



*The* **Manor**  
Crickhowell

*Christmas*  
*2019*



Here at The Manor Hotel we love everything about Christmas!

We work tirelessly to bring a true Christmas spirit to each and every person who visits us during the festive period.

Whether you're looking for memorable party nights, festive afternoon teas, or a magical Christmas dinner, we have something to offer everyone.

So gather up your friends, family, and colleagues, grab your Christmas jumper and dancing shoes, and join us in making Christmas 2019 the best one yet.

## Christmas Afternoon Teas

Take a break from the Christmas shopping, relax after the tree decorating, and indulge yourself with our festive twist on a classic afternoon tea.

\*\*\*

- Mini smoked salmon brioche
- Pork and apple sausage roll
- Welsh hafod and leek quiche
- Turkey & cranberry finger sandwich
- Egg & cress finger sandwich
- Fruit scones with jam and clotted cream
  - White chocolate cheesecake
  - Festive Bakewell tart
- Gin & lemon Eton mess
  - Black forest gateau
  - Christmas crackers

\*\*\*

£19.00 Per Person

## Vegan Christmas Afternoon Teas

We can cater for all dietary requirements, so if you need gluten-free, vegetarian or vegan options, there's no need to miss out on a festive treat!

\*\*\*

- Vegan sandwiches
- Vegan sausage roll with tomato chutney
  - Falafels
- Scones with soya cream and jam
  - Chocolate brownie
  - Carrot cake
- Christmas crackers

\*\*\*

£18.00 Per Person

## Festive Parties

Whether you are looking to celebrate with family, friends or colleagues, we have something for everyone.

\*\*\*

Our 3 course Festive menu is available for group bookings daily throughout December, as well as the party nights listed below.

Private bookings are available for parties from 10 guests to 250 guests.

\*\*\*

### Friday 6th December

Traditional Party Night  
(3 courses + disco)

\*\*\*

### Saturday 7th December

80's Video Disco Night  
(3 courses + 80s disco)

\*\*\*

### Saturday 14th December

Traditional Party Night  
(3 course dinner + disco)

\*\*\*

All nights are priced at  
£36.50 per person

Booking essential.

## Starters

**Leek and Potato Soup**  
Crispy Leeks

**Asian Prawn Salad**  
Asian Slaw, Coriander Dressing

**Confit Chicken, New Potatoes and Parsley Terrine**  
House Piccalilli, Toasted Hazelnuts

**Mac & Cheese**  
Three Cheese Sauce, Parsley Crumb Topping

\*\*\*

## Mains

**Traditional Roast Turkey Breast**  
Duck Fat Roasties, Pigs in Blanket, Sausage Meat Stuffing,  
Cranberry Sauce & Traditional Gravy

**12 hr Braised Brisket of Beef**  
Horseradish Mash, Pearl Onions, Streaky Bacon  
and Red Wine Sauce

**Luxury Fish Pie**  
White Wine Sauce, Cheesy Mash

**Moroccan Nut Roast**  
On a Bed of Vegetable Tagine

\*\*\*

## Desserts

**Traditional Steamed Christmas Pudding**  
Brandy Sauce

**White Chocolate, Cream Cheese  
and Mascarpone Cheesecake**  
Mulled Wine Winter Berries Compote

**Lemon Meringue Roulade**  
Italian Meringue, Limoncello Candied Lemon Zest

**Trio of Ice Creams in a Brandy Snap Basket**  
Vanilla, Sticky Toffee Fudge, Custard

## Live Music Nights

Celebrate in style with a festive dinner,  
live music and disco.

\*\*\*

£36.50 Per Person

\*\*\*

### Friday 13th December

Zac stars as an Ed Sheeran Tribute act.  
2 course dinner,  
tribute act and disco.

\*\*\*

### Friday 20th December

Live music from singer Phil James,  
2 course dinner  
and disco.

## Mains

### Traditional Roast Turkey Breast

Duck Fat Roasties, Pigs in Blanket, Sausage Meat Stuffing,  
Cranberry Sauce & Traditional Gravy

### 12 hr Braised Brisket of Beef

Horseradish Mash, Pearl Onions, Streaky Bacon  
and Red Wine Sauce

### Luxury Fish Pie

White Wine Sauce, Cheesy Mash

### Moroccan Nut Roast

On a Bed of Vegetable Tagine

\*\*\*

## Desserts

### Traditional Steamed Christmas Pudding

Brandy Sauce

### White Chocolate, Cream Cheese and Mascarpone Cheesecake

Mulled Wine Winter Berries Compote

### Lemon Meringue Roulade

Italian Meringue, Limoncello Candied Lemon Zest

### Trio of Ice Creams in a Brandy Snap Basket

Vanilla, Sticky Toffee Fudge, Custard

## *Santa Sunday Lunch*

Santa and his elves will be making a special visit to us on Sundays 8th & 15th December!

\*\*\*

Come and join us for a delicious Sunday Lunch, and start the magic of Christmas.

\*\*\*

All children get to visit Santa and receive a free gift!

\*\*\*

Adults £24.00

3 courses

Children £15.00

We'll be offering different menus on each Sunday that are packed full of festive treats.

\*\*\*

There will be a full children's menu available and under 3's eat for free!

\*\*\*

As usual, there will be vegetarian and vegan options available....

If you have any dietary requirements, please notify us when you are booking.

## Christmas Day Lunch

With its historical features,  
magnificent views  
and relaxed atmosphere,  
The Manor Hotel is the place  
to have a truly magical Christmas day.

\*\*\*

Start your afternoon with a  
complimentary glass of our very own  
Christmas Cocktail on arrival,  
before moving on to a  
scrumptious 3 course lunch  
to finish off with tea/coffee  
and homemade mini mince pies

\*\*\*

Adults - £80.00  
Children - £40.00  
Under 3's - FOC

### Starters

**Roasted Butternut Squash Soup**  
Toasted Pumpkin Seeds

**Brecon Gin Home Cured Salmon Gravlax**  
Sweet Pickle Cucumber, Dill Dressing

**Traditional Pressed Ham Hock Terrine**  
Welsh Rarebit Topping, House Piccalilli, Crostini

**Goat's Cheese Bonbons**  
Roasted Beetroot, Balsamic Dressing

### Mains

**Traditional Roast Turkey Breast**  
Duck Fat Roasties, Pigs in Blanket, Sausage Meat Stuffing,  
Cranberry Sauce, Traditional Gravy

**28 Days Aged Welsh Black Roast Sirloin**  
Duck Fat Roasties, Yorkshire Pudding, Rich Beef Gravy

**Fillets of Lemon Sole**  
With a Mushroom Stuffing, Creamed Leeks, Vermouth Sauce

**Festive Mushroom and Nut Wellington**  
Roasted Shallots, Red Wine Sauce

*All main courses are served with: Cauliflower Cheese, Roasted Root  
Vegetables, Steamed Seasonal Greens, Braised Red Cabbage*

### Desserts

**Home Made Traditional Steamed Christmas Pudding**  
Brandy Sauce, Rum Butter

**Festive Pavlova**  
Crème de Cassis Blackcurrant Compote and Grand Marnier  
Oranges

**Belgian Milk Chocolate Delice**  
Dark Chocolate Sauce

**Poached Pears in Red Wine**  
Vanilla Ice Cream

**Cheeseboard Selection**  
Caerphilly, Perl Las, Perl Wen, Quince Jelly, Crackers, Celery

## New Years Extravaganza

Join us for a fantastic New Year's celebration  
as we party into 2020  
with a gala dinner or gourmet buffet  
followed by a disco, fireworks and  
champagne at midnight.

\*\*\*

### Gala Dinner

Including luxury 3 Course Dinner,  
half bottle of wine per person,  
followed by tea/coffee and mince pies.  
£75 per person

\*\*\*

### Gourmet Buffet

All the fun and entertainment  
with a delicious spread to graze from.  
£50.00 per person

### Starters

**Leek and Potato Soup (v)**  
Goat's Cheese Croutons

**Roasted Squash 'Open Ravioli' (v)**  
Wild Mushroom Sauce

**Surf & Turf**  
Slow Cooked Pork Belly, Crispy Prawns,  
Harissa Mayonnaise

**Smoked Duck**  
Smoked Duck & Parmesan Soldiers, Mushrooms & Crispy  
Duck Egg

### Mains

**Roast Stuffed Pheasant Breast**  
Dauphinoise Potatoes, Braised Red Cabbage & Red Wine Sauce

**Trio of Welsh Lamb**  
Lamb Cutlets, Lamb Confit and Fritter, Lamb Jus

**Monkfish Steak**  
Seafood and Jerusalem Artichoke Chowder

**Welsh Black Rump Steak - 10 oz (Medium)**  
Brandy and Peppercorn Sauce

**Spinach, Ricotta Cheese & Spinach Risotto Cake (v)**  
Tomato and Olive Sauce

**Roast 'Beef' (v)**  
Thyme & Garlic Fondant Potato, Roasted Baby Veg,  
Red Wine Sauce

### Desserts

**Belgian Chocolate Delice**  
Salted Caramel Ice Cream

**Iced Lemon Roulade**  
Limoncello Candied Lemon

**'Festive Posset'**  
Clementine Posset, Cranberry Compote and brandy snaps

**Welsh Cheese and Biscuits**  
With Celery, Grapes and Chutney



## Christmas Accommodation

If you're coming along to one of our parties over the festive period then you can book a room to fall into at the special rates on the following page.

For room rates on other nights,  
please refer to our website  
[www.manorhotel.co.uk](http://www.manorhotel.co.uk)

\*\*\*

All our rooms are en-suite and  
include a delicious Full Breakfast.

\*\*\*

Rooms Available from  
£90 Bed and Breakfast Double Occupancy  
On all Christmas Party Nights.

\*\*\*

**Standard Room**  
Rates from  
Bed and Breakfast £90

\*\*\*

**Better Room**  
Rates from  
Bed and Breakfast £90

\*\*\*

**Superior Room**  
Rates from  
Bed and Breakfast £160

\*\*\*

**Family Suite**  
Rates from  
(Based on a family of 4)  
Bed and Breakfast £200

(Extra beds for children can be added to rooms  
at £20 extra per child)

## *Christmas Gifts*

Find something for everyone  
with our large variety of vouchers available.

From relaxing afternoon teas  
to energising gym memberships,  
we have the perfect gift for  
Christmas which we know they will love.

Vouchers can be purchased through our website  
or directly through reception.

Cant decide between vouchers?  
Why not purchase a voucher for a monetary  
amount instead and your loved one can decide  
how they would like to spend it.

### *1 Month Gym Membership*

£35

\*\*\*

### *Afternoon Tea For 2*

£29

(not applicable to festive afternoon teas)

\*\*\*

### *Prosecco Afternoon Tea For 2*

£41

\*\*\*

### *2 Course Lunch For 2 with Complimentary Leisure Access*

£46

\*\*\*

More Available online at  
<http://manorhotel.co.uk/gifts/>

\*\*\*

Terms and Conditions Apply to Vouchers.  
Please speak with a member of staff for terms.

## Bookings

For all bookings we require  
£10 deposit per person to book your table  
with final balances to be paid along  
with pre-orders by Sunday November 24th 2019

### By Phone

Bookings can be taken  
over the phone anytime during  
hotel reception hours - 8am - 9pm

\*\*\*

### Email

Email [events@manorhotel.co.uk](mailto:events@manorhotel.co.uk)  
anytime to book your table,  
and payment can then be posted or  
taken over the phone.

\*\*\*

### At Reception

You can pop into reception and book your place  
anytime between 8am - 9pm.

\*\*\*

### By Post

Cut out and fill in the booking form on the  
next page, and post it to the address on the  
back of this brochure along with a cheque  
or cash of the required payment.

Lead Name: \_\_\_\_\_

Company (if applicable): \_\_\_\_\_

Contact Number: \_\_\_\_\_

E-Mail: \_\_\_\_\_

#### Address

House Name/ No: \_\_\_\_\_

Street: \_\_\_\_\_

Town: \_\_\_\_\_

County: \_\_\_\_\_

Postcode: \_\_\_\_\_

Would you prefer confirmation sent by Post or E-mail?

*Please Tick*

Post  E-mail

*Please also complete the reverse with your booking details*

Which event date would you like to book for?

*Please Tick*

6<sup>th</sup> December

7<sup>th</sup> December

8<sup>th</sup> December

13<sup>th</sup> December

14<sup>th</sup> December

15<sup>th</sup> December

20<sup>th</sup> December

Christmas Day

New Years Eve

*(Please also indicate option of Gala Dinner or  
Gourmet Buffet)*

Gala Dinner  Gourmet Buffet

Number in Party:

*(If Booking more than one date please indicate  
numbers for each date)*

Amount Enclosed: \_\_\_\_\_

*Please post this booking form with £10 deposit  
per person booked by either cash or cheque. Once  
Completed booking form and payment are received our  
events team will post or e-mail back your confirmation  
along with the event menu to pre-order.*

**The Manor Hotel**  
**Brecon Road**  
**Crickhowell**  
**Powys**  
**NP8 1SE**

**01873 810212**  
**events@manorhotel.co.uk**  
**www.manorhotel.co.uk**

 **/ManorHotel**

 **manorhotel**

 **+TheManorHotelCrickhowell**

 **@ManorHotelCrick**