

*Serving up the  
perfect  
Christmas*



  
DONNINGTON MANOR  
HOTEL  
★★★★★



# *Welcome*

*from Gul Mohammed, General Manager*

Christmas is such a wonderful time of the year at Donnington Manor Hotel. From the spectacular twinkling lights on arrival to the festive smell of mulled wine we are ready to welcome you. The Champagne is on ice, candles are glowing and our team of talented chefs is preparing the finest of feasts.

This Christmas, whether you are celebrating the season with friends, staying with us or dining in The Chartwell restaurant, we will add the fun, food and sparkle to your Christmas.

On behalf of the team at Donnington Manor Hotel we look forward to making this season one to remember.

# FESTIVE PARTY NIGHTS

## FRIDAY 1<sup>ST</sup> DECEMBER - "OLD SKOOL" CHRISTMAS DISCO

Dig out your school ties and join us for a night of classic cheesy pop, topped off with Christmas tunes and dancing til late!

£44.95 including 2 course set "school dinner" menu and disco

## SATURDAY 2<sup>ND</sup> DECEMBER - "THE LEGENDS SHOW" WITH PAUL CANTARA

Enjoy an evening of live tributes to your favourite artists, including Frank Sinatra, Stevie Wonder, Robbie Williams, Freddie Mercury and many more!

£49.95 including 3 course dinner and show

## SATURDAY 16<sup>TH</sup> DECEMBER - "NOUGHTIES BUT NICE" NIGHT

Get ready to give it large with a selection of bangers from back in the day!  
Glo-sticks optional...

£49.95 including 3 course dinner and disco

Looking to celebrate with colleagues? Let us take the hard work out of arranging the office Christmas "do" and customise a magical event for your team. To book your bespoke party, call us on 01732 462 681 or email [events@donningtonmanor.com](mailto:events@donningtonmanor.com)

Extend the fun and stay the night with us! We offer special accommodation rates from only £99 twin/double and £89 single, including a full English breakfast.

\* Prices are subject to change closer to the date, get 10% off listed price before 31st October.

# FESTIVE PARTY NIGHTS DINNER MENU

Served on Saturday Party Nights throughout December

## STARTERS

Roast parsnip, potato and thyme soup  

Warm pressed pork belly, cider relish, country bread

Thai spiced fishcake with mixed leaves and spicy tomato sauce

## MAIN COURSE

Traditional butter-roasted turkey, cranberry and chestnut stuffing, pigs in blankets and roast potatoes served with winter vegetable selection and homemade gravy



Poached salmon roulade wrapped in smoked salmon, served with a mixed seafood sauce

Butternut, emmental and quinoa roulade served with chargrilled Mediterranean vegetables and onion marmalade  

## DESSERTS

Christmas pudding served with brandy custard

Chocolate and cherry yuletide log served with Chantilly cream

Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket with coconut ice cream  

Items on the menu are subject to availability.



# FESTIVE AFTERNOON TEA

## Freshly made finger sandwiches

Roast turkey and cranberry  
Honey roast ham, grain mustard mayo  
Poached salmon and tarragon mayo  
Egg mayo and cress

Fruit and plain scones – served with clotted cream and jam  
Mini eclairs  
Christmas cake  
Warm mince pies  
Fresh fruit tartlet

A selection of freshly brewed tea and 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.  
Served throughout December – prebooking required



# FESTIVE LUNCHEON MENU

Served from 1<sup>st</sup> – 23<sup>rd</sup> December  
2 courses £28.95 / 3 Courses £32.95

## STARTERS

Winter vegetable soup (VE) (GF)

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

Traditional prawn cocktail served with Marie Rose sauce and melba toast

## MAIN COURSES

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

Braised beef wrapped in Parma ham, served with horseradish mash, baby onions and wild mushroom sauce (GF)

Baked parmesan-crusting salmon with Dauphinoise potato and a chunky cherry tomato sauce (GF)

Roasted Mediterranean vegetable stack served with a chunky cherry tomato and herb sauce (VE) (GF)

## DESSERTS

Traditional Christmas pudding served with brandy custard

Apple and rhubarb crumble, served with crème anglaise

Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket with coconut ice cream (VE) (GF)

Add tea or coffee and a mini mince pie for £4.95 ppn  
Items on the menu are subject to availability.

# FESTIVE SUNDAY LUNCH MENU



Served from 1<sup>st</sup> – 23<sup>rd</sup> December

2 Courses £29.95, 3 Courses £34.95 and £18.95 per child under 12yrs of age

## STARTERS


Winter vegetable soup  

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

Traditional prawn cocktail served with Marie Rose sauce and melba toast

## MAIN COURSES

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

Roast sirloin of beef, served with Yorkshire pudding, roast potatoes, Chef's winter vegetable selection and homemade gravy 

Roasted loin of pork, apple sauce, and roast potatoes served with Chef's winter vegetable selection and homemade gravy

Roasted Mediterranean vegetable stack served with a chunky cherry tomato and herb sauce  

## DESSERTS

Traditional Christmas pudding served with brandy custard

Apple and rhubarb crumble, served with crème anglaise

Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket with coconut ice cream  

Items on the menu are subject to availability.

## 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](https://donningtonmanorhotel.co.uk)

# CHRISTMAS EVE MENU

Served 24<sup>th</sup> December only

## STARTERS

Roasted tomato & red pepper soup served with a warm bread roll (VE) (GF)

Crayfish and dill fishcakes served with mixed leaves and house dressing

Trio of bruschetta - classic tomato and basil, wild mushroom and Mediterranean olives (VE)

## MAIN COURSE

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

Pan-fried fillet of seabream, served with Tenderstem broccoli, confit fennel, cherry tomatoes and sauce vierge

Roasted pumpkin ravioli served with sage butter, crispy sage and a parmesan crisp (VE) (GF)  
(vegan on request)

## DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream

Apple and rhubarb crumble, served with crème anglaise

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

3 Course £39.95 per person

Items on the menu are subject to availability.

# CHRISTMAS DAY LUNCH MENU

Served 25<sup>th</sup> December only

## STARTERS

Roast parsnip and thyme soup served with warm bread roll and a carrot crisp (VE) (GF)

Wild boar terrine served with a plum chutney, mixed leaf salad and brioche toast

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

## MAIN COURSES

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

Herb-crust fillet of salmon served with parsley mash, seasonal vegetables and a seafood bisque

Stilton and chestnut wonton served with balsamic roasted new potatoes, seasonal vegetables and a cranberry and peppercorn sauce (VE) (GF)

Wild mushroom risotto served with rocket and truffle oil (V)

## DESSERTS

Traditional Christmas pudding served with brandy sauce

Dark chocolate torte served with Chantilly cream and fresh berries

Fresh fruit salad marinated in Malibu and mint, served in a brandy snap basket with coconut ice cream (VE) (GF)

£89.95 per adult, £44.95 per child under 12yrs of age

Items on the menu are subject to availability.



## BOXING DAY BUFFET

Chef's Luxury hot and cold buffet

£34.95 per person

## BOXING DAY LUNCH MENU

Served 26<sup>th</sup> December only

### STARTERS

Carrot & coriander soup <sup>VE</sup> <sup>GF</sup>

Chicken liver terrine with red onion chutney, rocket salad and brioche

Vodka-marinated beetroot and salmon gravadlax served with walnut dressing and a mixed leaf salad

### MAIN COURSES - all served with winter vegetables

Roast sirloin of beef, served with Yorkshire pudding, roast potatoes, Chef's winter vegetable selection and homemade gravy <sup>GF</sup>

Pan-fried cod loin served with caper and lemon butter sauce, Tenderstem broccoli and roast potatoes

Butternut squash and potato gnocchi served with a creamy saffron and herb sauce <sup>VE</sup> <sup>GF</sup>

### DESSERTS

Choc crunch Eton mess

Vanilla cheesecake served with fruit coulis

Selection of sorbets <sup>VE</sup> <sup>GF</sup>

£34.95 per person, £16.95 per child under 12yrs of age

Items on the menu are subject to availability.

# PACKAGES

Combining traditional Tudor warmth with modern-day hospitality and exceptional dining in our oak-beamed restaurant, Donnington Manor Hotel is the perfect setting for a festive escape.

Our friendly and welcoming staff are waiting to greet you so for a Christmas to remember just check in, relax, and let us take care of everything, from the food to the decorations, and maybe even a well-deserved cocktail or two? After all, it is Christmas!

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## CHRISTMAS EVE

Check in from 3pm

Candlelit Christmas Eve Dinner in our beamed Chartwell Restaurant

## CHRISTMAS DAY

Wake up to a choice of Full English breakfast or lighter Continental breakfast

Join the celebrations in our Chartwell Restaurant for a traditional 3 course lunch with all the trimmings, followed by the King's Speech broadcast in our Spectrum Bar

Feast on our turkey sandwiches and festive treats in the evening

## BOXING DAY

Enjoy a hearty Full English breakfast and maybe a rejuvenating stroll around the local village

Check out at 11am for guests on a two night stay

For guests staying for a third night, you are welcome to enjoy our beautiful grounds, or perhaps work off any overindulgences in our hotel gym, before your traditional Boxing Day lunch in the Chartwell restaurant

Boxing Day Eve buffet dinner

## 27 DECEMBER

Full English breakfast before your departure

Check out at 11am

**Two Night Package - £299 per person sharing a Standard double/twin room**

**Three Night Package - £399 per person sharing a Standard double/twin room**



# CELEBRATE NEW YEARS EVE

*in style*



## NYE DINNER

Enjoy a complimentary Bellini cocktail on arrival, followed by a sumptuous 5 course dinner in our Chartwell restaurant and a glass of bubbly to toast the New Year!

**Tickets:** £89.95 including FREE entry to our NYE Masquerade Ball disco

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## NYE DISCO

Celebrate with family and friends in our fabulous Riverhead function suite! Join us from 8pm and dance the night away to our resident DJ, before seeing in the New Year with a glass of bubbles...

Masks optional but encouraged!

**Tickets:** £30 per adult, includes disco and glass of Prosecco at midnight  
£15 per child under 18, includes disco, glass of sparkling juice at midnight and a FREE mask!

Please see T&C's before booking

# NYE MENU

## STARTERS

**Smoked duck breast**, served with Italian baby leaf salad and mango drizzle

**Vodka-marinated beetroot and salmon gravadlax** served with radish and walnut salad with balsamic drizzle

**Goat's cheese bon-bons** served with a walnut and pear salad



Champagne sorbet with minted strawberry syrup

## MAINS

**Baked parmesan-crusted salmon supreme** served with Dauphinoise potatoes,

Chef's selection of seasonal vegetables and a white wine and tarragon velouté

**Roast sirloin of beef** with horseradish mash, baby onions and a wild mushroom sauce

**Butternut, emmental and quinoa roulade** served with chargrilled Mediterranean vegetables and onion marmalade  

## DESSERTS

**Dark chocolate tart** served with mango coulis, Chantilly crème and flaked almonds

**Apple tarte tatin** with warm crème anglaise

**Tropical fruits** marinated in Malibu and mint, served in a brandy snap basket with coconut ice cream

**Selection of local cheese**, apple & plum chutney, grapes and crackers (£5.50 pp supplement)

£89.95 per person. Items on the menu are subject to availability.



# We Do Weddings

Weddings are something of a speciality here at Donnington Manor Hotel. We pride ourselves in creating a truly memorable, unique and magical day for you and all your loved ones. Our beautiful hotel, mouthwatering menus, attentive service and attention to detail are very hard to beat.

Come along to explore our beautiful set up at our Wedding Fayre and discuss the finer details with our experienced wedding co-ordinators. We will have all our preferred suppliers there too. Find out how we can make your dream wedding a reality at Donnington Manor Hotel.

*11 - 3pm • Sunday 8 October 2023*

ESCAPE  
ROOM

## ***CAN YOU ESCAPE?***



Come and experience the mysteries of our brand new Escape Rooms, new to Donnington Manor this Autumn!

Will you solve the curse of Old Maid Milly, or escape from the Cabin in the Woods? With 4 games to choose from you and your friends, family or colleagues are sure to find something to get your pulses racing!



Or try something more sedate in our unique Enigma Express experience! Enjoy a sit-down escape room experience set in a replica vintage train carriage with a choice of different games to play inside. Take a seat, enjoy the ride and solve a mystery.

Get in touch to find out more and book your tickets!

[events@donningtonmanor.com](mailto:events@donningtonmanor.com)

01732 462 681



## DATES FOR THE DIARY

**Valentine's Day** Wednesday 14th February 2024

**Mother's Day** Sunday 10th March 2024

**Easter Sunday** Sunday 31st March 2024

**Father's Day** Sunday 16th June 2024

## TERMS AND CONDITIONS

### Party Nights

- Provisional bookings must be confirmed within 28 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.
- Cancellation policy - 28 days prior to the date of the event
- 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 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.



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