

Marygreen Manor

A festive Christmas scene with a red background. In the center, a white Christmas ornament with red polka dots hangs from a silver ring. To its right, a dark red, reflective ornament hangs. To the left, a white and red striped ornament is visible. White, branch-like decorations are scattered throughout the scene. The overall atmosphere is warm and celebratory.

2011





Marygreen Manor Hotel Christmas & New Year 2011

Join us during December and experience our first class service and fantastic selection of Food and Entertainment in the magical atmosphere of Marygreen Manor at Christmas Time!

For restaurant reservations, function and party bookings, accommodation reservations and general enquiries please contact us on:

Telephone: 01277 225252

Fax: 01277 262809

Email: info@marygreenmanor.co.uk

A non-refundable deposit of £15.00 per person is required to confirm your restaurant reservation, Party Night booking or Murder Mystery Night reservation.

For Christmas Day, Boxing Day and New Years Eve reservations a non-refundable deposit of £50.00 per person is required at the time of booking. Full payment must be made by 1st December 2011

Accommodation

Special accommodation rates are available, during the festive period, for guests dining in Tudors restaurant or any of our private function rooms.

This brochure may also be viewed online at: www.marygreenmanor.co.uk

Festive Restaurant Menu 2011

Starters

Leek & Potato Velouté

Chorizo, Quails Egg

Guinea Fowl & Foie Gras Terrine

*Beetroot Jelly, Diced Beetroot,
Balsamic Vinegar*

Smoked Salmon Cannelloni

*Crab & Apple Mayonnaise,
Horseradish Cream*

Baked Fig with Asparagus Spears (V)

*Walnuts, Pea Shoot Salad,
Balsamic & Apple Dressing*

Main Course

Roast Turkey

*Chestnut Stuffing, Chipolatas,
Cranberry Sauce*

Rack of Lamb

*Herb & Beer Mustard Crust,
Redcurrant Jelly*

Stuffed Breast of Pheasant

*Pumpkin Purée, Black Trompette
Mushrooms, Game Jus*

Roquefort Risotto (V)

*Tempura Pepper,
Spiced Chilli Cream*

Red Mullet & Parma Ham Salad

*Butternut Squash, Baby Turnips,
Asparagus, Lemon Dressing*

**Main Course served with Brussels
Sprouts, Green Beans, Carrots,
Parsnips and Roasted Potatoes**

Dessert

Christmas Pudding

Brandy Sauce

Dark Chocolate Torte

*Blood Orange Sorbet,
Cranberry Jam*

Iced Chestnut Parfait

Tangerine Jelly, Lemon Sorbet

Vanilla Panacotta

Blackberry Compote, Biscotti

Coffee - £3.60

Coffee, Petit Fours & Mince Pies - £4.95

£29.50 Lunch per person

£37.50 Dinner per Person

*Available Monday – Saturday
throughout December*

*A 12% service charge will be added to your
final bill*







Corporate Christmas Parties

Fully Inclusive Christmas Party Package

Private room hire, delicious 3 course festive dinner,
2 glasses of wine per person and disco until 11:30pm

Starters

Leek & Potato Soup (V)

Guinea Fowl Terrine

Beetroot Jelly, Diced Beetroot, Balsamic Vinegar

Smoked Salmon Salad

Capers, Petit Salad

Main Course

Roast Turkey

Chestnut Stuffing, Chipolatas, Cranberry Sauce

Rack of Lamb

Herb & Beer Mustard Crust, Redcurrant Jelly

Aubergine & Potato Cannelloni (V)

Pesto Cream Sauce

**Served with Brussels Sprouts, Green Beans, Carrots, Parsnips
and Roasted Potatoes**

Dessert

Christmas Pudding

Brandy Sauce

Vanilla Pannacotta

Blackberry Compote, Biscotti

White Chocolate Parfait

Cherries, Chocolate Nibs

Coffee & Mince Pies

Outstanding Value from only **£39.50** per person (*minimum numbers apply*)

Corporate Christmas Parties

Christmas Party Value Package

Private room hire, festive buffet and disco until 11:30pm

Buffet Menu

Selection of Freshly Made Sandwiches

Chicken Satay with Peanut Sauce

Lamb and Coriander Croquettes with Plum Sauce

Slices of Quiche

Salmon & Dill Tartlets

Vegetable Samosas

Fried Butterfly Prawns with Chilli & Coriander

Selection of Individual Desserts

From Only **£29.50** per person (*minimum numbers apply*)









Festive Entertainment

Murder Mystery Nights

Join us in December for a Christmas Party with a difference!

The murderous events will begin at 7:00 pm and finish at 11:30 pm. During your delicious 3 course dinner use your powers of investigation to discover exactly who carried out the heinous crime! These nights are suitable for groups of 4 and above. A non-refundable deposit of £15.00 per person is required at the time of booking. Full payment must be made by 1st December 2011.

Our Murder Mystery Parties are running on:
Sunday 4th, Thursday 8th, Sunday 11th and Sunday 18th December 2011.

A night to remember for only **£47.50** per person! (*see Menu page 11*)

Party, Party, Party!

The Best Christmas Parties around are back!

Hosted by Jo Paige & Tony Covell of Unique Entertainments our Party Nights begin with a delicious 3 course dinner followed by a fun packed evening of music & dancing with all the party novelties you need for a fantastic Christmas Party. Our party nights start at 7:00 pm and finish at 11:30 pm. These nights are suitable for groups of 4 and above. A non-refundable deposit of £15.00 per person is required at the time of booking. Full payment must be made by 1st December 2011.

Prime dates throughout December :

Friday 2nd, Friday 9th, Wednesday 14th, Thursday 15th, Friday 16th,
Monday 19th, Tuesday 20th, Wednesday 21st and Thursday 22nd.

Fantastic value at only **£42.50** per person! (*see Menu page 11*)

Festive Entertainment Menu

Murder Mystery & Join-A-Party

Starters

Leek & Potato Soup (V)

Crème Fraiche

Guinea Fowl Terrine

*Beetroot Jelly, Diced Beetroot,
Balsamic Vinegar*

Smoked Salmon Salad

Capers, Petit Salad

Main Course

Roast Turkey

*Chestnut Stuffing, Chipolatas,
Cranberry Sauce*

Rack of Lamb

*Herb & Beer Mustard Crust,
Redcurrant Jelly*

Aubergine & Potato Cannelloni (V)

Pesto Cream Sauce

**Main Course served with Brussels Sprouts, Green Beans, Carrots,
Parsnips and Roasted Potatoes**

Dessert

Christmas Pudding

Brandy Sauce

Vanilla Pannacotta

Blackberry Compote, Biscotti

White Chocolate Parfait

Cherries, Chocolate Nibs

Coffee & Mince Pies







Christmas Day 2011

Starters

Butternut Squash Velouté

Seared Scallop, Spinach

Lobster Salad

*Asparagus,
Sun Blushed Tomato,
Pickled Artichoke*

Game Terrine

*Fig Chutney,
Port Wine Jelly,
Toasted Brioche*

Trio of Fish

*Smoked Eel, Salmon,
Sea Bass, Spinach,
Lemon Pickle*

Chilled Soba Noodle Salad (V)

*Crisp Raw Vegetable
Spaghetti, Pickled Ginger,
Wasabi Cashew Nuts*

Intermediate

Paupiette of Lemon Sole

Crab Cake, Cream Sauce

Champagne & Cranberry Sorbet (V)

Main Course

Roast Turkey

*Chestnut Stuffing,
Chipolatas,
Cranberry Sauce*

Filleted Rib Eye of Beef

*Oxtail Ravioli, Sautéed Wild
Mushrooms, Red Wine Jus*

Pork Fillet

*Parma Ham, Chestnut
Purée, Potato Gratin*

Fillet of Halibut

*Tomato Fondue,
Lemon Herb Crust,
Champagne Sauce*

Filo Parcel (V)

*Caramelised Onion, Goats
Cheese, Tomato Coulis*

Main Course served with Brussels Sprouts, Green Beans, Carrots, Parsnips and Roasted Potatoes

Dessert

Christmas Pudding

Brandy Sauce

White Chocolate Cheesecake

*White Chocolate
Ice Cream,
White Chocolate Sauce*

Plum Strudel

*Mulled Wine Jelly,
Spiced Crème Anglaise*

Lemon Meringue Roulade

*Raspberry Sauce,
Vanilla Pod Ice Cream*

Coffee, Petit Fours & Mince Pies

£130.00 Per Person

*Children up to the age of 8 years
£65.00*

*A 12% service charge will be added
to your final bill*

Boxing Day 2011

Starters

Spiced Sweet Potato Soup (V)

Crème Fraîche, Paprika

Gravadlax

Orange, Olive Salad

Terrine of Duck Foie Gras

Fig Chutney, Toasted Brioche

Leek & Stilton Tart (V)

Sautéed Wild Mushrooms, Pine Nut Salad

Main Course

Roast Rib Eye of Beef

Yorkshire Pudding, Red Wine Jus

Rump of Lamb

Crushed Herb Potato, Lamb Jus

Sea Bream

Saffron Noodles, Bacon Foam

Wild Mushroom Risotto (V)

Truffle Oil

Main Course served with Brussels

Sprouts, Green Beans, Carrots,

Parsnips and Roasted Potatoes

Dessert

Orange & Cranberry Cheesecake

Cranberry Sorbet

Christmas Pudding

Brandy Sauce

Lemon Posset

Mulled Winter Fruits

Apple Tarte Tatin

Vanilla Ice Cream

Coffee, Petit Fours & Mince Pies

£65.00 Per Person

Children up to the age of 8 years £35.00

A 12% service charge will be added to your final bill









Twixmas Menu 2011

Join us between Christmas and New Year for a well deserved rest!

This popular break gives you something to look forward to after all the hustle and bustle of Christmas at a price that will keep you smiling well into the New Year!

Available for arrivals on or between 27th December 2011 – 30th December 2011. Based on two people sharing a Deluxe Garden Room. Room upgrade prices available on request.

Starters

Homemade Soup of the Day (V)

Fans of Galia Melon (V)

Sorbet, Fruit Coulis

Ham Hock Terrine

Apricot Chutney

Main Course

Chicken Supreme

Grilled Vegetables, Chicken Jus

Pan-fried Salmon Fillet

Cherry Tomato Salsa

Filo Parcel (V)

Caramelised Onion, Goats Cheese, Tomato Coulis

Served with Seasonal Vegetables & Potatoes

Dessert

Mango Parfait

Mango Sauce

Vanilla Panacotta

Blackberry Compote, Biscotti

Selection of Ice Cream or Sorbet

Two Fruit Coulis

Coffee & Mints

Enjoy a delicious 3 course dinner, overnight accommodation and full English breakfast for only **£43.00** per person, per night.

New Years Eve 2011

The Ultimate Party of the Year!

Join us for the perfect end to the year! On arrival enjoy a complimentary Champagne cocktail in our lounge before dining at your leisure from our delicious four course menu in Tudors Restaurant. After dinner join our resident DJ in The Henry VIII Suite for music and dancing until 2:00 am. Celebrate in style for only £88.00 per person or £128.00 per person including overnight accommodation and breakfast

Starters

Lobster Soup

Spinach, Paprika

Sea Food Platter

Chorizo, Onion, Petit Cress

Roasted Butternut

Squash Salad (V)

Pear, Goats Cheese

Fondue, Crispy Sage

Quail Breast

Orange Herb Salad

Guinea Fowl &

Foie Gras Terrine

Beetroot Jelly,

Diced Beetroot,

Balsamic Vinegar

Intermediate

Paupiette of Lemon Sole

Crab Cake, Cream Sauce

Champagne &

Cranberry Sorbet (V)

Main Course

Fillet of Scottish Beef

French Beans,

Chantenay Carrots,

Diced Potato, Veal Jus

Honey Glazed

Duck Breast

Braised Red Cabbage,

Fondant Potato,

Plum Sauce

Noisette of Lamb

Pumpkin Purée,

Leek Purée,

Baby Carrots, Lamb Jus

Fillet of Halibut

Tomato Fondue,

Lemon Herb Crust,

Champagne Cream Sauce

Filo Parcel (V)

Caramelised Onion,

Goats Cheese,

Tomato Coulis

**Main Course served with
Brussels Sprouts, Green
Beans, Carrots, Parsnips
and Roasted Potatoes**

Dessert

Iced Banana Parfait

Bitter Chocolate Ice Cream,

Caramelised Banana

Steamed Fig Pudding

Spiced Crème Anglaise,

Vanilla Ice Cream

Dark Chocolate Tart

Blood Orange Sorbet,

Cranberry Jam

Toasted Coconut

Bavarois

Piña Colada Cream,

Pineapple Salsa

Coffee, Petit Fours &

Mince Pies

£88.00 per person

A 12% service charge will
be added to your final bill







Marygreen Manor Gift Vouchers

The Perfect Present for that Someone Special!

We offer a range of Gift Vouchers tailor made to suit your requirements.

Vouchers may be purchased for our delicious Marygreen Tea, Hotel Accommodation or for a Fine Dining Experience in Tudors Restaurant. Our vouchers come beautifully presented and may be posted or collected in person from the hotel.

For further help & advice on choosing the best voucher for your needs or to order a voucher please contact our sales department on:

Telephone: 01277 225252 Email: sales@marygreenmanor.co.uk





Marygreen Manor Hotel

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