

BAR & BAT MITZVAHS



— AT —
PENDLEY MANOR



MAZEL TOV!

Leave nothing to chance with a unique and stunning venue where your culture and traditions are understood. Pendley Manor, an elegant 86 bedroom Victorian Country House Hotel, set in 35 acres of landscaped gardens and wooded parkland, is the perfect setting for your son or daughter's special day.



Bar / Bat mitzvah packages to include

Before the event

Dedicated Event Manager to guide you through the details
A menu tasting for 2 adults & 1 young adult

Adults

Red carpet arrival
Toastmaster
Champagne reception:- 2 glasses of Champagne,
Kir Royale or Peach Bellini on arrival
6 canapes per person
3 course menu with coffee & petits fours
Half a bottle of wine per person with dinner
Half a bottle of mineral water per person with dinner
Seasonal fresh fruit platter per table
Additional serving of tea & coffee
Chiavari chairs
Dance floor
2 interconnecting bedrooms for the event hosts
Discounted bedroom rates for guests
(subject to availability)
Room hire

Young Adults

Red carpet arrival
Toastmaster
Cocktail reception:- 2 fruit cocktails on arrival
4 canapes per person
3 course menu
Soft drinks with dinner
Ice cream station
Chiavari chairs
Dancefloor
Room hire

Adults - from £135.00 per person, Young adults - from £65.00 per person

Based on a minimum of 60 adults & 40 young adults. Maximum 90 adults & 60 young adults.

Additional adults - from £110.00 per person, additional young adults - from £55.00 per person



Canapés

Beetroot muffin, coriander crème fraîche

Shropshire blue cheese, apple and walnut bon bon

Marinated and smoked salmon, sour cream and caviar, pumpernickel

Confit Gressingham duck and mango spring roll

Crottin goat's cheese and chive potato croquette

Quail egg, piquillo pepper salsa, wholemeal pastry cup

Sweet pepper frittata, beetroot crostini

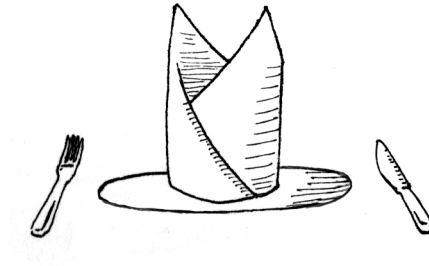
Bocconcini mozzarella, cherry tomato, rocket pesto

Asparagus and cream cheese pin wheel

Basil tempura, sweet chili dipping sauce

Nutmeg shortbread, avocado and shallot salsa

Light curried vegetable spring roll, hoi sin dip



Starters

Thai salmon fishcake, crisp vegetable stir fry, sweet chili sauce

Goats cheese, heritage beetroot and spring onion tart, Roma tomato salad

Steamed asparagus, poached hens egg, Béarnaise sauce

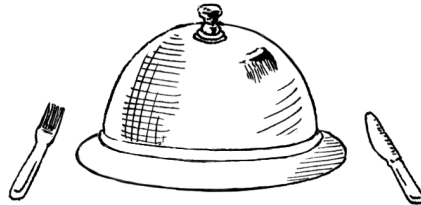
Smoked trout fillet, celeriac remoulade, basil oil, blush tomatoes

Honey roasted salmon pave, Moroccan spiced cous cous

Butternut squash ravioli, wilted kale, garlic and saffron sauce

Terrine of oak smoked salmon and curry butter, brioche, cucumber riata

Golden cross panna cotta, pear, celery and walnut salad



Mains

Seared sea bass fillet, wild mushrooms, new potatoes, blush tomatoes and spinach, saffron dressing

Roast cod fillet "Grenobloise", caper berries, gherkins in nut brown butter. Buttered mash and wilted kale

Poached salmon fillet, steamed asparagus, cocotte potatoes, Hollandaise sauce

Grilled sea bream fillet, Du Puy lentils, roast fennel, cherry tomato salsa

Char grilled corn fed chicken breast, potato and shallot rosti, pak choi, Claret reduction

Roast guinea fowl breast, caramelised Granny Smith, sweet potato puree, and grain mustard sauce

Marinated flash grilled tuna Nicoise salad, buttered new potatoes, lemon and chive dressing

Garlic Portobello mushroom, Moroccan spiced cous cous, char grilled asparagus, piquillo pepper dressing



Desserts

Dark chocolate and Seville orange delice, glazed macadamia nuts, tonka bean custard

Toffee panna cotta, wild strawberry and mint salad, caramel cream

Pasion fruit and mango cheese cake, sweet and sour pineapple, cranberry tea syrup

Frangelico parfait, pistachio and lime praline, berry compote

Lemon meringue pie, raspberry and white chocolate bon bons, lime syrup

Sticky toffee pudding, toffee sauce, walnut crunch, ginger and lemon ice cream

Steamed syrup sponge pudding, vanilla custard, berry crunch



Young Adults Menu

Fan of melon with raspberry sauce

or

Cheese & tomato nachos

or

Garlic bread

or

Cucumber & carrot sticks & dips

Penne pasta with tomato sauce

or

Roasted chicken breast with new potatoes and seasonal vegetables

or

Fish goujons with chips and peas or beans

or

Roast salmon, creamed potatoes and seasonal vegetables

Ice cream

or

Chocolate fudge brownie

or

Fresh fruit salad