

THE
Arundell
EST 1932

For details please contact:
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The Arundell
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WWW.THEARUNDELL.COM

THE
Arundell
CHRISTMAS

*Ding dong merrily on high,
in Lifton the bells are ringing*



Christmas at
the Grunden



FESTIVE MENU

£34.50 pp for 2 courses

£39.50 pp for 3 courses

APPETIZER

Spiced parsnip & honey soup, homemade roll

Smoked haddock & Parmesan arancini with herb aioli

'Pig in blanket' hog's pudding, pancetta, creamed leek (gf)

MAIN

Roast turkey breast, baby parsnips, potato terrine
with red cabbage & cranberry jus (gf)

Pan roasted hake, brandade, mussels, chowder sauce

Nut roast, potato terrine, sprouts, red cabbage (gf)

DESSERT

Arundell Christmas pudding & brandy butter

Chocolate & orange delice

Local cheese, walnuts, quince, celery

FESTIVE SET MENU

*Perfect for gathering with your work
colleagues, or friends & family*

AVAILABLE FROM FRIDAY 1ST DECEMBER

MUST BE BOOKED IN ADVANCE





FESTIVE WREATH MAKING

Saturday 7th December

Come and spend the morning with florist Katie Carrick-Buchanan, learning how to create your own moss bound, compostable Christmas wreath.

Using British grown winter foliage and beautiful festive adornments, Katie will guide you through the process to create fabulous, eco-friendly festive decor.

Please bring secateurs (& gloves if preferred), everything else provided.

09:30AM ARRIVAL

10.00AM WORKSHOP BEGINS

12.30PM LUNCH IN BAR

£95 per person*

*Includes coffee & pastries on arrival & 2 course lunch with a glass of wine.

Please contact bookings@thearundell.com or 01566 784666 for more information.

*Please call our bookings team for a DBB rate if you would like to stay.



FLY-TYING COURSE

SATURDAY 7TH & SUNDAY 8TH DECEMBER

Includes a 2 course lunch with a glass of wine on both days

*£325 per person**

The aim of the course is to show you all the main techniques required to tie most of the popular patterns.

In practice, the programme will vary depending on individual interests, but it will be loosely based on our timetable.

THE
Arundell

SATURDAY 7TH DECEMBER

10.00am

WELCOME & INTRODUCTION.

All times are approximate & will depend on progress.

A brief description of fly-tying tools, materials etc.

The many different types of hooks & their purpose.

Demonstration of first steps:

1. Fixing hook in vice.
2. Tying in the thread.
3. Finishing off, whip-finish or half-hitch.
4. Tying a simple hackled fly (Black Spider).
5. Demonstration & practice.

Tea/coffee break

1. Tying a simple wet fly.
2. Black Spider.
3. Black & Peacock Spider.
4. Zulu.

Lunch 12:30pm – 2.00pm*

From 2.00pm

Tying nymphs, dubbing bodies, thoraxes etc. If time allows, tying a simple hair-winged wet fly, Sweeney Todd.

5pm Finish

SUNDAY 8TH

10.00am onwards

1. Dry Flies demonstration & practice tying a hackled dry fly, Pheasant Tail.
2. Tying a palmered dry fly, Griffith's Gnat.
3. Tying a hair-winged dry fly, Elk Hair Caddis.

***Tea/coffee & lunch same times as Saturday.**

5pm Finish

Depending on progress there should be time to demonstrate & practice a variety of styles & patterns.

***please note accommodation not included. Please call our bookings team for a special DBB rate.**



CHRISTMAS TWO DAY BREAK

*Arrive 24th December
Christmas Eve*

Cream Tea on arrival

Champagne & Dinner

*25th December
Christmas Day*

Christmas Day Breakfast

Christmas Day Lunch

Evening Cold Buffet

*26th December
Boxing Day*

Boxing Day Breakfast

Fond Farewells

***ADD ON BOXING DAY & STAY FOR THE THIRD
NIGHT IF YOU WISH.**





CHRISTMAS RATES

	24th & 25th December	Add on 26th December
Old Inn		
Suite	£985	+ £345 DBB
Superior	£915	+ £315 DBB
Twin	£895	+ £305 DBB
King	£875	+ £295 DBB
Cosy (single)	£565	+ £245 DBB
Coach House		
Superior	£895	+ £305 DBB
Twin	£875	+ £295 DBB
King	£855	+ £285 DBB
Cosy (single)	£565	+ £245 DBB

50% NON-REFUNDABLE DEPOSIT UPON BOOKING, WITH THE REMAINING BALANCE DUE ON THE 15TH OF NOVEMBER.

BOOKING IS NON-REFUNDABLE ONCE THE FINAL BALANCE HAS BEEN PAID. PRICES ARE BASED ON 2 PEOPLE OCCUPANCY & THE COSY DOUBLE ROOMS ARE SINGLE OCCUPANCY.

PLEASE CONTACT BOOKINGS@THEARUNDELL.COM OR 01566 784666 FOR MORE INFORMATION.

CHRISTMAS DAY LUNCH

£125 per person*

**Option for tea/coffee & mince pies from
4:30pm (additional £10 pp)*

**50% DEPOSIT PAYABLE UPON BOOKING. FINAL
CHOICES BY 15TH. FOR A FULL REFUND,
CANCELLATIONS MUST BE RECEIVED BY 15TH
DECEMBER.**

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CHRISTMAS DAY LUNCH

Champagne & canapés on arrival

APPETIZERS

Celeriac soup, hazelnuts, truffle & chive (v, gf)

Lobster raviolo, spinach, shellfish sauce

Creedy carver duck terrine, orange & watercress (gf)

MAINS

Roast turkey, dauphinoise potato, chorizo sprouts,
red cabbage & parsnip (gf)

Wild seabass, fondant potato, Jerusalem artichoke & salsify (gf)

Root vegetable wellington, mushroom, pomme anna, red cabbage (v)

DESSERTS

Arundell Christmas pudding, redcurrants, brandy, vanilla anglaise

Rhubarb & custard tartlet, rhubarb sorbet, gingerbread

Local cheeses, quince, walnuts & wafers

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Coffee & Petit Fours £6.50 per person

