CHRISTMAS

HADLOW MANOR
KENT
Welcome

TO CHRISTMAS AT HADLOW MANOR

This festive season join us with colleagues, friends or family for a Christmas celebration that is truly unforgettable. Whether you’re looking to host a spectacular Christmas party or a festive feast with all the trimmings, we’ll take care of every detail to make it a stress-free, enjoyable occasion.

On behalf of the team, I look forward to making this a very Merry Christmas and Happy New Year for all who visit us. Best wishes,

SAM TUNAJ
HOTEL MANAGER
CHRISTMAS CARVERY LUNCHES

SUNDAY 3RD/10TH/17TH DECEMBER

Come and join us for our famous Sunday carveries through December

Seating from 12:15pm – 1:15pm I For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Starters

- Selection of fresh hors d’oeuvres
- Chef’s soup of the day

Mains

- Traditional roast turkey breast with pigs in blankets, sausage meat stuffing and a thyme and redcurrant jus
- Roast sirloin of beef with Yorkshire puddings and a red wine jus
- Roast gammon with a thyme jus

Desserts

- A selection of hot and cold desserts

Coffee & Mini Mince Pies

£20.00 PER PERSON
CHRISTMAS
PARTY NIGHT (NON-PREMIUM NIGHTS)

FRIDAY 24TH & SATURDAY 25TH NOVEMBER - WEDNESDAY 20TH DECEMBER
THURSDAY 7TH/14TH/21ST DECEMBER - FRIDAY 22ND DECEMBER
SATURDAY 23RD DECEMBER - SUNDAY 3RD/10TH/17TH DECEMBER

Take the stress out of your Christmas party by joining one of our popular Christmas Party Nights!
Book a table and enjoy a delicious 3 course meal with Christmas crackers and then dance the night away with our resident DJ.

7:30pm – 12:50am | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Starters
• Roast celeriac soup served with herb oil
• Smoked mackerel and horseradish mousse with a beetroot chutney
• Homemade pork and mushroom terrine served with a Whitstable ale chutney and grilled artisan bread

Mains
• Roast turkey with trimmings and cranberry sauce served with a red wine jus
  • Farmed seabass with a fennel infused sauce
• Roast butternut squash and goat’s cheese parcel served with a tomato and tarragon sauce
  All main courses served with seasonal vegetables and Chateau potatoes

Desserts
• Individual Christmas pudding served with brandy sauce shot
• Bitter chocolate tart served with Bailey’s ice cream and raspberry coulis
• White chocolate cheesecake served with orange segments and a clementine glaze

Coffee & Mini Mince Pies
£29.00 PER PERSON

WHY NOT STAY THE NIGHT?
Bed & Breakfast • Sun – Thurs: From £62 single / £72 double
Fri & Sat: From £72 single / £82 double
*Excludes New Year’s Eve
CHRISTMAS
PARTY NIGHT (PREMIUM NIGHTS)

FRIDAY 1ST/8TH/15TH DECEMBER - SATURDAY 2ND/9TH/16TH DECEMBER

Join in the festive fun at one of our Christmas Party Nights on key dates throughout December!
Book a table and enjoy an evening full of Christmas cheer with a 3 course meal, crackers and dancing with our resident DJ.

7.30pm – 12:50am | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Starters
• Roast celeriac soup served with herb oil
• Smoked mackerel and horseradish mousse with a beetroot chutney
• Homemade pork and mushroom terrine served with a Whitstable ale chutney and grilled artisan bread
• Smoked salmon salad served with apple batons and a lemon dill crème fraîche

Mains
• Roast turkey with trimmings served with a red wine jus
• Farmed seabass with a fennel infused sauce
• Scottish beef en croute with a peppercorn whisky jus
• Roast butternut squash and goat’s cheese parcel served with a tomato and tarragon sauce

All main courses served with seasonal vegetables and Chateau potatoes

Desserts
• Individual Christmas pudding served with brandy sauce shot
• Bitter chocolate tart served with Bailey’s ice cream and raspberry coulis
• White chocolate cheesecake served with orange segments and a clementine glaze
• Quenelle of chocolate mousse with sprinkled raspberries, raspberry coulis and mint

Coffee & Mini Mince Pies

£39.00 PER PERSON

WHY NOT STAY THE NIGHT?
Bed & Breakfast
Fri & Sat: From £72 single / £82 double
FESTIVE LUNCHES

Come along and enjoy a 3 course festive lunch complete with mini mince pies and Christmas crackers.

We can also offer a number of private function rooms for your festive lunch celebrations, holding between 25 and 130 people.

Available on all dates throughout December excluding Christmas Day

Available 12:15pm – 2:30am | For bookings call 01732 851 442

or email hotel@hadlowmanor.co.uk
Starters
• Roast parsnip soup with snippets of chive
• Classic prawn cocktail with marie rose sauce
• Coarse liver pâté served with Whitstable ale chutney

Mains
• Roast turkey with trimmings served with a red wine jus
  • Grilled cod with a tomato and basil sauce
  • Goat’s cheese and caramelised onion and field mushroom pithivier

All main courses served with seasonal vegetables and Chateau potatoes

Desserts
• Individual Christmas pudding served with brandy sauce
  • Yule log served with clotted cream ice cream
  • Lemon posset served with mulled winter berries

Coffee & Mini Mince Pies

£25.00 PER PERSON

WHY NOT STAY THE NIGHT?
Bed & Breakfast • Sun – Thurs: From £62 single / £72 double
Fri & Sat: From £72 single / £82 double
*Excludes New Year’s Eve
CHRISTMAS DAY

MONDAY 25TH DECEMBER

Let us worry about the roast potatoes and the washing up this Christmas, leaving you to enjoy a relaxing day being looked after by the team here at Hadlow Manor.

Seating from 12:15pm – 1:15pm | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Amuse-bouche
• Beetroot gravlax on rye bread with crème fraîche

Starters
• Confit guinea-fowl terrine with spiced fig chutney
• Roast Jerusalem artichoke soup with white truffle oil
• Prawn and crayfish salad with lime and coriander dressing

Mains
• Roast turkey breast served with a lemon and thyme stuffing and silverskin jus
  • Scottish beef en croute with a peppercorn whisky jus
  • Stuffed butternut squash with a herb crust

All main courses served with seasonal vegetables and Chateau potatoes

Desserts
• Christmas pudding served with brandy sauce shot and clementine ice cream
  • White chocolate cheesecake served with mulled wine sorbet
  • Quince tart served with a clotted cream ice cream

Coffee & Mini Mince Pies

£70.00 PER PERSON
£33.00 PER CHILD (5-12)
£10.00 PER CHILD (2-4)
UNDER 2s FREE
Put your feet up this Boxing Day and join us for a delicious 3 course carvery. Enjoy a selection from our popular hors d’oeuvres table and 3 meat carvery station with all the trimmings before tasting one of our delicious desserts.

12.15pm to 4.00pm | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Starters
• Selection of fresh hors d’oeuvres
• Chef’s soup of the day

Mains
• Traditional roast turkey breast with pigs in blankets, sausage meat stuffing and a thyme and redcurrant jus
• Roast sirloin of beef with Yorkshire puddings and a red wine jus
• Roast gammon with a thyme jus

Desserts
• Profiteroles, chocolate sauce, raspberry coulis
• Bitter lemon tart, winter berry coulis
• Panettone pudding, white chocolate custard
• Baked vanilla cheesecake with mulled berries

Coffee & Mini Mince Pies

£22.00 PER PERSON
£10.00 PER CHILD (5-12)
UNDER 5s FREE
NEW YEAR’S EVE PARTY

SUNDAY 31ST DECEMBER

Join us for a magical New Year’s Eve party as we welcome in 2018 with a bang. The evening begins with arrival canapés and a glass of champagne before a sumptuous 4 course meal.

Back by popular demand Kevin Starl will perform close up table magic and thrill you with his magical cabaret, all before our resident DJ Steve takes you into 2018.

7:00pm – 12:50am | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Starters
• Smoked duck and radish salad served with a honey and mustard dressing
  • Beetroot soup served with feta (V)

Sorbet
• Champagne sorbet

Mains
• Loin of venison en croute served on a bed of spiced red cabbage with dauphinoise potatoes and a sloe gin sauce
• Wild mushroom ravioli, thyme roasted root vegetables and light chive sauce (V)

Dessert
• Trio of lemon - Tarte au citron, warm lemon sponge and Limoncello shot

Cheese Course
• Selection of fine British cheeses served on a board for your table to enjoy with crackers and Whitstable ale chutney

Coffee

£85.00 PER PERSON

WHY NOT STAY THE NIGHT?
View our full New Year’s extravaganza offer on page 19
NEW YEAR’S DAY
BRUNCH
MONDAY 1ST JANUARY 2018

Start the New Year in style with a glass of bucks fizz before sitting down for a full English and Continental breakfast.

Served 10.00am – 12:30pm | For bookings call 01732 851 442
or email hotel@hadlowmanor.co.uk
Glass of Bucks Fizz on arrival

**From the buffet**

- Fresh fruit salad, green figs, stewed prunes,
  - Greek yoghurt, cereals, granola
  - Cold smoked gammon, Parma ham
  - Platter of European charcuterie
    - Cheese board
- Croissants, bread rolls, Danish pastries
  - Display of fresh fruit
  - Pancakes with maple syrup

**From the hot buffet**

- Scrambled eggs (Poached or fried eggs can be ordered from the kitchen)
  - Hash browns
  - Cumberland sausages
  - Crispy bacon
  - Baby minute steaks
    - Kedgeree
    - Tomatoes
    - Mushrooms
    - Black pudding

**Selection of juices**

**Tea & coffee**

£20.00 PER PERSON
Accommodation Packages

3 NIGHT CHRISTMAS EXTRAVAGANZA *
Package includes: 3 nights accommodation and full English breakfast each morning / Christmas Eve - 3 course A la Carte Dinner / Christmas Day Lunch with all the trimmings / Boxing Day Carvery

From only £225 per person

THE COMPLETE NEW YEAR *
Package includes: New Year’s Eve Extravaganza with 4 course dinner / overnight accommodation / New Year’s Day Brunch with Bucks Fizz

From only £149 per person

* Per person rate based on 2 sharing a Double or Twin Room, single rooms and upgrades to Superior rooms available

CHRISTMAS BED & BREAKFAST **
Special offer rates available when booking any Christmas Party, Lunch, Brunch or event

Sun – Thurs: From £62 single / £72 double
Fri & Sat: From £72 single / £82 double

** Excludes New Year’s Eve
Booking Conditions

Bookings
- All bookings must be confirmed in writing and a non-refundable deposit paid
- Provisional bookings will be released without notification if not confirmed within seven days

Deposits & Payments
- A non-refundable (and non-transferable) deposit of £10.00 per head is required for all lunch and dinner bookings
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers
- Bookings made within 4 weeks of the date require full payment upon booking
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged
- Credit facilities will only be offered to clients with approved credit accounts
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available

Details
- All parties must pre order their menu choices one month in advance
- Smart dress is required on all occasions
- Under 18s are not permitted at evening events
- The hotel reserves the right to refuse admission
- Seating arrangements cannot be notified until one week prior to the event
- We reserve the right to make alterations to notified plans
Post Christmas Parties

BURNS NIGHT
Friday 26th January 2018 – 4 course dinner with disco
£28 per person

VALENTINES CELEBRATIONS
Wednesday 14th February 2018 – Romantic dinner
£29.95 per person
Friday 16th February 2018 – 80s Valentine Dinner Dance
£22 per person

PARTY NIGHTS
Saturdays 6th / 13th / 27th January 2018 – 3 course dinner with disco
£24 per person