

# The Manor House at Quorn

## Christmas Guide 2019

An Award-Winning Gastro Pub with  
Luxury Accommodation &  
Function Rooms / Private Dining

12 Superb Newly Renovated Bedrooms

&

The Pavilion – A Self-Contained Function Suite

A privately owned and family run business, with a fantastic team that we are  
proud to include in our family

# Index

- 1) The Manor House Christmas Menus
  - a. Three course Christmas Party Menu
  - b. Two course Christmas Party Menu
  - c. Christmas Buffet

Christmas Day – We only serve drinks 12-1.45pm

- 2) Boxing Day at The Manor
- 3) New Year's Eve at The Manor

- 4) The Pavilion
  - a. Three Course Menus
  - b. Buffet Menu
  - c. Boxing Day
  - d. New Year's Eve Buffet

## 6)The Bedrooms

Closed on the 24<sup>th</sup> and 25<sup>th</sup> December

Available all through the rest of Christmas and are discounted for large parties through the peak period.

### Booking and Pre-ordering

At this peak period, we do not take provisional bookings, if you are sure you wish to book we ask for deposits ranging from £5 per head for most menus to £20 per head for New Year's Eve Bookings, and full payment for discounted rooms.

We also ask for pre-orders that can now be completed on our spreadsheets so there is no discrepancy between ordering and delivering your event to the highest standards.

We want to make sure you have the best Christmas period celebration

We wish you all a fabulous Christmas and cracking new year.

Thanks Phil & Kara.

# The Manor House Quorn Christmas Party Menu 2019

£27.50 - 3 courses

Early Xmas Party Sale - 20% off on Thurs 28<sup>th</sup> Nov to Wed 5<sup>th</sup> Dec & on Mon 9<sup>th</sup> & Tues 10<sup>th</sup> Dec\*

## Starters

Butternut squash soup, toasted pumpkin seeds & red mustard leaves (Vegan)

Chicken liver & brandy pate, cranberry and apple jelly & crusty bread \*

Confit of duck leg, winter salad, rich port sauce \*\*

Baked goat's cheese, pear and beetroot Waldorf salad & apple sorbet \*\*

Avocado, crayfish & prawn salad, saffron mayonnaise, bread & butter \*

Seared scallops, sweet corn salsa & maple whipped sweet potato (£4 extra) \*\*

## Main course

Roast turkey, sage & onion stuffing, wrapped in smoked bacon, roast potatoes, seasonal vegetables

Grilled salmon, pesto crushed potatoes, green beans, prawn, crayfish, champagne sauce \*\*

Braised beef & bacon, shallots & mushrooms, red wine sauce, mash, carrots & parsnip crisps \*\*

Roasted lamb shank, red wine gravy, redcurrant jelly, seasonal vegetables & creamed mash \*\*

Red Thai chicken curry, jasmine rice, fresh coriander & lime

Red lentil lasagne, marinara sauce, tofu-cashew ricotta and lots of fresh spinach (Vegan)

Wild and field mushroom stroganoff, rice, rocket leaves \*\*

Pan roasted sea bass with peas & Chablis sauce (£3 extra) \*\*

Fillet of beef, pepper sauce, creamed mash, carrots & green beans (£5 extra)

## Desserts

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Christmas pudding with brandy sauce & vanilla ice cream

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

Traditional sticky toffee pudding, rich toffee sauce & vanilla ice cream

Sweet and sticky nut and seed slice with vegan ice cream (Vegan)

Cheese slate of local & British cheeses with celery, grapes, chutney & wafers (£2 extra) \*

Xmas 20% Sale is on all pre ordered items on pre order form

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

Sorry no provisional bookings – All deposits are non-refundable for individuals if booking is cancelled.

# The Manor House Quorn

## Two Course Christmas Party Menu 2019

£18.00 - 2 courses Available at lunch times Monday to Saturday before 3pm &

5-6pm Monday to Thursday – must vacate table by 7.25pm.

Available Thurs Nov 28<sup>th</sup> to Thurs Dec 19<sup>th</sup> 2019

Home baked bread and olive oil & balsamic vinegar on the table

### Main course

Roast turkey, sage & onion stuffing, wrapped in smoked bacon, roast potatoes, seasonal vegetables

Grilled salmon, pesto crushed potatoes, green beans, prawn, crayfish, champagne sauce \*\*

Braised beef & bacon, shallots & mushrooms, red wine sauce, mash, carrots & parsnip crisps \*\*

Roasted lamb shank, red wine gravy, redcurrant jelly, seasonal vegetables & creamed mash \*\*

Red Thai chicken curry, jasmine rice, fresh coriander & lime

Red lentil lasagne, marinara sauce, tofu-cashew ricotta and lots of fresh spinach (Vegan)

Wild and field mushroom stroganoff, rice, rocket leaves \*\*

Pan roasted sea bass with peas & Chablis sauce (£3 extra) \*\*

Fillet of beef, pepper sauce, creamed mash, carrots & green beans (£5 extra) \*\*

### Desserts

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Christmas pudding with brandy sauce & vanilla ice cream

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

Traditional sticky toffee pudding, rich toffee sauce & vanilla ice cream

Sweet and sticky nut and seed slice with vegan ice cream (Vegan)

Cheese slate of local & British cheeses with celery, grapes, chutney & wafers (£2 extra) \*

### Tea or Coffee with Mince Pies £3

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

Sorry no provisional bookings – All deposits are non-refundable for individuals if booking is cancelled.

# Manor House Christmas Buffet

For 8 guests or more £13.95 per head

Available in our function rooms and some afternoons in the pub. Just ask us for availability.

## Sandwiches – four quarters per guest

Pick any four from the list below in a mixture of white & brown bread (can be gluten free)

Turkey, stuffing and cranberry sauce

Honey glazed ham & mustard with salad leaves & redcurrant jelly

Brie, cranberry and salad leaves

Soft boiled egg mayonnaise and salad leaves

Sweet potato pakora, chilli mayo & coriander

Roast beef with stilton

## Finger food – two of each item below per guest

Lime & coriander chicken skewers G

Filo wrapped prawns with sweet chilli dip

Sausage rolls & pork pies with wholegrain and English mustard

Selection of quiches

All served with French fries, salad & coleslaw

## Dessert £4 each

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

## Coffee and mince pies £3 each

# Boxing Day at the Manor House

£30 per head

## Starters

Butternut squash soup, toasted pumpkin seeds & red mustard leaves (Vegan) \*

Chicken liver & brandy pate, cranberry and apple jelly & crusty bread \*

Confit of duck leg, winter salad, rich port sauce \*\*

Caramelised onion and goat's cheese tart with green salad

Smoked salmon & crushed avocado & prawn salad, marie rose mayonnaise, bread & butter \*

Four of our lightly battered tempura prawns with sweet chilli & ginger sauce

## Main course

Roast sirloin of beef with Yorkshire pudding, pigs & parsnips, winter vegetables & roasted pots \*

Roasted guinea fowl, devils on horseback, cider & sage sauce, winter vegetables & roasted pots \*\*

Pan roasted sea bass with peas & Chablis sauce & crushed potatoes \*\*

Roasted lamb shank, red wine gravy, redcurrant jelly, seasonal vegetables & creamed mash \*\*

Red Thai chicken curry, jasmine rice, fresh coriander & lime

Red lentil lasagne, marinara sauce, tofu-cashew ricotta and lots of fresh spinach (Vegan)

Salvation beer battered cod with minted mushy peas & handcut chips

Cheese and prosciutto topped beef burger in a brioche bun with hand cut chips & coleslaw

Boxing day pizza, roast turkey, pigs in blankets, crumbled stuffing and cranberry sauce

## Desserts

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

Traditional sticky toffee pudding, rich toffee sauce & vanilla ice cream

Sweet and sticky nut and seed slice with vegan ice cream (Vegan)

Cheese slate of local & British cheeses with celery, grapes, chutney & wafers \*

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

Sorry no provisional bookings – All deposits are non-refundable for individuals if booking is cancelled.

# New Year's Eve 2019 @ The Manor

## Dinner in the Manor followed by dancing in the Pavilion

£70 per head – Strictly Black Tie – You will be refused entry unless correctly dressed

Arrival from 6.30pm Canapés accompanied by our resident 'crooner'

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Sitting between 7 & 7.30pm

Smoked salmon mousse with crème fraîche, lime and dill \*\*

Chicken liver, duck, pork, Armagnac pate with crusty bread \*

Grilled halloumi, pear and beetroot Waldorf salad & apple sorbet \*\*

\*\*\*

Haggis, neeps, tatties & a wee dram of whisky

\*\*\*

Rare 6oz fillet of beef on potato rosti, artichoke puree, wine gravy carrots and greens \*\*

Roasted cod loin with mussels, peas and parsley \*\*

Roasted guinea fowl, devils on horseback, cider & sage sauce, potato rosti & veg \*\*

Wild and field mushroom stroganoff, rice, rocket leaves \*\*

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Ice cold blackcurrant vodka & raspberry sorbet

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Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Chocolate & pecan brownie, salted caramel ice cream, & nutty toffee drizzle

British Cheeses, grapes, celery, biscuits & chutney \*

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Sorry it's time to settle the bill & move to The Pavilion

10.15pm to 11pm 11.20 to midnight The Fentones

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12am Welcome in 2020 with Auld lang syne, Fizz & Fireworks

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12.15 The Fentones Act III until 12.45

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Bacon Butties on request between 12.30 and 12.45

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Carriages 2am

There will be an 8% service charge that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

Sorry no provisional bookings. Food and service will be charged for and paid before 1<sup>st</sup> December 2019

# The Pavilion Christmas Party Menu 2019

**£27.50 - 3 courses**

Minimum 40 people, maximum 120. Room Hire is £100 Day time and £200 evening

## Starters

Butternut squash soup, toasted pumpkin seeds & red mustard leaves (Vegan) \*

Chicken liver & brandy pate, cranberry and apple jelly & crusty bread \*

Confit of duck leg, winter salad, rich port sauce \*\*

Avocado, crayfish & prawn salad, saffron mayonnaise, bread & butter \*

## Main course

Roast turkey & gammon stuffing, wrapped in smoked bacon, roast potatoes, seasonal vegetables

Grilled salmon, pesto crushed potatoes, green beans, prawn, crayfish, champagne sauce \*\*

Red Thai chicken curry, jasmine rice, fresh coriander & lime

Wild and field mushroom stroganoff, rice, rocket leaves \*\*

## Desserts

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Christmas pudding with brandy sauce & vanilla ice cream

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

Sweet and sticky nut and seed slice with vegan ice cream (Vegan)

Cheese slate of local & British cheeses with celery, grapes, chutney & wafers (£2 extra) \*

## Drinks Packages

Glass of prosecco or champagne on arrival £5 / £8.50

Wine on the table ½ bottle per guest £9 on bottle per guest £17.50

Coffee and mince pies £3

## Entertainment

We can source many types of entertainment including Bands, DJ, Magicians and Casino Nights

If any of these are required, we will add the cost to a quote, but the maximum number of seated guests may be reduced dependant on the space needed for the entertainment

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

Sorry no provisional bookings – All deposits are non-refundable for individuals if booking is cancelled.

# The Pavilion Christmas Buffet Menu 2019

## For 60 guests or more £12.95 per head

Minimum 60 people, maximum 150. Room Hire is £100 Day time and £200 evening

## Sandwiches – four quarters per guest

Pick any four from the list below in a mixture of white & brown bread (can be gluten free)

Turkey, stuffing and cranberry sauce

Honey glazed ham & mustard with salad leaves & redcurrant jelly

Brie, cranberry and salad leaves

Soft boiled egg mayonnaise and salad leaves

Sweet potato pakora, chilli mayo & coriander

Roast beef with stilton

## Finger food – two of each item below per guest

Lime & coriander chicken skewers

Filo wrapped prawns with sweet chilli dip

Sausage rolls & pork pies with wholegrain and English mustard

Selection of quiches

All served with French fries, salad & coleslaw

## Dessert £4 each

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

## Drinks Packages

Glass of prosecco or champagne on arrival £5 / £8.50

Wine on the table ½ bottle per guest £9 on bottle per guest £17.50

Coffee and mince pies £3

## Entertainment

We can source many types of entertainment including Bands, DJ, Magicians and Casino Nights

If any of these are required, we will add the cost to a quote, but the maximum number of seated guests may be reduced dependant on the space needed for the entertainment

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

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# Boxing Day in the Pavilion

**£30 per head**

Minimum guests 40 + £100 room hire

## Starters

Butternut squash soup, toasted pumpkin seeds & red mustard leaves (Vegan) \*

Chicken liver & brandy pate, cranberry and apple jelly & crusty bread \*

Confit of duck leg, winter salad, rich port sauce \*\*

Smoked salmon mousse with crème fraîche, lime and dill \*\*

## Main course

Roast sirloin of beef with Yorkshire pudding, pigs & parsnips, winter vegetables & roasted pots \*

Roasted guinea fowl, devils on horseback, cider & sage sauce, winter vegetables & roasted pots \*\*

Salmon fillet, pesto crushed potatoes, green beans, prawn, crayfish, champagne sauce \*\*

Wild and field mushroom stroganoff, rice, rocket leaves \*\*

## Desserts

Glazed lemon cheesecake, crunchy biscuit base, berry coulis

Chocolate & pecan brownie, ice cream, caramel and nut drizzle

Sweet and sticky nut and seed slice with vegan ice cream (Vegan)

Cheese slate of local & British cheeses with celery, grapes, chutney & wafers \*

## Drinks Packages

Glass of prosecco or champagne on arrival £5 / £8.50

Wine on the table ½ bottle per guest £9 on bottle per guest £17.50

Coffee and homemade shortbread £3

There will be an 8% service charge for all pre booked meals that will not include and drinks purchased on the day. 100% of this service charge goes to the staff.

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