

A WONDERFUL
Christmas



FINDON MANOR



A WONDERFUL

Christmas




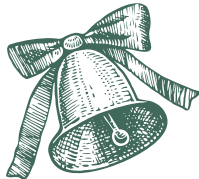




This is our second Christmas in Findon Village and we are so excited to welcome you all once again to share in the festivities with us. Whether it's a work Christmas meal, a festive afternoon tea or Christmas day lunch you can be sure of a very warm welcome from all of our team. Come join us at the Manor; whether its for a glass of mulled wine, a festive meal or an overnight getaway, rest assured of the best possible service.

From our family to yours,
Merry Christmas

David & Kay



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at Christmas

Christmas Eve

Join us listening to our carol singers with canapés and a glass of mulled wine from 6.45pm, our terrace restaurant will also be open from 5pm – 8:30pm serving fresh food & excellent drinks, then why not unwind in front of our open log fire..

Christmas Day

Full Sussex breakfast served between 8.00am – 9.00am in the Terrace Restaurant. Enjoy a relaxing morning, opening your presents with complimentary coffee available from 10.00am – 11.00am. Lunch will be served at your chosen seating time. In the evening our restaurant will be open in the evening serving light bites between 6:30 – 7:30pm for hotel guests only, if you are a little peckish.

Boxing Day

Sussex breakfast served in the Terrace Restaurant from 8:30am – 09.45am. Perhaps enjoy a local walk before joining us for Boxing Day lunch before you drive home. Boxing day lunch can be booked prior to your stay.

2 nights (24-26th) £495BB inc. xmas day lunch standard double room
3 nights (24-27th) £595BB inc. xmas day lunch standard double room

SUPPLEMENTS (PER ROOM, PER NIGHT)
SUPERIOR ROOMS £20 | DELUXE ROOMS £40 | JUNIOR SUITE £60

Christmas Day

FOUR COURSE MENU

STARTERS

Prawn & crayfish cocktail, bread and butter
Chicken liver parfait, cranberry butter, toasted waffle
Roasted beetroot & goat's cheese salad

INTERMEDIATE

Roasted cauliflower soup

MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blanket, chestnut, sage and lemon stuffing.
Salmon en crouete, tarragon and white wine cream sauce
Sussex fillet of beef, red wine sauce, roasted garlic, dauphinoise potatoes
Nut roast wellington vegan gravy, (gf/vegan)
All main courses served with seasonal roasted vegetables

DESSERTS

Homemade Christmas pudding, brandy sauce
Winter fruit strudel, crème anglaise
Chocolate orange tart, vanilla ice cream
Espresso Martini Panna Cotta

Add a selection of cheeses
for £5 per person
Selection of local artisan cheeses,
grapes and biscuits, local chutney

Coffee and mini mince pies

£85 | Children £45*

Our traditional Christmas lunch is available:

**Various slots
available between**

12:00pm – 16:00pm arrival

Please note your table is available for 2 ½ hours to allow for the guests on the later seating times. After which retire our to lounge or bar from complimentary tea/coffee and mince pies. Balance and pre-orders required by 1st December 2023.

Should you fancy something specific please let us know and we will do our best to oblige. Please tell us if you have any allergies. 12.5% service charge is added to all bills. * (up to 12 years)





Festive lunch

Available from Monday - Friday 12.00pm - 3pm
throughout December. Tables must be pre booked.

STARTERS

Celeriac soup, truffle oil, crispy crouton
Duck liver parfait, orange dressing, toasted sourdough
Roasted beetroot & goat's cheese salad

MAINS

Suffolk raised traditional roast turkey pan jus, pigs in blanket,
chestnut, sage and lemon stuffing.
Baked salmon, hollandaise sauce, new potatoes
Nut roast Wellington vegan gravy, (gf/vegan)
All main courses served with seasonal roasted vegetables

DESSERTS

Homemade Christmas pudding, brandy sauce
Warm apricot and ginger frangipane tart, vanilla ice cream
Fresh fruit salad, berry coulis, sorbet

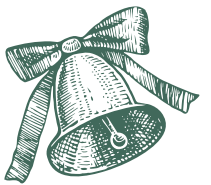
Coffee and mini mince pies

2 COURSES £28.50 | 3 COURSES £32.50



2/3 COURSE MENU

Boxing day



Not in the mood for cooking again? Come and join us for a fabulous relaxing meal after all the efforts of Christmas you deserve a break. Available from midday to 8pm, tables must be pre booked.

STARTERS

Roasted red pepper soup, sourdough toast
Prawn & crayfish cocktail, bread and butter
Duck spring rolls, julienne of pickled vegetables, hoisin sauce
Wild mushroom pate served with caramelised red onion relish & sourdough toast (vg)

MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blankets, chestnut,
sage and lemon zest stuffing, roast potatoes, seasonal vegetables
Pork tenderloin wrapped in bacon with an apple stuffing, roast potatoes and savoy cabbage
Fisherman's pie, cheese & chive mash, seasonal vegetables
Red wine braised lamb shank, creamed mash potato
Nut roast Wellington vegan gravy (gf/vegan)
Why not add cauliflower cheese, (serves two) £3.95 supplement

DESSERTS

Homemade Christmas pudding and brandy sauce
French apple tart, crème anglais
Salted caramel cheesecake, toffee & honeycomb ice cream
Selection of local artisan cheeses, biscuits, chutney and accompaniments

2 COURSES £28.50 | 3 COURSES £32.00 | Children £15*

Should you fancy something specific please let us know and we will do our best to oblige.
Please tell us if you have any allergies. 12.5% service charge is added to all bills. (up to 12 years)*





FESTIVE

Afternoon Tea

With the log fire burning, savour freshly prepared sandwiches, delicious home-made cakes and scones with winter preserves and clotted cream ... and of course a warming glass of mulled wine.

Selection of homemade finger sandwiches.
Chefs homemade pastries including a warm mince pie.
Freshly baked fruit scone and cheese and chive scone.
Glass of mulled wine.

£24.95



Sparkle up your afternoon tea with:

Bottega Poeti Prosecco from £10 200ml	Fitz Sparkling Wine £35	Wiston Winery Brut £45	Wiston Winery Rose £50	Taittinger £65
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FESTIVE

Party Menu

Why not gather your work friends and join us for an excellent Christmas meal in one of our private rooms we also offer free venue hire with our festive party menus.

STARTERS

Celeriac soup, truffle oil, crispy crouton
Prawn & crayfish cocktail, bread and butter
Chicken liver parfait, cranberry butter, toasted waffle
Roasted beetroot & goat's cheese salad

MAINS

Suffolk raised traditional roast turkey pan jus, pigs in blanket, chestnut, sage and lemon stuffing.
Grilled seabass, sauce au beurre blanc new potatoes
Sussex beef medallions, peppercorn sauce, dauphinoise potatoes
Nut roast wellington vegan gravy, (gf/vegan)
All main courses served with seasonal roasted vegetables

DESSERTS

Homemade Christmas pudding, brandy sauce
Warm apricot and ginger frangipane tart, vanilla ice cream
Chocolate fondant, toffee & honeycomb ice cream
Poached pear in honey, ginger and cinnamon syrup

Selection of local artisan cheeses, grapes and biscuits, local chutney for the table

Coffee and mini mince pies

£49.50

Should you fancy something specific please let us know and we will do our best to oblige.
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NEW YEARS DAY

Brunch Menu

AVAILABLE 9.00AM – 1.00PM

WHAT'S
BETTER THAN
BRUNCH? ...

brunch with
homemade waffles!



Selection of juices, cereals, fresh fruits,
cold meats and cheeses from the buffet

Full Sussex Breakfast

Hutchings's Sussex pork sausage, British back bacon,
sautéed mushrooms, grilled tomato,
Doreen's famous black pudding, baked beans,
choice of fried, poached or scrambled eggs

Full Vegetarian Breakfast

Vegan sausage, sautéed mushrooms,
sauteed potatoes, grilled tomatoes, baked beans,
choice of fried, poached or scrambled egg

Three Free range Egg Omelette

Plain or with a choice of fillings

Smashed Avocado

On toasted sourdough bread with
chilli flakes and free range poached egg

Poached Smoked Haddock

Topped with a free range poached egg

Eggs Benedict or Eggs Royale

Either ham or smoked salmon on toasted
sourdough bread served
with poached egg and hollandaise sauce

Homemade Waffles

Served with smoked bacon and maple syrup or
mixed berries, natural yogurt and maple syrup

£14.95

NEW YEARS

Day Menu

Continue your new year celebrations with friends and family but let us do the cooking and washing up.
Available from midday to 8.00pm, tables must be pre booked.

FOR THE TABLE - 3 FOR 2

Bowl of olives £2.95 | Halloumi fries £4.00 | Truffle nuts £2.95 | Sourdough bread & oil £4.00

STARTERS

Soup of the day, crusty bread

Duck spring rolls, julienne of pickled vegetables, Hoisin sauce

Wild mushroom pate served with caramelised red onion relish & sourdough toast (vg)

Prawn and Crayfish cocktail with Marie-rose sauce, fresh bread & butter

MAINS

Locally sourced roast sirloin of beef, Yorkshire pudding,

Harvey's gravy, roast potatoes and local vegetables – served pink

Roasted chicken breast, Yorkshire pudding, stuffing, sausage,
roast potatoes, pan gravy, seasonal vegetables

Vegan nut roast, gravy, roast potatoes, seasonal vegetables

Why not add cauliflower cheese (£3.95 supplement)

Not in the mood for a roast?

Battered fresh fish, chunky chips, mushy peas, tartare sauce

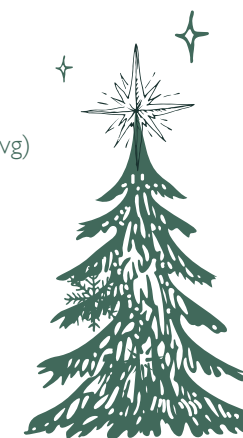
Roasted Mediterranean vegetable tagine with hot and spicy couscous and flatbread (vg)

Side dishes £3.95 per dish

French Fries | Buttered new potatoes | Cauliflower cheese | Side salad

2 COURSES £28.50 | 3 COURSES £32.00

Should you fancy something specific please let us know and we will do our best to oblige.
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Terms + Conditions

HOW TO BOOK

Call our events team on **01903 872733** to check availability or email us at hotel@findonmanor.com

Terms and conditions apply.

DEPOSIT & CANCELLATION

£20 per person required for Festive Lunches and Dinners and Office parties and Boxing Day.

£50 per person required for Christmas Day.

All deposits are non refundable and full payment and pre-order is required by 1st December 2023

including a discretionary 12.5% service charge which will be added to your final payment.

Please provide us with a pre-order for your meal by 1st December 2023.

CANCELLATIONS ARE NOT ACCEPTED AFTER THIS DATE AND REFUNDS ARE NOT AVAILABLE.

Please arrive promptly for your seating time.

ALLERGY INFORMATION

Any guests who suffer from allergens or intolerances should inform the hotel.

FINDON MANOR

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www.findonmanor.com