



Embrace the Magic of Christmas

— 2024 —


DONNINGTON MANOR
HOTEL
★★★★



Welcome

from Gul Mohammed, General Manager

At Donnington Manor Hotel, we're all about celebrating, whatever the time of year! However it's during the festive season that our beautiful Tudor manor house truly comes alive. As the days grow shorter and the air turns crisp, the hotel is transformed into a winter wonderland, brimming with festive cheer and enchanting ambience.

The Champagne is chilling, the decorations are twinkling and our team is at your service...what are you waiting for? Book your seasonal break, Christmas party or fine dining experience now and relax knowing that we will take care of everything, so that you can enjoy this most special of times with friends, family, colleagues and loved ones.

We are looking forward to hosting you!



Christmas Party Nights

Join one of our popular shared party nights in our beautifully decorated Riverhead Suite, and dance the night away with friends or colleagues.

All of our party nights include a delicious 3 course dinner, DJ & disco until midnight, table decorations, novelties and free parking!

Friday 29th November // Friday ~~SOLD OUT!~~ 30th November // Saturday 7th December
Saturday 14th December // Saturday 21st December

PRICE - £50 or EARLYBIRD PRICE - £45 **

Festive Offers

FREE PLACE for party organisers! Book a table of 10 and receive an extra FREE place for the booker OR bottle of house wine on arrival*

Enjoy an early bird offer of **10% off** brochure prices before 31st October **

* Table of 10 must be paid in full at the time of booking; 11th space will be added at no additional charge.

No cash alternative; 1 free space or bottle of wine per booking.

** Book and pay in full before 31st October and receive 10% off the listed price.

Christmas Party Nights Menu

STARTERS

Roasted winter vegetable soup with thyme and basil oil, warmed petit pain (V)

Chicken liver and pork terrine with spiced red onion chutney, rocket salad and melba toast

Classic prawn cocktail with Bloody Mary-spiced cocktail sauce, brown bloomer bread with butter and lemon garnish

MAIN COURSE

Traditional butter-roasted turkey breast, cranberry and chestnut stuffing, pigs in blankets and goose fat-ruffled roast potatoes with confit garlic, served with winter vegetable selection and Chef's homemade gravy

Parmesan-crusted salmon with butter-infused wild rice, steamed fine beans and a sweet cherry tomato and herb sauce

Butternut squash, cumin and lentil Wellington served with herbed new potatoes, seasonal vegetables, and a cranberry jus (VE)

DESSERTS

Dark chocolate torte with wild berry coulis (V)

Traditional Christmas pudding served with brandy crème anglaise (V)

Fresh fruit salad marinated in Malibu, served with Jude's coconut ice cream in a brandy snap basket (VE)

Items on the menu are subject to availability. We can cater for most dietary requirements - please ask when booking.

Office & Private Parties

Looking to celebrate with colleagues?

With a range of function spaces to suit every size group and budget – from our historic Grade II listed Chartwell Restaurant to our sparkling Riverhead Suite – we can host your Christmas party so you can relax and enjoy.

Private dining packages from £35* per person including private dining space, choice of menus and decorations/novelties.

Free private hire

Lunchtime gathering? Book your celebration with us on any weekday lunchtime for arrival between 12.00 and 14.00 (subject to availability) and we'll throw in a FREE private function space so you can celebrate in style! **

Call us on 01732 462 681 or email events@donningtonmanor.com to book your party.



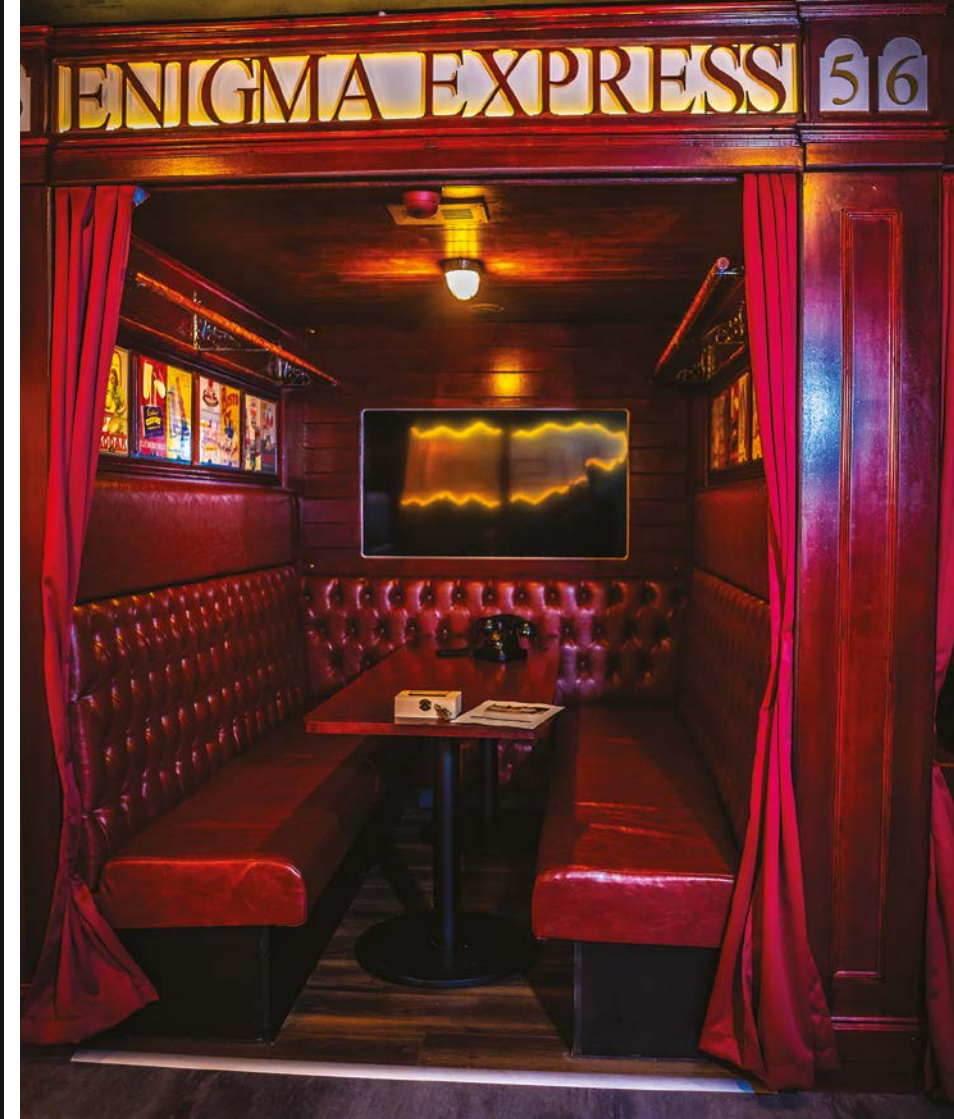
CHRISTMAS ESCAPE ROOM PARTIES FROM £15PP

Why not kick-start your celebrations with a game in our Escape Rooms? Perfect for team-building, choose from one of our 4 themed rooms or our vintage replica train carriages. Add an hour's play for just £18 per person, or two rounds for £30 per person! **



*Based on a 2/3 course meal; minimum numbers apply. Private hire subject to availability.

** When booked as part of a festive dining package. Minimum/maximum numbers apply; subject to availability and terms of booking



Introducing Our Magical 2024 Christmas Packages!

Our Christmas Packages are designed to immerse you in the holiday spirit and create memories that last a lifetime.

From the moment you check in to your luxurious bedroom, complete with Hypnos mattress, tea & coffee-making facilities, free WiFi and all the comforts of home, you can relax as our friendly team take care of everything you need whilst you kick back and start your celebrations...

Christmas Eve - Tuesday 24th December 2024

Join us from 3pm to 5pm in the Spectrum Bar & Lounge for a merry gathering with our carol singers. Sip on warming mulled wine, indulge in a mince pie or two, and feel the anticipation of the festivities that await!

Check-in to your room from 3pm onwards.

In the evening, delight in a sensational dining experience at The Chartwell, adorned with festive decorations and twinkling candlelight. Join us from 7pm and savour a delicious three-course dinner ahead of the big day.



Merry Christmas!

Wednesday 25th December 2024

Toast to the day with a sumptuous cooked breakfast served from 8am to 10am. If you prefer to save room for the main event, you can help yourself to our Continental spread.

After breakfast, why not take a leisurely stroll around the village before returning to join us for that most anticipated of feasts, your spectacular three-course Christmas Lunch served in our Chartwell restaurant.

The King's Speech will be broadcast live at 3pm in the Spectrum Bar. In the evening we will be delighted to serve you from our Chef's Choice hot and cold buffet, featuring an array of festive favourites.

A range of board games will be available to play, or why not upgrade your evening and book a private Enigma Express booth, in which up to 6 guests can experience one of our thrilling seated Escape Room games or murder mysteries?

Boxing Day - Thursday 26th December 2024

Start your Boxing Day with a full English or Continental breakfast buffet at The Chartwell following a well-deserved lie-in...

Check out is at 11am, or for those staying a further night with us feel free to enjoy the day at your leisure. Will you choose to explore one of the local walking trails, visit local gems like Knole Park or Bluewater Shopping Centre to indulge in the sales, or bring out your competitive spirit with a visit to one of our four themed Escape Rooms?

A three course Boxing Day Lunch will be served from 1pm to 3pm, keeping the Christmas spirit alive. Join us in the evening for a Boxing Day buffet and relax...

Fond Farewells - Friday 27th December 2024

Before you depart, savor a decadent cooked breakfast at The Chartwell from 7am to 10am.

As we bid you farewell, take with you our warmest wishes for the New Year and unforgettable memories of a magical Christmas experience.

2 Night Package inclusive of all meals - £799 for two sharing a standard double or twin room

3 Night Package inclusive of all meals - £899 for two sharing a standard double or twin room

Single supplements apply

Festive Afternoon Tea

Selection of freshly-made finger sandwiches:

Butter-roasted hand-carved turkey breast
with sage stuffing and cranberry jelly

Hand-carved honey-roasted ham,
grain mustard mayo

Cucumber and mint crème fraîche (V)

Smoked salmon with dill and lemon mayo

Free-range hen's egg mayonnaise with cress salad (V)

Home-baked sultana and plain scones served
warm with Rhodda's clotted cream and jams (V)

Petit chocolate eclairs (V)

Zesty lemon drizzle cake (V)

Warm festive mince pie (V)

Fresh fruit tartlets (V)

Your choice of freshly-brewed tea or coffee

**£29.95 per person including a warming glass of
mulled wine**

Add a mini bottle of chilled Bottega Gold Prosecco for
£9.95 per bottle

Festive Dining Menu

Served from 1st – 23rd December, pre-order only
£27.95 for 2 courses / £31.95 for 3 courses

STARTERS

Roasted winter vegetable soup with thyme and basil oil, served with a warm bread roll (V)

Chicken liver and pork terrine with spiced red onion chutney, rocket salad and melba toast

Trio of bruschetta - classic tomato and hand-torn basil, roasted wild mushroom and Mediterranean olives (V)

Capricorn goat's cheese served with a raspberry vinaigrette, rocket salad and a red onion chutney (V) (GF)

MAIN COURSES

Braised sirloin of beef wrapped in Parma ham, served with creamy horseradish mash, roasted baby onions and wild mushroom jus with winter vegetable selection

Traditional butter-roasted turkey, cranberry and chestnut stuffing, pigs in blankets and goose fat-ruffled roast potatoes with confit garlic, served with winter vegetable selection and Chef's homemade gravy

Parmesan-crusted salmon with butter-infused wild rice, steamed fine beans and a sweet cherry tomato and herb sauce

Griddled Mediterranean vegetable stack with jewelled cous-cous, thyme-roasted mushrooms and seasonal salad leaves (V) (VE)

DESSERTS

Traditional Christmas pudding served with brandy crème anglaise (V)

Dark chocolate torte with wild berry coulis and fresh mint (V)

Festive sticky toffee pudding with salted caramel sauce with vanilla bean ice cream (V)

Fresh fruit salad marinated in Malibu, served with Jude's coconut ice cream in a brandy snap basket (VE)

Finish your meal with your choice of freshly brewed tea or coffee plus a warm mini mince pie for just £4.95 per person supplement



Festive Sunday Lunch Menu

Served on Sundays only from 1st – 23rd December

£29.95 for 2 courses // £34.95 for 3 courses // £18.95 per child under 12yrs of age

STARTERS

- Roasted winter vegetable soup with thyme and basil oil, served with a warm bread roll (V)
- Chicken liver and pork terrine with spiced red onion chutney, rocket salad and melba toast
- Classic prawn cocktail with Bloody Mary-spiced cocktail sauce, brown bloomer bread with butter and lemon garnish
- Capricorn goat's cheese served with a raspberry vinaigrette, rocket salad and a red onion chutney (V) (GF)

MAIN COURSES

- Roast sirloin of beef, wrapped in Parma ham, served with creamy horseradish mash, roasted baby onions and wild mushroom jus with winter vegetable selection
- Loin of roast pork, served with Dauphinoise potatoes, buttered seasonal greens, Chef's homemade gravy and an apple crisp
- Traditional butter-roasted turkey, cranberry and chestnut stuffing, pigs in blankets and goose fat-ruffled roast potatoes with confit garlic, served with winter vegetable selection and Chef's homemade gravy
- Parmesan-crusted salmon with butter-infused wild rice, steamed fine beans and a sweet cherry tomato and herb sauce
- Griddled Mediterranean vegetable stack with jewelled cous-cous, thyme-roasted mushrooms and seasonal salad leaves (V) (VE)

DESSERTS

- Eton mess with Chantilly cream (GF)
- Apple and rhubarb crumble, served with crème anglaise (V)
- Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket with Jude's coconut ice cream (VE)
- Selection of local cheeses, plum and apple chutney, grapes, and crackers (V) (£5 ppn supplement)

Finish your meal with your choice of freshly-brewed tea or coffee plus a warm mini mince pie for just £4.95 per person supplement

Gift Vouchers

Looking for a gift for that someone special or the person who has everything? Look no further! Our Donnington Manor Hotel vouchers make the perfect gift. Our vouchers can be used for an indulgent afternoon tea, overnight stays or decadent meals with us. The choice is all theirs!

You can order your vouchers online or at reception.
donningtonmanorhotel.co.uk

Christmas Eve Menu

Served 24th December only // £39.95 for 3 courses

STARTERS

Roasted winter vegetable soup with thyme and basil oil, served with a warm bread roll (V)

Salmon gravlax with vodka-marinated beetroot, served with walnut dressing and a mixed leaf salad (GF)

Capricorn goat's cheese served with a raspberry vinaigrette, rocket salad and a red onion chutney (V) (GF)

Italian beef carpaccio with rocket salad, balsamic glaze, and a horseradish cream drizzle (GF)

MAIN COURSE

Lamb shank served with creamy Paris mash, seasonal vegetables, and a red wine jus

Parmesan-crusted salmon with butter-infused wild rice, steamed fine beans and a sweet cherry tomato and herb sauce

Roasted pumpkin ravioli served with crispy sage and a parsnip crisp

Supreme of chicken with herb-roasted new potatoes, seasonal veg and a creamy white wine and tarragon sauce

DESSERTS

Dark chocolate torte with wild berry coulis and fresh mint (V)

Sticky toffee pudding served with toffee sauce and vanilla bean ice cream (V)

Homemade apple and rhubarb crumble, served with crème anglaise (V)

Fresh minted fruit salad served with lemon sorbet (VE) (GF)

Finish your meal with your choice of freshly-brewed tea or coffee plus a warm mini mince pie for just £4.95 per person supplement

Christmas Day Menu

Served 25th December only // £89.95 for 3 courses / £44.95 per child under 12yrs of age

STARTERS

Honey-roasted parsnip and thyme soup served with truffle oil, warm bread roll and a parsnip crisp (V)

Pork, pistachio & apricot terrine served with apple and cider chutney, mixed leaves, and melba toast

King prawn and poached salmon cocktail, with a classic Marie Rose sauce, watercress and fresh lemon (GF)

Smoked duck breast, served with Italian baby leaf salad and mango drizzle (GF)

Goats cheese bon-bons with pistachio, served with a fresh leaf and clementine salad and aged balsamic dressing (V)

MAIN COURSES

Traditional butter-roasted turkey and honey-glazed gammon ham, cranberry and sage stuffing, pigs in blankets and goose-fat ruffled roast potatoes with confit garlic, served with Chef's winter vegetable selection and homemade gravy

Herb and pepper crusted roast sirloin of beef, goose fat-ruffled roast potatoes with confit garlic, served with winter vegetable selection and Chef's homemade gravy

Pan-fried fillet of seabass, served with crushed new potatoes, baby carrots and Tenderstem broccoli, roasted vine cherry tomatoes and a delicate white wine and tarragon jus (GF)

Griddled Mediterranean vegetable stack with creamy mozzarella, jewelled cous-cous, thyme-roasted mushrooms and seasonal salad leaves (V)

Vegan Christmas Wellington with roasted butternut squash, lentils, and cumin, served with crushed new potatoes and seasonal vegetables (VE)

DESSERTS

Traditional Christmas pudding served with brandy sauce (V)

Warm chocolate brownie served with Chantilly cream and fresh berries (V)

Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket (VE)

Raspberry and amaretto Eton mess with Chantilly cream (GF)


Selection of local cheeses, plum and apple chutney, grapes and crackers (V) (£5 ppn supplement)



Boxing Day Menu

Served 26th December only // £28.95 for 2 courses / £32.95 for 3 courses

STARTERS

Roasted tomato & red pepper soup served with a warm bread roll 


Chicken liver and pork terrine with red onion chutney, rocket salad and melba toast

Crayfish and dill fishcakes served with mixed leaves and house dressing


MAIN COURSE


Roast honey-glazed gammon ham served with traditional bubble and squeak, seasonal vegetables, and creamy mustard sauce


Braised sirloin of beef wrapped in Parma ham, served with creamy horseradish mash, roasted baby onions and wild mushroom jus with winter vegetable selection

Wild mushroom risotto served with rocket and truffle oil, with hazelnut crumb and a parsnip crisp 

DESSERTS

Apple and rhubarb crumble, served with crème anglaise 

New York baked vanilla and wild berry cheesecake served with fruit coulis 

Cherry and amaretto sundae, with vanilla ice cream, wild cherry syrup topped with Chantilly cream 

Finish your meal with your choice of freshly-brewed tea or coffee plus a warm mini mince pie for just £4.95 per person supplement



HOSPITALITY AND KEY WORKERS'

PRE-XMAS

party

DJ UNTIL MIDNIGHT

29
NOVEMBER

FROM 7
PM

FREE
PARKING

UNABLE TO PARTY IN DECEMBER? JOIN US FOR AN EARLY CELEBRATION!
(PRE-BOOKING ADVISED)

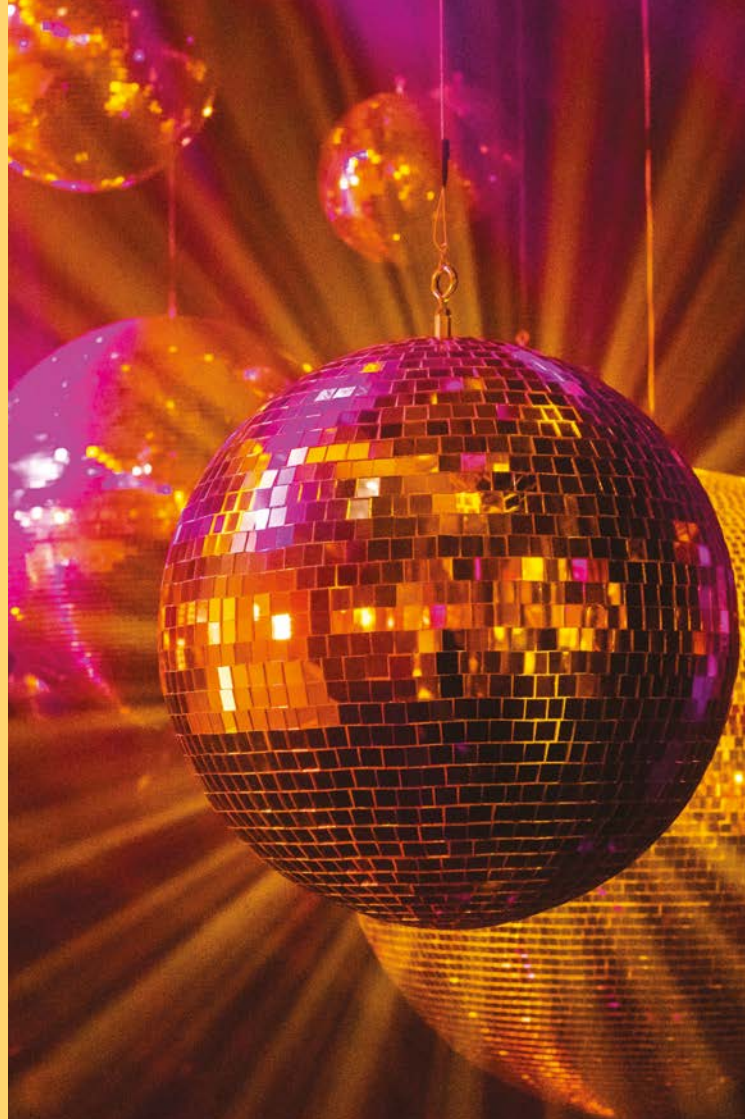
DISCOUNTED
PARTY FOOD
PACKAGES!

New Year's Eve Family Disco

Come and celebrate with family and friends - we have two different options to suit! Enjoy a complimentary Bellini cocktail on arrival, followed by a mouthwatering 4 course dinner in our Chartwell restaurant.

Then head over to our fabulous Riverhead function suite from 8pm and dance the night away to our resident DJ, before seeing in the New Year with a glass of bubbles. Or just come for music and partying in our family-friendly Riverhead Suite, including private bar for adults and an 'early' midnight celebration for the kids.

Dinner and disco tickets: £85.95
Disco Only Tickets: £30 per adult, includes
disco and glass of Prosecco at midnight.
£15 per child under 18, includes disco and
glass of sparkling juice at midnight.



New Year's Eve Menu

Served in the Chartwell Restaurant

Raspberry or Mango Bellini on arrival

STARTERS

Seafood bisque served with a parmesan crisp

Goat's cheese bon-bons served with a walnut and pear salad (V) (GF)

Trio of chilled tropical melon served with pea shoots and aged balsamic reduction (VE) (GF)

Champagne sorbet

MAINS

Beef Wellington with Dauphinoise potato, panache of seasonal vegetables, and a wild mushroom and balsamic-roasted baby onions sauce

Lamb shank with creamy Paris mash, panache of seasonal vegetables and a thyme and rosemary jus

Baked crusted loin of cod with a lemon butter sauce, served with fondant potato and charred asparagus

Wild mushroom, pea and wilted spinach risotto served with rocket and truffle oil, with hazelnut crumb and a parsnip crisp (V)

DESSERTS

Madagascar vanilla bean crème brulee with shortbread biscuit (V)

Pear and plum tarte tatin with warm cinnamon crème anglaise (V)

Dark chocolate mousse with amaretti crumb and Chantilly cream (V)

Martini of fresh tropical fruits with minted strawberry syrup and brandy snap crisp (VE)

Selection of local cheeses, plum and apple chutney, grapes, and crackers (V) (£5 pp supplement)

Dates for the diary

Valentine's Day Friday 14th February 2025

Mother's Day Sunday 30th March 2025

Easter Sunday Sunday 20th April 2025

Father's Day Sunday 15th June 2025



A BEAUTIFULLY BESPOKE WEDDING VENUE


At Donnington Manor, we understand that every wedding is unique. That's why we specialise in creating beautiful, bespoke weddings to suit your own requirements.

Discounts available for late-availability dates in 2024 and 2025.
Get in touch with our friendly Weddings team today to book your personal showround.



We have a dedicated events team who will make all your wedding dreams come true - events@donningtonmanor.com





*"A joy that is
shared is a
joy made
double."*

- John Roy -

Terms and Conditions

Party Nights

- Provisional bookings must be confirmed within 14 days of booking with payment of a £15 per person deposit (non-refundable).
- The full balance is required 28 days prior to your chosen date.
- All extras are to be settled on departure unless agreed beforehand and confirmed by the hotel in writing.
- Should any of your party be unable to attend, deposits paid are not transferable or refundable.
- All guests must pre-order and provide their menu choices for set menus at least 21 days prior to arrival including any dietary requirements.
- Exclusive use venue parties have separate terms and conditions.
- Party guests are not permitted to bring their own beverages or food into the hotel.
- Account bar facilities are not permitted unless prearranged with hotel management.
- Party organisers are responsible for the behaviour / conduct of their guests. The hotel will seek indemnity for any loss or damage to any part of the hotel, fixtures or fittings.
- The management reserves the right in unusual circumstances or in the case of low occupancy to cancel or re-organise events. In this case, an alternative date will be offered or a full refund given.

Christmas Booking Conditions - Christmas Day lunch, Boxing Day lunch and New Year's Eve dinner and dance.

- Deposit of £40 per person is required at the time of booking (non-refundable).
- The balance is required 28 days prior to the arrival date.
- All extras are to be settled on departure.

- Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may contain or be processed in facilities that use nuts.
- Should any of your party be unable to attend, deposits paid are not transferable or refundable.
- Cancellation policy - 28 days prior to the date of the event

Residential Christmas programme and New Year's programme

- A. A deposit of £100 per person is required at the time of booking.
- B. Full prepayment is required by December 1st.

Payment

Payment can be made using any of the following credit/debit cards: Mastercard, Visa, American Express, Diners or Switch. All payments will be automatically taken on 1st December (apart from party nights). We strongly advise that you take out insurance in the event of unavoidable cancellation as Donnington Manor Hotel retain the right to charge for cancellations unless we can resell the accommodation or table space booked. All information is correct at the time of going to print. A discretionary 10% service charge will be added to your final bill. All information is correct at the time of going to print.

All of our menu items can be adapted or substituted to cater for most dietary requirements i.e. gluten or dairy-free, vegan etc. Please advise in advance. Items on the menu are subject to availability.



01732 462681 • events@donningtonmanor.com
www.donningtonmanorhotel.co.uk