

# Christmas

Brochure 2024



MANOR HOUSE  
• HOTEL & SPA •

# CHRISTMAS PARTY NIGHTS

## TURKEY & TINSEL PARTY NIGHTS

Friday 06/12/24 or 13/12/24

Join us in The Knights Hall for our Retro Christmas Celebration. After enjoying our 3 course party night menu, we will take you back to the 80s with hit songs from some of the greatest 80s Icons that everyone will recognize from Journey, Bon Jovi, Go West, Queen, Wham, Duran Duran, Wet Wet Wet, Madness, David Bowie and many more. Get your glad rags on as there is a prize for the best fancy dress!

## GLITZ & GLAM PARTY NIGHTS

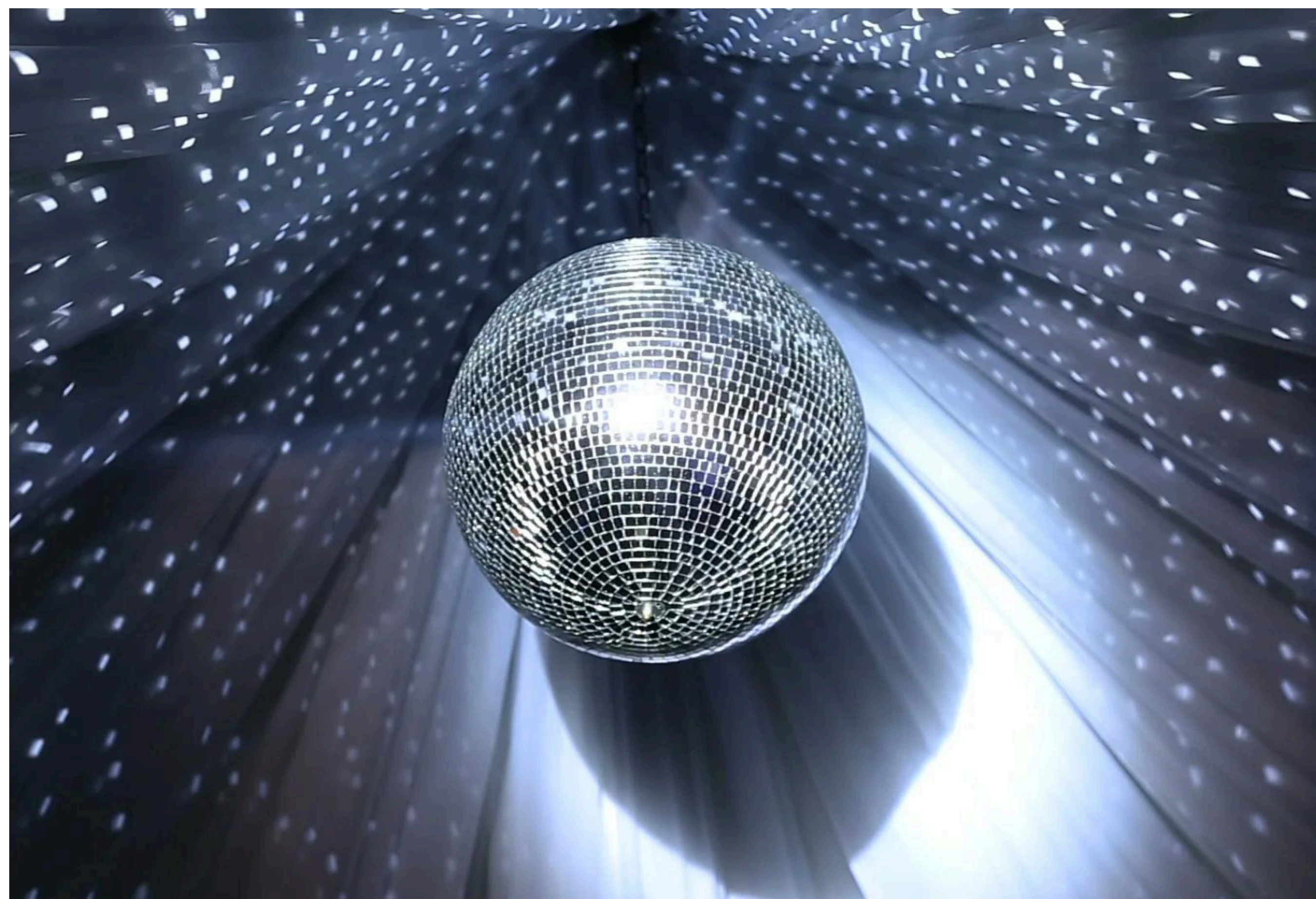
Saturday 30/11/24 or 07/12/24

Dress to impress as you join us in the Knights Hall to celebrate the festive season in style. After enjoying our 3 course party night menu, hit the dancefloor in your most festive glitzy outfit. Think The Great Gatsby meets the red carpet.

# £34

PER PERSON

£10.00PP - DEPOSIT ON BOOKING AND FINAL BALANCE 1 MONTH PRIOR  
PRE-ORDER'S REQUIRED 1 MONTH PRIOR TO THE EVENT  
TABLES BELOW 10 MAY BE MIXED WITH OTHER PARTIES



7pm - Arrival/7.30pm - Meal/Midnight Carriages  
Menu's on Next Page

# PARTY NIGHTS MENU



## To start...

Curried squash and sweet potato soup, coriander oil (VE/GF)

Red wine poached pear, fig and candied walnut salad maple syrup dressing (VE/GF)

## The main event...

Roast turkey breast, bacon wrapped chipolata, cranberry stuffing, gravy

Slow cooked beef featherblade, peppercorn sauce (GF)

Roast cauliflower with lentil dahl (GF/VE/V)

All served with roasted carrots and parsnips, sprouts, roasted potatoes.

## Assiette of desserts

A mini version of the following: Biscoff cheesecake, winter spiced berry tart, choux bun filled with baileys cream topped with chocolate and praline

Vegan and gluten free alternatives can be provided

A DEPOSIT OF £10PP WILL BE TAKEN ON BOOKING AND REMAINING BALANCE 1 MONTH PRIOR TO THE EVENT  
PRE-ORDER'S REQUIRED 1 MONTH PRIOR TO THE EVENT  
PLEASE INFORM OF ANY DIETARY REQUIRMENTS

# FESTIVE FAYRE



## FESTIVE FAYRE MENU

MON - FRI

02/12/24 - 23/12/24  
12.00PM - 02.30PM

To start...

Curried squash and sweet potato soup, coriander oil (VE/GF)

Red wine poached pear, fig and candied walnut salad maple syrup dressing (VE/GF)

The main event...

Roast turkey breast, bacon wrapped chipolata, cranberry stuffing, gravy

Roast cauliflower with lentil dahl (GF/VE/V)

All served with roasted carrots and parsnips, sprouts, roasted potatoes.

Assiette of desserts

A mini version of the following: Biscoff cheesecake, winter spiced berry tart, choux bun filled with baileys cream topped with chocolate and praline

Vegan and gluten free alternatives can be provided

**PRE-ORDER'S REQUIRED FOR THIS MENU**  
PLEASE INFORM OF ANY DIETARY REQUIRMENTS

# FESTIVE EVENTS

## WREATH MAKING

**Tuesday 03/12/24**

Add a touch of homemade charm to your Christmas with a Christmas wreath making workshop.

Our expert florist will guide you through the process, leaving you with a beautiful festive adornment for you to take home,

Arrive 5pm for refreshments / 2 Course Festive menu served to finish the evening, Turkey or Veggie option followed by an assiette of desserts  
Bring Own Secateurs

## WREATH MAKING

**Wednesday 04/12/24**

Add a touch of homemade charm to your Christmas with a Christmas wreath making workshop.

Our expert florist will guide you through the process, leaving you with a beautiful festive adornment for you to take home, afterwards a festive afternoon tea will be served in the grandeur of our Knights Hall.

Arrive 11.30am for refreshments / Afternoon Tea Served 3pm  
Bring Own Secateurs

# £65

**PER PERSON**

**£10.00PP – DEPOSIT ON BOOKING AND FINAL BALANCE 1 MONTH PRIOR  
PLEASE PROVIDE DIATRY REQUIREMENTS**



# FESTIVE EVENTS

## CHRISTMAS MARKETS

Sunday 24/11/24

Come and visit us on Sunday 24th November at the lovely  
Manor House Hotel and Spa.

You'll find us in the gorgeous atmospheric Knights Hall.

Local suppliers will be invited to share their wonderful work, all made with the care and attention  
that you would expect from a crafter who loves what they make. Why not make a day of it?

Book a spa treatment, have a Sunday lunch and a browse around our market.

**Free entry into the market and dogs are more than welcome.**



# FESTIVE EVENTS

## CHRISTMAS TABLE FLORAL DISPLAY MAKING

Monday 23/12/24

Add a touch of homemade charm to your Christmas with a  
Christmas table decoration workshop.

Our expert florist will guide you through the process, leaving  
you with a beautiful festive adornment for you to take home  
to display on Christmas Day, afterwards a festive afternoon  
tea will be served in the grandeur of our Knights Hall.

Arrival 11.30am

Bring Own Secateurs

**£65**  
**PER PERSON**

£10.00PP – DEPOSIT ON BOOKING AND FINAL BALANCE 1 MONTH PRIOR

PLEASE INFORM OF ANY DIETARY REQUIRMENTS



# CHRISTMAS LUNCH

Join us in the grandeur of the Knights Hall for Christmas Day Lunch. Arrive from 12.30pm to a bucks fizz reception and take your seats to dine for 1pm.



## Menu

### To start...

Gin cured salmon, creme fraiche, pickled cucumber salad, wholemeal seeded bread GFA

Cauliflower and wensleydale cheese soup V/GF

Homemade chicken liver pate, fig chutney, crisp ciabatta wafers GFA

### To follow...

Roast turkey breast, bacon wrapped chipolata, cranberry stuffing, gravy

Roast peppered topside of beef, Yorkshire pudding

Cranberry and herb crusted salmon, butter sauce

Celeriac and spinach wellington VE

All served with roast carrots and parsnips, sprouts, roast potatoes

### To finish...

Traditional Christmas pudding, brandy sauce VE/GFA

Baked custard tart, winter spiced plums

Profiteroles filled with chocolate mousse, chocolate sauce, pralin

**£85 Per Adult**  
**£45 Per Child**

A DEPOSIT OF £10PP WILL BE TAKEN ON BOOKING AND REMAINING BALANCE 1 MONTH PRIOR TO THE EVENT

PRE-ORDER'S REQUIRED 1 MONTH PRIOR TO THE EVENT

PLEASE INFORM OF ANY DIETARY REQUIRMENTS



# CHRISTMAS PACKAGE

## 2-Night Package 24/12/24 - 26/12/24

Arrive on Christmas Eve and enjoy a festive cream tea and coffee in our luxurious lounges with carols echoing through the Manor for you to join in. Check in will be from 3pm into one of our Classic Rooms either in the courtyard or main manor building, upgrades available. Then retire to the bedroom and prepare for dinner service in the restaurant at 7.15pm.

Pre-dinner cocktails will be served from 6.30pm in our hotel lounge. Following dinner feel free to enjoy the ambience whilst partaking in a festive tittle and test your memory with a festive picture quiz.

On Christmas morning, Breakfast will be served between 8am and 10am in the restaurant then feel free to use the lounge whilst opening pressies or head to the spa for a couple of hours (open till 12pm only).

Lunch will be served at 2pm in our Restaurant and a **pre-order** is required, this will be requested early December.

Then the afternoon again is yours to enjoy the festive atmosphere throughout the hotel, with a festive platter served from 6pm per-room.

Wake up on boxing day morning with breakfast being served 8am to 10am spa access available until 11am checkout.

From £580 based on 2 people sharing a 2 night stay arriving on the 24th of December.



### Package Includes:

- 2 Nights Accommodation  
(Courtyard or Manor Spacious Double)
- Breakfast on both days 25th and 26th (8am - 10am)
- 3 course Evening Meal served at 7.15pm on 24th
- Christmas Day Lunch – [MENU](#)
- Evening Buffet Platter Per-Room on 25th
- Complimentary Use of the Spa Facilities on 25th, 8am to 12pm and 26th from 8am to 11am.  
(Treatments or additional use are charged in addition to the package)
- Additional Bed and Breakfast £110.00 per-night

FROM  
**£580**

*Based on 2 people sharing a Courtyard Double*

# NEW YEARS EVE GALA PARTY

**Tuesday 31/12/24**

Join us in the grandeur of the Knights Hall to celebrate the arrival of 2025! We will be asking everyone to dress to impress. Arrive at 7pm to a canapes and fizz reception, enjoy a delicious meal served at 8pm, then party the night away with our Manor House DJ.



At midnight we will serve a glass of fizz to see the new year in and have a good sing song.

## Canapes

Chicken Liver Pate on toast with onion chutney  
Mini Prawn cocktail tartlet  
Goats' cheese and herb bruschetta

## Starter...

Thai spiced king prawn and noodle salad

Pressed ham and smoked chicken terrine, homemade piccalilli, ciabatta crisps

## Taster...

Lemon sorbet, confit orange zest

## Main event...

Roast pave of beef, chimichurri sauce, pont neuf potatoes, slow roast tomato, fine beans

Breast of chicken, wild mushroom, bacon, and tarragon jus fondant potato, wilted spinach

Baked aubergine topped with courgette and tomato ragu, parmesan crumb, roast baby potatoes, fine beans

## To Finish...

Assiette of taster desserts  
Milk chocolate truffle, clotted cream  
Banoffee pie  
Almond and orange drizzle cake

(Vegan and Gluten free alternatives will be available)

**£95**  
**PER PERSON**

A DEPOSIT OF £10PP WILL BE TAKEN ON BOOKING AND REMAINING BALANCE 1 MONTH PRIOR TO THE EVENT  
PRE-ORDER'S REQUIRED 1 MONTH PRIOR TO THE EVENT  
PLEASE INFORM OF ANY DIETARY REQUIRMENTS