



Christmas

PARTY NIGHTS - NON PREMIUM

**FRIDAY 19TH, 26TH NOVEMBER • SATURDAY 20TH, 27TH NOVEMBER
THURSDAY 2ND, 9TH, 16TH DECEMBER**

If you've been tasked with organising your Christmas party, let us do all the hard work for you by booking one of our Christmas party nights! You can enjoy a delicious three course meal in our beautifully decorated function room, followed by dancing with your friends and colleagues to our resident DJ.

Bar opens 6:30pm | Seating 7:30pm | Finish 12:50am

**For bookings call 01732 851442
or email hotel@hadlowmanor.co.uk**

Why not stay the night?

Bed & Breakfast

Sun – Thurs: from **£79 single / £89 double** | Fri & Sat: from **£95 single / £105 double**

*excludes New Year's Eve

Starters

Pumpkin velouté with herb croutes and chive oil (v)

Hot smoked salmon with candied walnut and a spicy tomato relish

Chicken liver parfait with toasted brioche and fig chutney

Mains

Roast turkey with roast potatoes, pigs in blankets, sage stuffing and cranberry jus

Pan-fried hake with olive crushed potato, smoked haddock croquette, charred sprouts and sauce vierge

Wild mushroom Wellington with chestnut, buttered kale and sauce piperade (v)



All served with a selection of seasonal vegetables

Desserts

Chocolate fondant with chocolate soil and vanilla ice cream

Cherry cheese bavarois with winter berry compote and honeycomb

Christmas pudding with warm vanilla custard



Coffee & mini mince pies

£35 PER PERSON

VEGAN MENU AVAILABLE UPON REQUEST



Christmas

PARTY NIGHTS - PREMIUM

FRIDAY 3RD, 10TH, 17TH DECEMBER
SATURDAY 4TH, 11TH, 18TH DECEMBER

If you're organising the Christmas party why not join one of our party nights on key dates throughout December? Book a table in one of our beautifully decorated function rooms and enjoy a three course meal, crackers and dancing the night away to our resident DJ.

Bar opens 6:30pm | Seating 7:30pm | Finish 12:50am

**For bookings call 01732 851442
or email hotel@hadlowmanor.co.uk**

Why not stay the night?

Bed & Breakfast

Friday & Saturday: from **£95 single / £105 double**

Starters

Pumpkin velouté with herb croutes and chive oil (v)

Hot smoked salmon with candied walnuts and a spicy tomato relish

Chicken liver parfait with toasted brioche and fig chutney

Heritage beetroot with caramelized goats cheese and rocket (v)

Mains

Roast turkey with roast potatoes, pigs in blanket, sage stuffing, and cranberry jus

Pan-fried hake with olive crushed potato, smoked haddock croquette, charred sprouts and sauce vierge

Beef fillet with truffle mash potato, tender stem broccoli and rosemary jus

Wild mushroom Wellington with chestnut, buttered kale and sauce piperade (v)



All served with a selection of seasonal vegetables

Desserts

Chocolate fondant with chocolate soil and vanilla ice cream

Cherry cheese bavarois with winter berry compote and honeycomb

Raspberry mousse with meringue kisses and dehydrated strawberry

Christmas pudding with warm vanilla custard



Coffee & mini mince pies

£45 PER PERSON

VEGAN MENU AVAILABLE UPON REQUEST