



HAVE A VERY
Pendley
CHRISTMAS
2020

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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
Egg & watercress (V)

Two warm freshly baked scones
Clotted cream & strawberry jam

• SELECTION OF CAKES •

Seasonal fancies
Warm mince pies

• TEA OR COFFEE •

Reservations from 1:00pm until 5:30pm

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

CHRISTMAS FAYRE LUNCH & DINNER



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

Roast plum tomato soup (V)
served with basil oil

Chicken liver and wild mushroom pâté
red onion and port wine chutney, Melba toast

Smoked salmon
capers and shallots with caviar cream

Goat cheese and spring onion tartlet (V)
pimento coulis and dressed roquette

Traditional roast turkey
sage and onion stuffing, chipolata, roast potatoes, carrots and Brussels sprouts

Braised lamb shoulder en-croute
creamed mash, kale, roasted vegetables and rosemary jus

Baked sea trout
herb steamed rice, baby vegetables and Chablis cream sauce

Wild mushroom gnocchi (V)
shaved fennel and aged parmesan

Traditional Christmas pudding (V)
brandy sauce

Sharp lemon tart (V)
crushed meringue and red berry coulis

Baileys and chocolate cheesecake (V)
with a salted caramel cream

British cheese selection (V)
walnut bread, quince and celery

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.

**LUNCH:
3 COURSE £27.50**

**DINNER:
3 COURSE £29.50**

CHRISTMAS OPEN HOUSE PARTIES

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



Roast plum tomato soup (V)
served with basil oil

Chicken liver and wild mushroom pâté
red onion and port wine chutney, Melba toast

Goat cheese and spring onion tartlet (V)
pimento coulis and dressed roquette

Traditional roast Norfolk turkey
sage and onion stuffing, chipolata, roast potatoes, carrots and Brussels sprouts

Baked sea trout
herb steamed rice, baby vegetables and Chablis cream sauce

Wild mushroom gnocchi (V)
shaved fennel and aged parmesan

Traditional Christmas pudding (V)
brandy sauce

Sharp lemon tart (V)
crushed meringue and red berry coulis

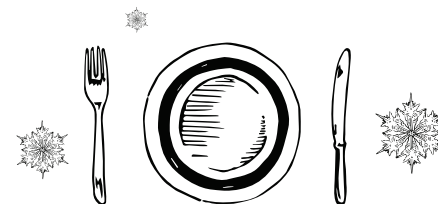
Baileys and chocolate cheesecake (V)
with a salted caramel cream

£46.50 PER PERSON

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.



• STARTERS •

Plum tomato soup, basil oil (V)

Prawn and crab cocktail

Ham hock terrine

• MAINS •

COLD DISHES

Seafood plater

*prawns, smoked salmon, salmon
Bellevue crab and crayfish*

Continental meat platter

*cold meat selection, antipasti,
pickled mushrooms and vegetables*

HOT DISHES

Roast sirloin of beef

Yorkshire pudding and Merlot jus

Sautéed guinea fowl

baby onions and girolles

Baked cod pave

lobster and herb crust

Butternut squash mille feuilles (V)

white beans cassalette

ACCOMPANIMENTS

New Potatoes | Roasted Root Vegetables | Selection of Salads

• DESSERTS •

Orange and cardamom cheesecake (V)
red berry coulis

Warm chocolate tart (V)
clotted cream

Traditional Christmas pudding (V)
brandy sauce

British cheese selection (V)
walnut bread, quince and celery

Reservations from 7:00pm until 9:00pm

£39.50 PER ADULT | £19.75 PER CHILD UNDER 12

Christmas Day Lunch



Celebrate Christmas Day
with a festive lunch in our Manor House.

Champagne and canapé reception
followed by a 5 course lunch

£125.00 PER ADULT | £62.50 PER CHILD UNDER 12

Reservations from 12:00pm until 2:30pm

Smoked salmon and lobster
pickled cucumber and crème fraîche, beetroot bread crisp

Confit free range chicken and foie gras terrine
orange and shallot chutney

Wild mushroom bruschetta (V)
sweet garlic cream

—

Chicken consommé
Brunoise vegetable and pancake

Vegetable consommé (V)
Brunoise vegetable and pancake

—

Traditional roast turkey
*sage & onion stuffing, chipolata, roast potatoes,
carrots and Brussels sprouts*

Mignon of pork wellington
sundried tomato, Chantenay carrots, porcini and sage jus

Seared sea bream
confit fennel, saffron arancini, mussels and cockle fricassée

Spinach and butternut squash wellington (V)
tomato coulis and stem broccoli

—

Traditional Christmas pudding (V)
brandy sauce

Chocolate fondant (V)
bourbon vanilla ice cream

Raspberry cheesecake (V)
lemon curd and an almond tuile

—

British cheese selection (V)
walnut bread, quince and celery

—

Coffee and mince pies

BOXING DAY LUNCH



Enjoy a leisurely Boxing Day Lunch in the Manor House.

Smoked salmon
caper berries, shallots and rye bread

Red pepper and chorizo bruschetta
dressed leaves

Pea soup 
mint and wholemeal croutons

Chicken and foie gras parfait
toasted brioche and orange chutney

—

Honey roast gammon
served with crackling and a red wine jus


Roast sirloin of beef
*Yorkshire pudding, roast gravy,
glazed carrots and French beans*

Baked salmon coulibiac
white wine sauce


Asparagus and spring vegetables risotto
parmesan and roquette

*All dishes above come with vegetables for the table to include:
cauliflower cheese, roast potatoes and root vegetables in bowl*

—

Brioche and butter pudding 
vanilla custard

Raspberry crème brûlée 
Earl Grey shortbread

Lemon scented treacle tart 
winter berry compote

British cheese selection 
celery, grapes and water biscuits

—

Coffee and mince pies

Reservations from 12.00PM until 3.00PM

£33.50 PER ADULT | £17.75 PER CHILD UNDER 12

Stay With Us Festive Rates

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

• PRICES FROM •

£145.00
Single occupancy, Bed &
Breakfast, per room, per night

£175.00
Double occupancy, Bed &
Breakfast, per room, per night

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

—

Visiting Friends & Family Over the Festive Period?

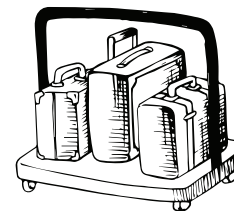
• PRICES FROM •

£145.00

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 20th December
2020 to Friday 1st January 2021 & 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 2021 in style!

Celebrations start with a Champagne and Canapé reception followed by a 6 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.

NON RESIDENTIAL - £135.00 PER PERSON

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

RESIDENTIAL - FROM £245.00 PER PERSON

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

Wild mushroom and seared foie gras bouchée
with madeira jus

—

Seared red mullet
lobster roll and pickled samphire

—

Gin and tonic sorbet (V)
with apple crisps

—

White farrow venison wellington
*Pancetta and prunes, fondant potato, baby vegetables,
redcurrant and port wine jus*

Seared wild halibut
tomato and basil crust, saffron risotto and braised fennel

Butternut squash and rustic ratatouille (V)
white cannellini bean casserole and beetroot crisp

—

Chocolate assiette (V)
brownie, mousse, sorbet tart and salted caramel sauce

—

British cheese selection (V)
quince and celery, biscuit or sourdough bread

—

Coffee and petits fours

—

Bacon rolls, ham and cheese croissant
Served at 12:05am

- Vegetarian options are available on request -



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