



HAVE A VERY  
*Pendley*  
CHRISTMAS

2018

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# FESTIVE AFTERNOON TEA



Join us for a traditional afternoon tea with a festive twist.

• **GLASS OF MULLED WINE** •

• **SELECTION OF FINGER SANDWICHES** •

Turkey & Cranberry  
Braised Ham Hock & Honey Mustard  
Sage & Onion Hummus (V)  
Traditional Oak Smoked Salmon



Two Warm Freshly Baked Scones  
*Clotted Cream & Strawberry Jam*



• **SELECTION OF CAKES** •

Traditional Christmas Cake  
Rum Christmas Pudding Truffle  
Warm Mince Pie

• **TEA OR COFFEE** •

Reservations from 1:00pm until 5:30pm

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**£27.95 - MON TO FRI | £29.95 - SAT TO SUN**

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# CHRISTMAS FAYRE LUNCH & DINNER



Start Christmas celebrations early with a traditional festive lunch or dinner served throughout December.

## • STARTERS •

Chicken Liver & Cognac Pâté

*Bramley Apple & Cinnamon Chutney, Melba Toast*

Plum Tomato, Avocado & Red Onion Salad (V)

Smoked Salmon

*Sour Cream & Pickled Fennel*

Pressed Ham Hock Terrine

*Fig & Apple Preserve*

Roasted Parsnip Soup (V)

## • MAINS •

Roast Norfolk Turkey

*Sage & Onion Stuffing, Chipolata, Roast Potatoes,  
Carrots & Brussel Sprouts*

Roast Loin of Pork

*Red Wine Sauce, Roast Potatoes, Carrots & Brussel Sprouts*

Grilled Salmon Fillet

*White Wine & Chive Sauce, Potato Fondant & Pak Choi*

Caramelised Red Onion & Goats Cheese Tart (V)

*Rocket & Parmesan Salad*

Duck Leg Confit

*Toulouse Sausage & Pancetta Cassoulet*

## • DESSERTS •

Chocolate Yule Log

*Strawberry Coulis*

Traditional

Christmas Pudding

*Brandy Sauce*

Glazed Lemon Tart

*Mint Crème Fraîche*

Trio of British & Irish Cheese

*Grapes & Crackers*

Festive Fruit Salad

## • TEA OR COFFEE WITH MINI MINCE PIES •

A pre-order will be required for all guests, in addition for parties over 30 guests we would request that a set menu is selected for the whole group.

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**LUNCH:**  
**3 COURSE £27.50**

**DINNER:**  
**3 COURSE £29.50**

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# CHRISTMAS OPEN HOUSE PARTIES

Get together with colleagues, friends or family and enjoy a traditional Christmas party night.



## • STARTERS •

Chicken Liver & Cognac Pâté  
*Plum Tomato Chutney & Melba Toast*

Plum Tomato, Avocado & Red Onion Salad (V)

Roasted Parsnip Soup (V)

## • MAINS •

Roast Norfolk Turkey  
*Sage & Onion Stuffing, Chipolata, Roast Potatoes,  
Carrots & Brussel Sprouts*

Grilled Salmon Fillet  
*White Wine & Chive Sauce, Potato Fondant & Pak Choi*

Caramelised Red Onion & Goats Cheese Tart (V)  
*Rocket & Parmesan Salad*

## • DESSERTS •

Chocolate Yule Log  
*Strawberry Coulis*

Traditional Christmas Pudding  
*Brandy Sauce*

Trio of British & Irish Cheese  
*Grapes & Crackers*

## • TEA OR COFFEE WITH MINI MINCE PIES •

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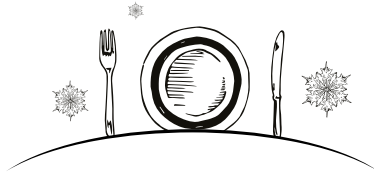
**£45.50 PER PERSON**

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Inclusive of 1/2 bottle of house wine per guest  
Disco from our resident DJ  
Pre-orders required four weeks prior

# CHRISTMAS EVE BUFFET

Build up to the big day in style & celebrate Christmas Eve with a relaxed buffet.



## • WARMED BREAD ROLLS •

### • STARTERS •

Roasted Parsnip Soup (V)

Chicken Liver & Cognac Pâté,  
*Bramley Apple & Cinnamon Chutney, Melba Toast*

Plum Tomato, Avocado & Red Onion Salad (V)

### • COLD SELECTION •

Cold Meat Platter

Smoked Salmon, Prawn & Crayfish Platter

### • HOT DISHES •

Chicken, Smoked Bacon & Mushroom Casserole

Roast Pork Loin with Bramley Apple Sauce

Grilled Salmon, Prawn & Saffron Sauce

Wild Mushroom Gnocchi (V)

### • SIDES •

New Potatoes

Jasmine Rice

Season's Vegetables

Selection of Salads

### • DESSERTS •

Chocolate Yule Log, Strawberry Coulis

Glazed Lemon Tart, Mint Crème Fraiche

## • TEA OR COFFEE WITH MINI MINCE PIES •

Reservations from 7:00pm until 9:00pm

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**£39.50 PER ADULT | £19.75 PER CHILD UNDER 12**

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# *Christmas Day Lunch*



Celebrate Christmas Day  
with a Festive Lunch in our Manor House.

Champagne and canapé reception  
followed by a 5 course lunch

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**£125.00 PER ADULT | £62.50 PER CHILD UNDER 12**

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Reservations from 12:00pm until 2:30pm

• **CHAMPAGNE AND CANAPÉ RECEPTION** •

• **STARTERS** •

Ham Hock & Foie Gras Terrine  
*Pease Pudding, Brioche Croutons*

Tartar & Smoked Salmon  
*Spring Onion & Sour Cream*

Ogen, Galia & Honeydew Melon (V)  
*Passion Fruit & Tarragon Syrup*

• **INTERMEDIATE** •

Roast Chestnut Velouté (V)

• **MAINS** •

Roast Norfolk Turkey  
*Sage & Onion Stuffing, Chipolata, Roast Potatoes,  
Parsnips, Carrots & Brussel Sprouts*

Roast Loin of Lamb  
*Port & Redcurrant Sauce, Potato Fondant,  
Sweet Chantenay Carrots*

Grilled Turbot Fillet  
*Caramelised Scallops, Curry & Cucumber Sauce*

Cherry Tomato, Parmesan & Pesto Tart (V)  
*Rocket & Parmesan Salad*

• **DESSERTS** •

Traditional Christmas Pudding  
*Brandy Sauce*

Apple Strudel  
*Vanilla Ice Cream*

Dark Chocolate Tart  
*Chantilly Cream*

• **CHEESE COURSE** •

Selection of British & Irish Cheese  
*Celery, Grapes & Crackers*

• **COFFEE OR TEA WITH MINI MINCE PIES** •



## BOXING DAY LUNCH



Enjoy a leisurely Boxing Day Lunch in the Manor House.

### • STARTERS •

Roast Butternut Squash Soup (V)

Duck & Green Peppercorn Terrine  
*Pear & Cinnamon Chutney*

Smoked Trout, Celeriac Remoulade  
*Creamed Horseradish & Caviar*

Herb Crusted Baked Crottin (V)  
*Fennel & Cherry Tomato Salad*

### • MAINS •

Roast Sirloin of Beef  
*Yorkshire Pudding & Roast Gravy,  
Roast Potatoes, Glazed Carrots & Green Beans*

Roast Guinea Fowl Breast  
*Caramelised Apples, Cider Sauce.  
Buttered Mash, Green Beans*

Tiger Prawn, Scallop & Water Chestnut Risotto  
*Rocket & Parmesan Salad*

Goats Cheese, Blush Tomato & Beetroot Strudel  
*Cocotte Potatoes, Chantenay Carrots*

### • DESSERTS •

Sticky Toffee Pudding  
*Vanilla Ice Cream*

Pear & Almond Parfait  
*Vanilla Shortbread, Raspberry Coulis*

Lemon Meringue Pie  
Trio of Cheese  
*Celery, Grapes & Crackers*

Reservations from 12.00PM until 3.00PM

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**£46.50 PER ADULT | £23.25 PER CHILD UNDER 12**

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## *Stay With Us Festive Rates*

Special Rates are available for guests attending Christmas Functions at Pendley Manor.

• **PRICES FROM** •

**£85.00**

Single occupancy, Bed & Breakfast, per room, per night

**£115.00**

Double occupancy, Bed & Breakfast, per room, per night

Prices include VAT. Full English Breakfast & use of our Leisure Facilities

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## *Visiting Friends & Family Over the Festive Period?*

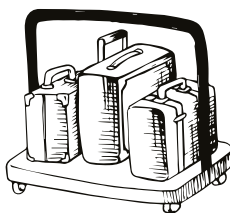
• **PRICES FROM** •

**£85.00**

Based on a classic double room, per room, per night

Prices include VAT. Full English Breakfast & use of our Leisure Facilities. Rates are available from Sunday 16th December 2018 to Tuesday 1st January 2019 & are applicable for a minimum two night stay. All rooms are to be pre-paid at the time of booking, and cannot be cancelled, refunded, modified or transferred. Rooms are subject to availability & exclude New Year's Eve.

Contact the hotel for information regarding the available dining options & for further information on the opening times of the leisure facilities during the festive period.



# *New Year's Eve Gala Dinner*



Join the celebrations and see in 2019 in style!

Celebrations start with a Champagne and Canapé reception followed by a 5 course sumptuous Gala dinner, with the sounds of a live jazz band.

Retire to the Shakespeare Bar or dance in the Peacock Lounge until the clock chimes at midnight, and enjoy Champagne to welcome in the New Year.

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## **NON RESIDENTIAL - £135.00 PER PERSON**

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Inclusive of Champagne & Canapé Reception,  
5 course Gala Dinner &  
a Half Bottle of Pendley Manor Champagne at Midnight

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## **RESIDENTIAL - FROM £215.00 PER PERSON**

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Inclusive of Cream Tea on Arrival,  
Use of our Leisure Facilities,  
Champagne & Canapé Reception  
5 Course Gala Dinner &  
a Half Bottle of Pendley Manor Champagne at Midnight,  
Overnight Accommodation & Full English Breakfast  
on New Year's Day

• **CHAMPAGNE AND CANAPÉ RECEPTION** •

• **STARTERS** •

White Bean & Truffle Velouté (V)

Smoked Duck & Orange Salad, Garlic Sippets

Salmon & Turbot Terrine, Watercress Mayonnaise

Grilled Scallops & Black Pudding, Cauliflower Puree

• **INTERMEDIATE** •

Pink Champagne Sorbet (V)

• **MAINS** •

Roast Monkfish

*Rolled in Prosciutto, Asparagus, Pea & Mint Risotto*

Roast Scottish Beef Fillet

*Potato Fondant, Butternut Squash, Madeira Sauce*

Wild Mushroom & Goats Cheese Tart (V)

*Rocket & Parmesan Salad*

• **DESSERTS** •

Apple & Cinnamon Crumble, Vanilla Custard

Dark Chocolate Tart, Caramelised Clementines, Chantilly Cream

Frangelico Parfait, Lemon Praline

• **CHEESE COURSE** •

Selection of British & Irish Cheese

*Celery, Grapes & Crackers*

• **TEA OR COFFEE WITH PETIT FOURS** •



[WWW.PENDLEY-MANOR.CO.UK](http://WWW.PENDLEY-MANOR.CO.UK)

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