

NYE Gourmet Menu

Wild Mushroom and Truffle Soup
Chive Creme Fraiche

Smoked Salmon Terrine
Pickled Cucumber & Dressed Leaves

Twice Baked Goats Cheese Souffle
Waldorf Salad & Crème Fraiche Dressing

Mixed Game Terrine
Cranberry and Port Chutney & Toasted Sour Dough

ooOoo

Glaisfer Half Roast Duck
Celeriac Puree, Cointreau Clementines and Bittersweet sauce

Roast Sirloin of Welsh Beef
Roast Potato, Yorkshire Pudding,
Rich shallot, Thyme and Cabernet sauce

Filletts of Seabass
Prawn and Mussel Risotto, Saffron and Chorizo salsa

Lentil and Cashew Nut Roast
Confit Shallots, Sherry Raisin Sauce

All Served with Seasonal Vegetables

ooOoo

Baileys and Milk Chocolate Mousse Cake
Baileys Ice Cream

Iced Chocolate Chip and Oreo Biscuit Tartufo
Brandied Cherries

Mulled Wine and Cranberry Jelly
Vanilla Pannacotta

Trio of Welsh Cheese and Biscuits
Homemade Chutney

£65.00 per person

Includes 1/2 bottle wine per person,
disco dancing, fireworks
and a glass of sparkling to bring in the New Year

Santa's Sunday Lunch

Adults 3 Course - £19.95

Adults 2 Course - £17.95

Children Under 12 - £9.50

Children Under 3 - FOC

3 Course Christmas Lunch Menu
Includes a visit from Santa and a Gift for Each Child

Available on
Sunday 14th December
12 noon till 3pm

Festive Lunches

Leek and Potato Soup
Herb Croutons

Chilled Seasonal Duo of Melon
Lime and Ginger Syrup

ooOoo

Roast Welsh Turkey
Roast Potatoes, Pigs in Blankets, Sausage Meat Stuffing,
Port Cranberry Sauce & Gravy

Roast Lentil and Nut Loaf
Madeira & Raisin Sauce

ooOoo

Traditional Christmas Pudding
Brandy sauce

Chocolate Profiteroles
Chantilly Cream Filling and Chocolate Sauce

ooOoo

Tea or Coffee
Mini Mince Pies

3 Course - £15.00 per person
2 Course - £12.00 per person

Available throughout December Lunches for groups of 10 to 150

The Perfect Place to Party This Christmas!

It has been said that The Manor is the
perfect place for a Christmas 'do' and boogie.

Bring your friends, family or workmates; put on your
glad rags, slip on your dancing shoes and get in
the mood for this season's celebrations...

Booking Conditions

All Bookings must be confirmed via a
non-refundable deposit of £10 per person.

Final Numbers, Menu Choices and Payment should
be received by Nov 30th

Group Booking Special Offer

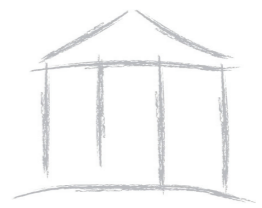
All bookings over 20 people will receive FOUR
bottles of House Red, White Or Rose FREE

The Manor Hotel
Brecon Road
Crickhowell
NP8 1SE
T: 01873 810212

www.manorhotel.co.uk



Visit www.TastelnWales.com for more information



The Manor

Christmas Celebrations 2014



Tribute Nights

Roast Welsh Turkey

Roast Potatoes, Pigs in Blankets, Sausage Meat Stuffing,
Port Cranberry Sauce & Gravy

Escalope of Salmon

Steamed winter greens & Dill Butter Sauce

Roast Lentil and Nut Loaf

Madeira & Raisin Sauce

All Served with Seasonal Vegetables

ooOOoo

Traditional Christmas Pudding

Brandy sauce

Chocolate Profiteroles

Chantilly cream filling and chocolate sauce

Grand Marnier Pavlova

Clementine Segments

ooOOoo

Tea or Coffee

Mini Mince Pies

Traditional Party Nights

Mild Curried Parsnip Soup

Spiced Croutons

Chilled Melon and Mango Cocktail

Ginger & Honey Syrup

Creamed Mushroom and Perl Las Tart

Chive oil

ooOOoo

Roast Welsh Turkey

Roast Potatoes, Pigs in Blankets, Sausage Meat Stuffing,
Port Cranberry Sauce & Gravy

Escalope of Salmon

Steamed winter greens & Dill Butter Sauce

Roast Lentil and Nut Loaf

Madeira & Raisin Sauce

All Served with Seasonal Vegetables

ooOOoo

Traditional Christmas Pudding

Brandy sauce

Chocolate Profiteroles

Chantilly cream filling and chocolate sauce

Grand Marnier Pavlova

Orange Segments

ooOOoo

Tea or Coffee

Mini Mince Pies

Tribute Night Calendar 2014

Includes 2 Course Meal

Entertainment & Disco

Wednesday 3rd December

TAKE THAT

£35.00 per person

Saturday 6th December

BLACK RAT EFFECT BAND

£28.00 per person

Thursday 11th December

OLLY MURS

£28.00 per person

Thursday 18th December

RHIANNA

£28.00 per person

Traditional Party Nights 2014

Includes 3 Course Meal

Disco & Dancing

Friday 5th December

Saturday 13th December

Friday 19th December

Saturday 20th December

£25.00 per person

Christmas Day Lunch

Leek and Potato Soup

White Truffle Oil

Trio of Goats Cheese Truffles

Red Peppercorn Coulis & Dressed Rocket

Black Mountain Oak Roast Salmon

Celeriac Remoulade

Chicken Liver & Brandy Parfait

Toasted Brioche & spiced pear chutney

ooOOoo

Roast Welsh Turkey

Roast Potatoes, Pigs in Blankets, Sausage Meat Stuffing,
Port Cranberry Sauce & Gravy

Roast Sirloin of Welsh Beef

Roast Potatoes, Yorkshire Pudding,
Rich meat juice and red wine gravy

Grilled Whole Lemon Sole

Herb crumb, Capers & Herb Butter

Winter Vegetable Pithiver

Wilted Spinach & Port Wine Sauce

All Served with Seasonal Vegetables

ooOOoo

Traditional Christmas Pudding

Brandy Sauce & Rum Butter

Old fashioned sherry trifle

Dark Chocolate Torte

Spiced Orange Sorbet

Trio Welsh Cheese and Biscuits

Homemade chutney

ooOOoo

Tea or Coffee

Mini Mince Pies

Adults - £70.00

Children under 12 - £35.00

Children under 3 - FOC

Enjoy the comfort of one of our fabulous rooms.
Throughout December we are offering
exclusive room rates.

Double or Twin Rooms from £35pp

Based on Two People Sharing

Available for bookings between 12noon and 3pm

