

A WONDERFUL
Christmas



FINDON MANOR



A WONDERFUL

Christmas

This is our third Christmas in Findon Village, and we are so excited to welcome you all once again to share in the festivities with us.

Let us help you celebrate your special occasion whether its work colleagues, societies, or friends and family!

We have a variety of packages to suit your needs. you can be sure of a very warm welcome from all our team. Come join us at the Manor, whether it's 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



CONTENTS



1

PEACE & QUIET
AT CHRISTMAS



2

CHRISTMAS
DAY

3

FESTIVE
LUNCH



4

BOXING
DAY



5

FESTIVE
AFTERNOON TEA



6

EVENING DINING

7

NEW YEARS
DAY BRUNCH



8

NEW YEARS
DAY LUNCH





PEACE & QUIET

at Christmas

Christmas Eve

Join us listening to our carol singers with a glass of mulled wine from 6.45pm, our terrace restaurant will also be open from 5pm – 8:00pm 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 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) £550BB inc. xmas day lunch standard double room

3 nights (24-27th) £650BB inc. xmas day lunch standard double room

SUPPLEMENTS (PER ROOM, PER NIGHT)

SUPERIOR ROOMS £25 | DELUXE ROOMS £50 | JUNIOR SUITE £75

FOUR COURSE MENU

Christmas Day

STARTERS

Smoked salmon & avocado salad

Brie & cranberry tartlet, mixed leaves & balsamic dressing

Pork, apricot & pistachio terrine

INTERMEDIATE

Celeriac soup, truffle oil, crispy crouton

MAINS

Suffolk raised traditional roast turkey pan jus, pigs in blanket, braised red cabbage, sage and lemon stuffing.

Monkfish with sage, cranberry and pine nut stuffing

Beef Wellington, flaky pastry, delicious mushroom duxelles, and tender beef cooked medium in a rich red wine jus

Nut roast Wellington vegan gravy, (gf/vegan)

All main courses served with seasonal vegetables and potatoes

DESSERTS

Homemade Christmas pudding, brandy sauce

Chocolate fondant, toffee & honeycomb ice cream

Baileys & mascarpone cheesecake,
mulled winter berry compote

Treacle tart

Selection of local artisan cheeses, grapes
and biscuits, local chutney

Coffee and mini mince pies

£99.50 | Children £49.50*



Take away menu

Don't want to cook but want to stay at home! Let us do the preparation for you! collect your lunch from us with easy cooking instructions for the big day! Must be collected Christmas Eve

£59.50 per person
(2-person minimum order)



Festive lunch

Whether you are dining with friends or with a larger party we can cater for groups of all sizes.
Available from Monday - Friday 12.00pm - 3pm throughout December.
Tables must be pre booked.

STARTERS

Chicken & smoked ham hock terrine, homemade chutney and toasted ciabatta
Prawn & crayfish cocktail, bread and butter
Sweet potato and goat's cheese tart, roast beetroot and pear salad

MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blankets, chestnut, braised red cabbage
sage and lemon zest stuffing, roast potatoes, seasonal vegetables
Grilled Sea Bass, lemon & parsley crushed new potatoes, tenderstem broccoli
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
Orange and cinnamon crème brulee
Selection of local artisan cheeses, grapes and biscuits, local chutney

Coffee and mini mince pies

2 COURSES £29.50 | 3 COURSES £33.50



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. Pre-order required.

STARTERS

Sweet potato and ginger soup
Prawn & crayfish cocktail, bread and butter
Pork, apricot & pistachio terrine

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

MAINS

Suffolk raised traditional roast turkey, pan jus,
pigs in blankets, sage and lemon zest stuffing
Pork tenderloin with roasted figs and balsamic sauce,
Fisherman's pie, cheese & chive mash
Slow cooked confit leg of duck in a blood orange sauce
Nut roast wellington vegan gravy, (gf/vegan)
All main courses served with seasonal roasted vegetables

DESSERTS

Homemade Christmas pudding and brandy sauce
Apple & blackberry brumble, vanilla crème Anglaise.
Orange and binnamon brème brulee
Treacle tart, vanilla ice cream
Selection of local artisan cheeses, biscuits, chutney and accompaniments

2 COURSES £29.50 | 3 COURSES £33.50 | 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 £10.50 200ml	Fitz Sparkling Wine £35	Wiston Winery Brut £45	Wiston Winery Rose £50	Taittinger £65
---	----------------------------------	---------------------------------	---------------------------------	-------------------

FESTIVE



Evening Dining

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. Available from midday to 8pm, tables must be pre booked. Pre-order required.

STARTERS

- Pumpkin velouté, wild mushrooms & truffle
- Prawn & crayfish cocktail, bread and butter
- Chicken & smoked ham hock terrine, homemade chutney and toasted ciabatta
- Roasted beetroot & goat's cheese salad

MAINS

- Suffolk raised traditional roast turkey pan jus, pigs in blanket, sage and lemon stuffing.
 - Grilled Sea Bass, lemon & parsley
 - British Venison steak topped with a rich bordelaise sauce
 - Nut roast wellington vegan gravy, (gf/vegan)
- All mains are served with harveys gravy, roast potatoes and seasonal vegetables

DESSERTS

- Homemade Christmas pudding, brandy sauce
- French apple tart, crème anglaise
- Whisky and chocolate mousse, chocolate caramel tuile
- 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

3 COURSES £35.00

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.



NEW YEARS DAY

Brunch Menu

AVAILABLE 9.00AM – 1.00PM

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

Full Sussex breakfast

Hutching'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, sautéed 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 American style pancakes
Served with smoked bacon and maple syrup or mixed berries, natural yogurt and maple syrup

£15.95

WHAT'S BETTER THAN BRUNCH? ...
brunch with homemade pancakes!



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

Smoked Mackerel Pate, ciabatta toasts and pickled cucumber
French onion soup, cheesy crouton
Chicken, pancetta & apricot terrine
Sweet potato and goat's cheese tart, roast beetroot and pear salad

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

Not in the mood for a roast?

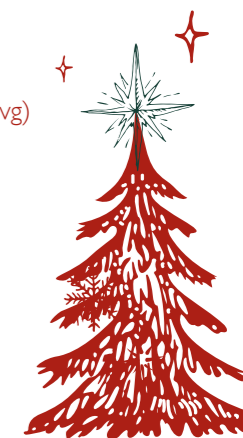
Battered fresh fish, chunky chips, mushy peas, tartare sauce
Roasted Mediterranean vegetable tagine with hot and spicy couscous and flatbread (vg)

Dessert menu will be provided on the day

Side dishes £3.95 per dish
French Fries | Buttered new potatoes | Cauliflower cheese | Side salad

2 COURSES £29.50 | 3 COURSES £33.50

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.





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

£10 per person required for Festive Lunches and Dinners, Office parties and Boxing Day.
£30 per person required for Christmas Day.

All deposits are non refundable and full payment and pre-order is required by 1st December 2024
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 2024.

**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

High Street, Findon, West Sussex BN14 0TA
Tel: 01903 872733 Email: hotel@findonmanor.com
www.findonmanor.com