booking, please.

*We Look forward to
welcoming you...*

Christmas Fayre can be served in our
Restaurant or for groups why not
consider one of our Function Rooms
either The Garden Room on the Ground
floor or Dorado on the first floor.

Why not reserve a bottle of wine
or prosecco for your table?
House Wine £12.95
or Prosecco £14.95
(White or Rose)

Reserve your wine at time of booking to
take advantage of this offer!

Starters

Ham Hock Terrine

served with Buttered Leeks, Pease Pudding and Crusty Bread

Smoked Salmon & Prawn Rilette (GF)

served with Hollandaise Sauce and Crusty Bread

Soup of the Day (V) (GF)

served with Crusty Bread

Trio of Breaded Cheeses (V)

served with Cranberry Sauce and mixed salad

Vegan Platter of Tempura Vegetables

and dips

Main Course

Roast Topside of Beef (GF)

served with Yorkshire Pudding, Mashed and Roast Potatoes

Roast Turkey & Yorkshire Pudding (GF)

with all the trimmings

Pan Fried Duck Breast (GF)

served with Mashed Potato, Roast Fennel and Parsnip
with a rich Redcurrant Sauce

Cod Chunk (GF)

served with a Peppercorn Sauce, Roast Asparagus
and Sauteed Potatoes

Nut Roast (V) (Vegan)

served with Mashed Potato, Seasonal Vegetables and a
Cranberry Jus

Dessert

Christmas Pudding

served with Brandy Sauce or Cream

Poached Pear (GF) (Vegan)

served with Creme Anglaise and Shortbread
Vegan option with Vegan Ice Cream

Classic Cheese Board (GF)

Chocolate Plate

Dark Chocolate decadent, White Chocolate Mousse,
Milk Chocolate Brownie served
with homemade Cranberry and Chocolate Sauce

followed by

Tea or Coffee with Christmas Chocolates

V - Vegetarian option Vegan - Vegan option

GF - Gluten Free (this dish can be served gluten free)

Please let us know at time of booking of any dietary requirements.