

Festive Season 2011



PEEL'S

RESTAURANT
BY MARTYN PEARN

HAMPTON
MANOR

DINING IN PEEL'S | PEEL'S BAR | PARTY NIGHTS
PRIVATE DINING | SPECIAL EVENTS

Dining in Peel's throughout December

Menus are available from our website

PRIX FIXE

Lunch 2 Course **£16**, 3 Course **£19** (Tues to Sat)

Dinner 2 Course **£20**, 3 Course **£25** (Tues to Fri)

(3 courses for the price of 2 November 22nd through to December 6th available in Peel's - not applicable to private dining)

FINE DINING

Lunch 2 Course **£32**, 3 Course **£36** (Wed to Sat)

Dinner 2 Course **£35**, 3 Course **£40** (Tues to Sat)

(3 courses for the price of 2 November 22nd through to December 6th available in Peel's - not applicable to private dining)

OPEN PARTY NIGHTS

£40 per person

DJ and after dinner dancing until 1am

Bring your party to Peel's Restaurant on

Tuesday 13th, Monday 19th and Tuesday 20th December.

Peel's Restaurant is available for **exclusive hire 7 days** a week please enquire for further details.

PEEL'S BAR

Enjoy a roaring fire, champagne or cocktails in Peel's Bar throughout the festive period.

It's a magical place to spend an informal winter's night with friends or to spoil yourself with a seasonal afternoon tea.

Book now to avoid disappointment

Gift vouchers available throughout the year

Other events are available throughout the year

Please check our website for further details

Christmas Prix Fixe Menu

Christmas Prix Fixe Menu
Also available for private dining for up to 120

Veloute of Belgium endive and forest mushrooms,
chestnut crumble (V)

Beetroot cured Shetland salmon,
horseradish mousse, daikon salad

Potted estate hen pheasant,
puy lentils, savoy chertreuse, mustard sauce

The Manor winter salad
(starter or main)

English turkey parcel,
breast and leg meat, cranberry stuffing served with all the traditional garnishes

Braised mille-feuille of Cornish lamb,
foie gras sauce, smoked King Edwards mash, sprout fricassée

Roasted angler loin,
Anna potato, baby shallots, cèpes purée and fish cream sauce

Steamed squash suet pudding,
sweet red pimento coulis, basil purée (V)

William's pear and Amaretto popover,
English custard, crunchy honey comb

Bittersweet chocolate pudding pie,
crème fraiche topping, cognac ice cream

Warm ginger Christmas pudding,
orange sauce, vanilla bean ice cream

Sliced fresh fruits,
Greek yoghurt

Private Dining Lunch from **£25**
Private Dining Dinner from **£30**

Christmas Fine Dining Menu

Also available for private dining for up to 40 guests

Home cooked Angus ox tongue,
Pickled baby beets, mustard vinaigrette

Crotin goats cheese parfait
Cherry plum compote, 'Waldorf' salad and chestnut compote

Potted pheasant
Puy lentils, Cumberland sauce and toasted brioche

Treacle cured Shetland salmon
Salted peanut veloute and chicory compote

Whole roasted red leg partridge
Calvados cream, cocotte potatoes, apple and Savoy cabbage

Steamed fillet of south coast brill 'Walaska'
Lobster salpicon, leek paysanne, Champagne and crayfish sauces

Black Angus fillet
cepes puree, almond and garlic croquette, red wine sauce

Roasted wild duck crown
The legs confit, fondant potato, mulled orange sauce

Christmas pudding
with Cognac ice cream and winter tuile leaves

Prunes beignets
chestnut parfait with chocolate Armagnac sauce

Winter spiced molten chocolate cake
Rum and ginger ice cream

Frozen Grand Marnier Torte
Dark chocolate crust and spiced cranberries

A comprehensive vegetarian menu available please contact us for further details

Private Dining Lunch from **£35**
Private Dining Dinner from **£40**

PRIVATE DINING ROOM OPTIONS AVAILABLE IN THE:

Jacobs - up to 6 people *Library* - up to 30 people *Nesfield* - up to 50 people

Mawson - up to 70 people *Peel's Restaurant* - up to 120 people

Christmas Day Menu

Champagne and canapés

Pressing of ham hock,
foie gras, root vegetables, minted pea
mousse, crisp bread

or

Almond deep fried hen's egg
asparagus tips, white truffle oil

Parsley crusted halibut fillet
chive butter, shrimps

Grapefruit & Dubonnet sorbet

Roast bronze Abberley turkey,
apricot stuffing and all the traditional garnishes

or

Black Angus sirloin of beef,
Yorkshire pudding, creamed horseradish

or

Roast halloumi topped with persillade,
served with aubergine caviar,
roasted cherry tomatoes and black olive oil (v)

Mini Mont Blanc

Plum and dried fruit pudding,
rum sauce, Cognac ice cream

or

Brandy snap cone
filled with exotic fruit bound in advocaat,
pomegranate sauce

New Years Eve Menus

Live dinner music, DJ and dancing until 2am

3-COURSE MENU

£75

Champagne and canapés

Roasted king scallop,
chorizo cous cous, baby squid and
spiced tomato jus

Halloumi,
persillade, aubergine caviar
and roasted sweet cherry tomatoes (v)

Black Angus beef fillet,
bone marrow nuggets,
red wine shallots and vinegar,
smoked King Edwards mash

**Sesame encrusted
bean curd vegetable,**
tomato bolognaise (v)

Hazelnut dacquoise Cashel blue,
chutney, biscuits and celery

Tea, coffee and petits fours

7-COURSE MENU

£110

Champagne and canapés

Roasted king scallop,
chorizo cous cous, baby squid and
spiced tomato jus

Cider braised pork belly
wild rocket puree and apple caviar

or

Halloumi,
persillade, aubergine caviar
and roasted sweet cherry tomatoes (v)

Brill fillet (en habit vert)
langoustine mousse, red pepper jus

Kir royal sorbet

Black Angus beef fillet,
bone marrow nuggets, red wine shallots
and vinegar, smoked King Edwards mash

**Sesame encrusted
bean curd vegetable,**
tomato bolognaise (v)

Chocolate, chocolate

Hazelnut dacquoise

Cashel blue,
chutney, biscuits and celery

Tea, coffee and petits fours



Served in **Peel's Restaurant** for tables of up to 8 guests, or in one of our private rooms for larger parties:

Available in the **Jacobs**

Oval dining up to 6 people

Library

Oval dining for 12 to 18 guests

Nesfield

Oval dining for up to 24 guests

Mawson

Oval dining for 18 - 30 guests

All our private dining rooms have roaring log fires, Christmas trees and not subject to any additional charges on Christmas Day.

£120
per person

£60
for under 12's



BOXING DAY

A traditional roast lunch in Peel's
with all the trimmings
served on Bank Holiday Monday

3-course meal

£25/person

£12.50 for under 12's

NYE Drink & Dance

Champagne & Canapés

from 9pm, entry to the dancing

in Peel's Restaurant,
DJ and 2am bar.

£35

NEW YEAR'S DAY & BANK HOLIDAY MONDAY

Join us for a traditional roast

from 12 noon till 3pm

Served In Peel's Restaurant

3-course meal

£25/person £12.50 for under 12's

5-course meal

£30/person £15 for under 12's

Let us be the first to wish you a very Happy
2012 and we look forward to welcoming you to
some of our planned events to include:

BURNS NIGHT SUPPER | VALENTINES DAY
CHELTENHAM FESTIVAL | MOTHERS DAY | FASHION SHOWS
ROYAL ASCOT LADIES DAY | EASTER SUNDAY

Please visit our website for further details:
www.hamptonmanor.eu

We can supply all of the following at an additional cost, please call us for a quote

Exclusive use events 15 hotel rooms with twin rooms where required

(From £100 per room per night)

Casinos | Live Bands | Discos | Fire Art Entertainment (make your entrance dramatic!)
Venue room design and dressing service | Stationary

The Christmas Fayre at the Manor is the perfect way
to welcome in the festive season. We have handpicked a selection
of unusual and quirky boutiques along with some designer names
to give you the chance to be creative in your gift selection.



A range of gifts will be on sale throughout the house between 2pm and 6pm

Entry is free, but we will be serving a range of Christmas snacks,
canapés and drinks at the bar. For those trailing behind the shoppers there
will be a selection of exciting activities in the grounds including
laser clay shooting, archery and a bouncy castle for the kids.

Peel's Restaurant will be serving Sunday Lunch and will be open in the
evening serving our Prix Fixe menus as well as a range of pizzas from 5:30pm.

Book now for lunch or dinner
to ensure you make the most of the day.

Reservations and Booking Conditions

Reservations and booking conditions for the festive season do apply from 01st December 2011 and include Christmas Day and New Year's Eve. All restaurant reservations of 5 guests or more require a non-refundable deposit of £15.00 per person upon reservation.

For groups of 10 guests or more and when dining in a Private Room a letter of confirmation will be sent to you, highlighting the full balance of payment, which will be due on or before the 28th November 2011. Our usual event cancellation policy will then apply.

Restaurant cancellations between 1 week and up to 24 hours prior to arrival whereby the full balance has been paid will incur a loss of deposit, with the residual amount allocated to the remaining tables' guests towards a final food/liquor bill at the end of the luncheon/evening or can be allocated to a future event in 2012. No cash refund will be given in any circumstances

'No shows' and cancellations on the day/evening of reservation will incur a 100% cancellation fee.

An optional 10% service charge is applied to all bills

Christmas Day

A non-refundable £15.00 deposit per person is required upon reservation. A letter of confirmation will be sent to you, highlighting the full balance of payment, which will be due on or before the 09th December. Reservations with a balance not received by the 09th December may be subject to cancellation with no refund given for the pre-paid deposit. 'No shows' and cancellations on the day of reservation and up to one week before will incur a 100% cancellation fee.

New Year's Eve

The £35 'Drink and Dance' option in Peels Bar will require full payment upon reservation. No refund will be given for 'no shows' or cancellation.

For restaurant reservations a non refundable deposit of £15 is required per person with the full and final balance of payment due on or before Friday 16th December 2011. 'No shows' and cancellations on the day of reservation and up to one week before will incur a 100% cancellation fee.

For any Private Parties our usual event terms and conditions apply.

For further details regarding our 'full' terms and conditions and cancellation policy please do not hesitate to contact us.

**We really look forward to welcoming you and your guests
to Hampton Manor and Peel's Restaurant during the festive season.**



www.hamptonmanor.eu



www.peelsrestaurant.co.uk

Hampton Manor Shadowbrook Lane Hampton-in-Arden Solihull B92 0EN
T: **01675 446080** F: **01675 443838** E: book@peelsrestaurant.co.uk