



Let's Celebrate



WHAT'S ON

JOIN US FOR A CHRISTMAS TO REMEMBER
AT THE MANOR ELSTREE WITH GLITTERING
ENTERTAINMENT, FINE WINES AND THE HIGHEST
STANDARD OF FOOD AND SERVICE.

The Manor Elstree is a hidden gem set peacefully in 10 acres of natural woodland, providing the perfect backdrop for a winter wonderland with views of the London skyline twinkling in the distance. Whether you are looking to hold a private lunch or evening party, or to join one of our fantastic shared party nights, perfect for smaller groups, we have something to suit everyone.



Book now on 0208 327 4700 or email events@themanorelstree.co.uk



FESTIVE LUNCH

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER

STARTERS

- Spiced parsnip soup** crispy parsnips and chestnuts. (VE)
- Chicken and apricot terrine**, spiced fruit chutney and sourdough toast.
- Smoked haddock** and mozzarella fish cake, mango and lime salsa.
- Smoked tofu and pickled winter vegetables**, chicory with orange salad. (VE)

MAIN COURSES

- Traditional roast turkey**, apricot and chestnut stuffing, pig in blanket, buttered sprouts, roast potatoes, and honey roast carrots and parsnips.
- Pan roast fillet of hake**, gratin potato, braised fennel, fine beans, and white wine sauce.
- Potato gnocchi**, roast chestnuts and a creamy stilton cheese sauce. (V)
- Wild mushroom risotto**, vegan cheese and wild rocket. (VE)

DESSERTS

- Classic Christmas pudding**, brandy custard (gluten, nut free and vegan available).
- Belgian chocolate and raspberry torte**, orange anglaise and chocolate tuile.
- Sticky toffee pudding**, spiced winter berry compote and vanilla ice cream. (VE)
- Baked New York cheesecake**, roast figs and pistachios.

Tea, coffee, and mince pies, (Gluten free and vegan options available).



£35.00

per person

Book now on 0208 327 4700 or email events@themanorelstree.co.uk

(V = Vegetarian, VE = Vegan)



FESTIVE PARTY NIGHTS

*Available 28th November - 24th December,
including weekends in December; 2nd, 9th, 16th, 23rd*
Arrival drinks 7pm • Dinner served 7.30pm • Disco • Carriages midnight

A glass of bubbly, three course dinner with tea/coffee and mince pies, DJ and disco, Christmas crackers.

FESTIVE PARTY NIGHTS MENU

Freshly baked roll and butter

STARTERS

Roasted cauliflower soup, gremolata, herb croutons (VE)

Duck parfait, red onion jam, watercress, toasted brioche

Smoked salmon and crab, beetroot, crème fraiche, dill mustard, rocket, dark rye

Baked harissa squash, pickled pear salad, creamy dill dressing, pumpkin seed crumble (VE)

MAIN COURSES

Crown of English turkey, chestnut stuffing, pigs in blanket, garlic and thyme roasties, treacle glazed carrots and parsnips, buttered brussel sprouts, pan juices, cranberry sauce

Braised blade of beef, bubble and squeak, mulled red cabbage, forestiere sauce, crispy onions

Pan roast salmon, fondant potato, celeriac puree, samphire, white wine velouté

Vegan vegetable wellington, horseradish mash, treacle glazed carrots and parsnips, mulled red cabbage, chestnut gravy (VE)

DESSERTS

Classic Christmas pudding, brandy custard

Lemon tart, clotted cream, red fruit sauce, honeycomb

Vegan chocolate brownie, vanilla ice cream, chocolate sauce (VE)

Selection of cheese, fruit chutney, celery, biscuits

(VE) denotes vegan. All dishes can be prepared nut and/or gluten free if requested

*Private party nights available subject to availability.
Contact for more details*

£45.00

per person

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FESTIVE AFTERNOON TEA

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER
& 26TH DECEMBER - 30TH DECEMBER



Fruit scones & plain scones
clotted cream, raspberry jam

A selection of festive cakes & mince pie

Sandwiches

White bread with turkey and cranberry.
Granary bread with smoked salmon and cream cheese.
Red cabbage, spinach, red onion, and asian dressing wrap.
Open ciabatta sandwich with hummus and roast vegetables.

VEGAN AFTERNOON TEA AVAILABLE



£26.00
per person

Book now on 0208 327 4700 or email events@themanorelstree.co.uk



BOTTOMLESS FESTIVE BRUNCH

26TH DECEMBER - 2ND JANUARY



To include 1 dish listed below and inclusive drinks for a 2 hour period

Eggs benedict, toasted English muffin, poached egg, smoked ham, and hollandaise sauce.

Smoked salmon and scrambled free range eggs, on toasted malted bloomer with water cress.

Vegan French toast, berry compote and toasted nuts.

American pancakes, crispy steaky bacon and maple syrup.

Cinnamon couscous, cardamom oat milk and poached fruit.

Huevos rancheros, egg, tomato, avocado, kidney beans and cheese, on top of tortilla.

All day breakfast

2 rashers of bacon, grilled plum tomato, grilled flat mushroom, Cumberland sausage, hash brown and two eggs either poached, fried, or scrambled.



£35.00

per person

(restricted to two hour period. Inclusive drinks - prosecco, bloody mary, orange juice, tea & coffee)

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AFTERNOON TEA WITH SANTA

Afternoon Tea with Santa - a magical afternoon for the whole family.

*The magic of Christmas arrives early,
on Sunday 12th December 1 - 3pm, Santa will be at
The Manor Elstree for your child to meet and get on the good list.*



Fruit scones, Plain scones , Clotted cream, Raspberry jam.

Mini star mince pies, Christmas cake, Chocolate opera,
Eggnog panna cotta snowball.

White bread with turkey and cranberry.

Granary bread with smoked salmon and cream cheese.

Red cabbage, spinach, red onion, and asian dressing wrap.

Open ciabatta sandwich with hummus and roast vegetables.

VEGAN AFTERNOON TEA AVAILABLE



A delicious festive afternoon tea for the whole family.

Adult price includes festive afternoon tea.

Child price includes meeting Santa, a small gift and festive afternoon tea.

£30.00

per adult



£22.50

per child (3-12)

Book now on 0208 327 4700 or email events@themanorelstree.co.uk



CHRISTMAS DAY LUNCH

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. Enjoy a welcome glass of Champagne and canapés followed by a leisurely four course festive lunch in our Cavendish restaurant, enjoy a walk afterwards in our stunning grounds.

SEATING AT 12.30 - 3PM

STARTERS

Hand dived English scallop, mandarin with truffle.
Smoked ham and duck liver terrine, pain d'épice with sour plum.
Vanilla poached salmon, buttermilk, Cornish mussels with cucumber.
Salted heritage beetroot, lovage oil, aged balsamic and colston basset mousse.

MAIN COURSES

Roast turkey breast, braised turkey leg, roast potatoes, roasted vegetables, port braised red cabbage and turkey gravy.
Pan seared duck breast, spiced duck leg, orange braised chicory, roast crosnes with bone marrow sauce.
Wild mushroom and tarragon pithivier, caramelised celeriac, brussel tops and pickled walnuts.
Scottish halibut, black treacle parsnips, bone marrow crumb and brussel leaf.

DESSERTS

Christmas pudding, brandy anglaise with redcurrants.
Sweet clementine curd, burnt meringue and cinnamon granola.
Selection of English cheeses, raw English honey and artisan crackers.
80% chocolate delice, malted milk sorbet with caramelised hazelnut.

Tea, coffee and mince pies.

£119.00

per adult



£60.00

per child (3-12)

All prices inc VAT. 10% discretionary service charge will be added to your bill.

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NEW YEAR'S EVE GALA

See in 2022 in style at our black tie gala dinner with our resident pianist, continue to dance the night away with our DJ and spot London's fireworks from the terrace.

*7.30pm Champagne and canapé reception • 8 - 9pm Four course meal
9pm Party in the lounge with our DJ • 12am Champagne on the terrace
12.15am Light snack buffet • 1am Entertainment ends • 1.30am Carriages*



NEW YEAR'S EVE MENU

Roast Jerusalem artichoke and chestnut velouté with raw rapeseed.

Salt cod, poached langoustine, compressed baby gem and 'Mary Rose' bisque.

Poached duck egg, trompette, lovage and à la persillade.

Beef and truffled mushroom wellington, beef shin boulangère with glazed carrot.

Hand rolled linguine, truffled mushroom velouté, girolles, brioche and parmesan crumb.

Brown sugar crème brûlée with cinnamon shortbread.

Dark chocolate fondant, caramelised clementine and spiced clementine sorbet.

£99.00

per adult

RESIDENTIAL PACKAGE: From **£299 per room** (based on 2 adults sharing).

Our residential package includes the New Year's Eve party, an overnight stay in one of our stylish bedrooms, and The Manor's brunch. The perfect way to see in 2022.

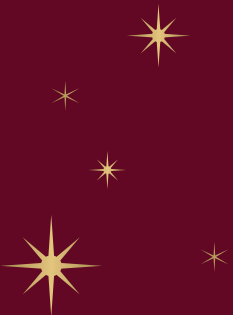
NEW YEAR'S DAY BRUNCH

Start the new year with The Manor's brunch served between 8 - 11am with a complimentary glass of Champagne.

All prices inc VAT. 10% discretionary service charge will be added to your bill.

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THE
MANOR
— ELSTREE —

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Managed and operated by Countrywide Hotels