

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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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
Twice baked cheese souffle, toasted walnuts, apple slaw
Prosciutto & artichoke tart, basil pesto
Duck liver parfait, brioche toast, cranberry & orange chutney

INTERMEDIATE

French onion soup, gruyere crouton

MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blanket, chestnut, sage and lemon stuffing
Three fish roast of salmon, smoked haddock and prawns, lemon & dill butter sauce
Beef Wellington, flaky pastry, delicious mushroom duxelle, and tender beef cooked medium, rich red wine jus
Baked butternut squash, stuffed with cranberry, chestnut & sundried tomatoes, red pepper sauce (gf/vegan)
All main courses served with seasonal roasted vegetables



DESSERTS

Christmas pudding, brandy sauce
Chocolate fondant, toffee & honeycomb ice cream
Passionfruit cheesecake, mango coulis (vegan)
Banana parfait, caramelised bananas, salted caramel sauce, chocolate crumb
Selection of Sussex artisan cheeses, grapes and biscuits, local chutney (£5 supplement)

Coffee and mini mince pies

£105 | Children £55
(up to 12 years)

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 2026.

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.*



Festive Dining

Whether you are dining with friends or with a larger party we can cater for groups of all sizes.
Available throughout December but tables must be pre-booked, no minimum numbers.

STARTERS

Truffled parsnip soup, topped with roasted hazlenuts and bacon bits, crusty bread
Cranberry & brie tart, rocket salad, balsamic glaze
Chicken & smoked ham hock terrine, homemade chutney and toasted ciabatta
Traditional prawn cocktail, brown bread and butter

MAINS

Rolled turkey breast, wrapped in pancetta and stuffed with cranberry & apricot, pigs in blanket
Pan fried seabass, crayfish & chervil butter, gratin potatoes,
Vegan nut roast, vegan gravy, (gf/vegan)

All main courses served with seasonal roasted vegetables

DESSERTS

Christmas pudding, brandy sauce
Winter fruit strudel, crème anglaise
Clementine & Prosecco torte, blood orange coulis
Selection of local artisan cheeses, grapes and biscuits, local chutney (£4 supplement)
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

Carrot & coriander soup, naan bread crouton
Traditional prawn cocktail, brown bread and butter
Chicken liver parfait, caramelised onion chutney, sourdough toast
Bruschetta, pesto dressed leaves, balsamic

MAINS

Suffolk raised traditional roast turkey, pan jus, pigs in blankets, chestnut, sage and lemon zest stuffing
Festive porchetta, crispy crackling, roast potatoes, cider jus
Smoked haddock fish cakes, poached egg, mixed herb salad, parsley sauce
Confit duck leg, duck bon bon, mulled plum sauce, gratin potato
Vegan nut roast, vegan gravy, (gf/vegan)
All main courses served with seasonal roasted vegetables

DESSERTS

Christmas pudding and brandy sauce
Sussex banoffee pie, chantilly cream, chocolate shards
Black Forest chocolate mousse, cherry compote
Clementine & prosecco torte, blood orange coulis (v, gf)
Selection of local artisan cheeses, biscuits, chutney and accompaniments (£5 supplement)

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. Got a large group?

We can cater for big groups in our private function room. 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.

£25.95



Sparkle up your afternoon tea with:

Bottega Poeti
Prosecco
from
£37.50 200ml

Fitz
Sparkling
Wine
£42

Wiston
Winery
Brut
£50

Wiston
Winery
Rose
£57

Taittinger
£75

FESTIVE

Buffet Menu

Looking to organise a festive afternoon or evening for your society or group?
Our festive buffet menu provides an excellent option for Christmassy picky bits.

Choose 5 options from the below for
all your guests for **£24.95PP**

- Traditional finger sandwiches
- Caramelised onion & brie tarts
- Turkey tikka skewers with raita dip
- Mini pork, stuffing & cranberry pies
- Mini Yorkshires filled with roast beef & horseradish
- Pigs in blankets with cranberry sauce
- Festive homemade sausage roll with cranberry & apricot
- Prawn cocktail in a baby gem boat, marie rose sauce, paprika
- Vegetable samosas
- Margherita / pepperoni pizza slices
- Mac 'n' cheese balls, sweet chilli sauce
- Tempura prawns
- Paprika spiced potato wedges, lemon mayonnaise
- BBQ beef brisket bites
- Assorted mini cheesecakes
- Cadbury chocolate pud brownies
- Mini Christmas puddings
- Mini mince pies
- Platter of fresh fruit

Selection of local artisan cheeses, biscuits, chutney and accompaniments (£4 supplement)

Additional options charged at £3.00 per portion



NEW YEARS DAY

Brunch Menu

AVAILABLE 9.00AM – 1.00PM

BRUNCH WITH
A MIMOSA
OR BLOODY
MARY FOR AN
ADDITIONAL £5



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

French toast served with either smoked bacon and
maple syrup of mixed berries and natural yogurt

£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

French onion soup, cheesy crouton
Traditional prawn cocktail, brown bread and butter
Chicken liver parfait, caramelised onion chutney, sourdough toast
Bruschetta with tomato & mozzarella, pesto dressed leaves, balsamic

MAINS

Locally sourced roast sirloin of beef, Yorkshire pudding,
Harvey's gravy – served pink
Roasted chicken breast, Yorkshire pudding, stuffing, sausage,
Vegan nut roast, vegan gravy, (gf/vegan)
Battered fresh fish, chunky chips, mushy peas, tartare sauce

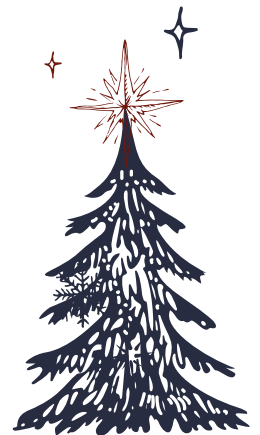
All main courses served with seasonal roasted vegetables

Seasonal specials & desserts will be available on the day

Dessert menu will be provided on the day

2 COURSES £30 | 3 COURSES £36

Got a large group? We can cater for big groups in our private function room.
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 2026
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 2026.

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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