

A WONDERFUL  
*Christmas*



FINDON MANOR



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*Christmas*

Season Greetings from all at Findon Manor!  
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 & the team



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NEW YEARS  
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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 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) from £500BB inc. xmas day lunch standard double room

3 nights (24-27th) from £600BB 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 terrine, lemon & dill, chive oil  
Burrata with pickled cherries and hazelnuts  
Goats cheese, pear & walnut tart  
Pork & duck pate, sourdough toast, apricot & blood orange chutney

### INTERMEDIATE

Truffled mushroom soup, cheesy crouton

### MAINS

Suffolk raised traditional roast turkey pan jus, pigs in blanket,  
chestnut, sage and lemon stuffing  
Fillet of salmon & spinach en croute,  
white wine cream sauce  
Beef Wellington, flaky pastry, delicious mushroom duxelles,  
and tender beef cooked medium in a rich red wine jus  
Tian of Mediterranean vegetables,  
red pepper sauce (gf/vegan)  
All main courses served with seasonal roasted vegetables

### DESSERTS

Homemade Christmas pudding, brandy sauce  
Chocolate fondant, toffee & honeycomb ice cream  
Passionfruit cheesecake, mango coulis (vegan)  
Chestnut parfait, chocolate &  
Bourbon caramel  
Selection of local artisan cheeses,  
grapes and biscuits, local chutney  
Coffee and mini mince pies



## 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)

Our traditional  
Christmas lunch is available at  
**12pm, 12:30pm, 3pm  
or 3:30pm**

Please note your table is  
available for 2½ hours to  
allow for the guests on the  
later seating times. After which  
retire to our lounge or bar  
from complimentary  
tea/coffee and mince pies.  
Balance and pre-orders  
required by  
1st December 2025.

**£105 | Children £49.50\***



# 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

French onion soup, cheese crouton, crusty bread

Breaded Sussex brie, bacon jam, Parma ham crumb, micro herb salad & vinaigrette (V option)

Chicken & smoked ham hock terrine, homemade chutney and toasted ciabatta

Traditional prawn cocktail, brown bread and butter

## MAINS

Ballotine of turkey, wrapped in pancetta, cranberry & apricot, pigs in blanket

Fillet of plaice, prawn beurre noisette

Vegan nut roast, vegan gravy, (gf/vegan)

All main courses served with seasonal roasted vegetables

## DESSERTS

Homemade Christmas pudding, brandy sauce

Winter fruit strudel, crème anglaise

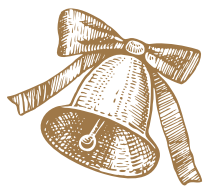
Passionfruit cheesecake, mango coulis (vegan)

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

Coffee and mini mince pies

2 COURSES £30 | 3 COURSES £36





## 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

Cauliflower & chestnut velouté, crouton, truffle oil

Traditional prawn cocktail, brown bread and butter

Chicken liver parfait, caramelised onion chutney, sourdough toast

Bruschetta with tomato & mozzarella, mixed leaves, balsamic dressing

### MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blankets, chestnut, sage and lemon zest stuffing

Pork fillet, and chestnut Wellington

Fisherman's pie, cheese & chive mash

Braised lamb shank, red wine jus

Vegan nut roast, vegan gravy, (gf/vegan)

All main courses served with seasonal roasted vegetables

### DESSERTS

Homemade Christmas pudding and brandy sauce

Banana bread & butter pudding, toffee sauce

French apple tart, crème anglaise

Passionfruit cheesecake, mango coulis (vegan)

Selection of local artisan cheeses, biscuits, chutney and accompaniments



2 COURSES £30 | 3 COURSES £36 | 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



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### Sparkle up your afternoon tea with:

Bottega Poeti  
Prosecco  
from  
£11 200ml

Fitz  
Sparkling  
Wine  
£42

Wiston  
Winery  
Brut  
£50

Wiston  
Winery  
Rose  
£57

Taittinger  
£75



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.

## 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
- Tian of Mediterranean vegetables, red pepper sauce (gf/vegan)
- All mains are served with red wine gravy, roast potatoes and seasonal vegetables

## DESSERTS

- Homemade Christmas pudding, brandy sauce
- French apple tart, crème anglaise
- Whisky and chocolate mousse, chocolate caramel tuile
- Selection of local artisan cheeses, grapes and biscuits, local chutney
- Coffee and mini mince pies

3 COURSES £40

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



**WHAT'S  
BETTER THAN  
BRUNCH? ...**

brunch with  
homemade  
pancakes!



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,  
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 American style pancakes

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

£15.95

## 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.

### STARTERS

Smoked Mackerel Pate, ciabatta toasts and pickled cucumber  
French onion soup, cheesy crouton  
Chicken, Pancetta & apricot terrine  
Bruschetta with tomato & mozzarella, mixed leaves, balsamic dressing

### 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  
Tian of Mediterranean vegetables,  
red pepper sauce (gf/vegan)

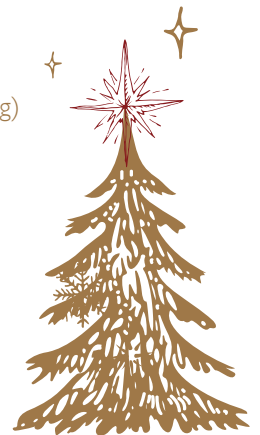
### Not in the mood for a roast?

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

2 COURSES £30 | 3 COURSES £36

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

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