

# HAMPTON MANOR





AN ESTATE  
DEDICATED TO  
FOOD INSPIRED  
EXPERIENCES...

WHERE  
LEADERSHIP  
RETREATS ARE  
DELICIOUSLY  
REWARDING

We specialise in hosting tailored overnight, food-led experiences. Our Manor House, Walled Garden, Cottage, and Bakery are the stages on which your team retreat plays out. You'll be in the hands of our Michelin-starred chefs, wine guides, whisky geeks, mixologists, wellness doctor, organic growers and business coaches. Each experience is tailored to your personal requirements with one of our event planners and directors. They will ensure the balance of experience, insight, elevation and space for your team to connect, do their best work and make memories that shape the course of your team's story.





‘HAMPTON  
MANOR HAS  
QUIETLY  
BECOME THE  
GO-TO  
FOR BRITAIN’S  
SECOND CITY’



THE TIMES



WE BELIEVE THAT  
THE MOST IMPACTFUL  
TEAM MOMENTS  
HAPPEN BY DESIGN,  
NOT CHANCE.

We bring a clear four step methodology to guide how we design your time away together. We've looked after landmark moments for over a decade. Now we curate our experiences just like we would for a tasting menu; with each experience having a reason for following the previous taste.

# 01. RESET

# 02. RECONNECT

# 03. REWARD

# 04. REIMAGINE

01. Like good wine, meaningful time together needs air to breathe. So before you get stuck into the transformational moments, give space for everyone to take off the metaphorical tie and loosen up.

Our first night is casual and relaxed – take your team down to the garden in Smoke and brush away the rigidity of the usual routine. With a brick floor under your feet and tomato vines as your living wall, your first night's meal is all about down-to-earth comfort; with meat roasting in the fire and vegetables plucked fresh from the walled garden.

02. The best thinking happens when your team members are open, curious and connected. Shared experiences over a subject unrelated to work stimulates learning, without fear of failure. On your second day, flavour your team time with a hands-on bread making workshop or an interactive tasting.

03. Building teams is rewarding. After a day of strategy and a year of hard work, recognising your team isn't just fun, it can be game changing. Your second night is the climax with a tasting menu from Peel's Restaurant. Bring your team around the table at one of the country's top foodie destinations.

04. Inspirational energy is contagious. Words are powerful but we all know they have to be lived out. Bring your team to a place where every experience sets the tone for your organisation's vision.

Our directors are on hand to give you a deeper dive into the living story of our estate; how we built a Michelin-starred team, and our common struggle to reimagine the value of food by the way we gather around the table and the way we grow our food. The walled garden is our invitation to see a vision become real enough to touch and taste.

# THE EXPERIENCE MENU



# SMOKE

**WHAT:** A unique casual dining experience celebrating the best of slow cooked meats and vegetables cooked in the wood fire.

**WHERE:** Dining on the edge of the walled garden in the rustic charm of the restored vinery, tomato house and old potting shed.

**WHY:** When you first get away, breaking the ice is the most important step to help you let go of the day-to-day and step into the opportunity. This immersive experience of the garden, fire and simple food will help you lay aside all formalities and focus on connecting with those around you.



# WINE TASTING

WITH A DIFFERENCE...

**WHAT:** Our wine tasting experience is designed to disrupt the preconceptions people have about wine. The wines will take you off the beaten track and help you discover a story about wine that might surprise.

**WHERE:** In the Victorian greenhouse.

**WHY:** So often, the best inspiration comes for a business when they see things from a new perspective. It is a springboard to creativity, new ideas, and those disruptive insights that can change everything.



# BREW UP

**WHAT:** A refined experience to demonstrate how the world of tea and coffee has changed and is increasingly becoming a craft. We work with speciality tea importers Lalani and coffee roasters Hasbean.

**WHERE:** The Parlour

**WHY:** The tea and coffee tasting can be an interesting way to break up sessions and make a mark on one of your breaks.



# BREAD SCHOOL

**WHAT:** Our bakery is part of the slow food movement and is championing the use of ancient and diverse grain types. The bread class is a hands on opportunity to learn and have fun at the same time.

**WHERE:** The bakery experience is in the cookery school in the walled garden.

**WHY:** When we get hands on alongside our team mates, it often creates unexpected conversations and connection.



# MICHELIN STARRED EXPERIENCE

WHAT: Our Michelin-starred team and sommeliers will prepare a tasting menu and wine flight.

WHERE: The Dining Room

WHY: Your time away together deserves a peak moment that will keep you talking long after you have left.

# UNWIND

WHAT: Massages with our specialist therapists. Schedule all your team in for some destressing. WHERE: The Woodland Pamper Rooms

WHY: We connect, learn and reimagine best when all those office stresses have lifted off.



# TEAM ACTIVITIES



## WHAT & WHERE

Within 10 mins of the Manor we have an off road event centre, the Landrover Experience and the Bear Grylls Activity centre. We can organise transport to any of these experiences as part of your team retreat. Alternatively a range of onsite activities can be organised to get your teams moving, laughing and competing.





# DR SALLY BELL

**WHAT:** Sally spent 20 years practicing as a GP before retraining in wellness medicine. Her 5 foundations framework is a revolutionary way of look at food, rest, sleep, connection and movement.

**WHERE:** The Cookery School

**WHY:** The health and wellbeing of your teams has a huge impact on your productivity and performance. Taking time out to invest in this area of their lives can have a disproportionate effect on company culture.

# STORY TIME

“THE JOURNEY TO A STAR”

**WHAT:** Hampton Manor is most famous for our Michelin-starred Peel's Restaurant. Founder, James Hill, shares the story of how the estate went from near dereliction to winning a Michelin star, leading a team all under 30 yrs old.

**WHERE:** The Library

**WHY:** Stories help inspire, impart courage and open up new perspectives.



# SIDEKICK

**WHAT:** Hannah Miller is a Gallup certified strengths coach, organisational consultant and founder of Sidekick. Her knowledge of our estate and team helps in crafting high impact programmes that create insight and transformation for teams. Hannah is a regular speaker at Vistage and has facilitated organisational change for a diverse range of businesses.

**WHERE:** The Courtyard

**WHY:** Companies that build strong cultures and focus on strengths consistently outperform those that don't.





THE SPACES



SMOKE

‘PERFECTLY  
IN TUNE  
WITH THE  
TIMES’



THE EVENING  
STANDARD





THE VICTORIAN GREENHOUSE





‘THE  
ATMOSPHERE  
IS INCREDIBLY  
RELAXED AND  
INFORMAL’

THE LAWYER’S  
MONTHLY



‘A LABOUR OF LOVE’  
THE TELEGRAPH



PEEL'S RESTAURANT



THE MAKER'S TABLE





THE TASTING ROOM

# THE PARLOUR







# BEDROOMS

The estate offers 19 onsite bedrooms and 24 bedrooms from January 2022. There are two local guest houses with a total of 11 bedrooms and local pub with 7 bedrooms just a few steps from our gates. We're happy to organise this additional accommodation for you, providing you with up to 42 rooms\*.

12 of these rooms across the manor, guest houses and pub are available as twin rooms, creating a maximum capacity of 54 residential guests.

\*Subject to availability.



THE COURTYARD



THE PRICING

# BOARD ROOM RETREATS

MAKE THE CONTEXT COUNT.  
CHOOSE A DISTINCTIVE  
ENVIRONMENT THAT SETS THE  
TONE WITH YOUR TEAM.



Boardroom retreats with us are never superficial, they're immersive. We only offer overnight experiences for boardroom retreats. If you're looking for just a gathering over a meal, have a look at our private dining packages.

Our boardroom retreats include:  
Exclusive hire of the Manor house during the day time\* with all its spaces: Courtyard, Parlour, Peel's Restaurant, Library, Maker's Table, Tasting Room.  
15 bedrooms overnight (check-in at 3pm, check-out at 11am)

You can upgrade to include an additional 24 rooms.\*\*

\*\*Subject to availability.

## 48 HOUR EXPERIENCE

Monday – Wednesday £10,500 ex VAT  
With 15 bedrooms

Wednesday – Friday £13,250 ex VAT  
With 15 bedrooms

Includes meals for 15 delegates; arrival snacks, dinner in Smoke on the first night and Peel's Tasting Menu on the second night, breakfast on two days, and lunch on the second day.

\*For our 48 hour Wed-Fri packages, Peel's Restaurant will be open to the public whilst you dine in Smoke.

## 24 HOUR EXPERIENCE

Monday - Tuesday £7500 ex VAT  
With 15 bedrooms

Tuesday – Wednesday £7500 ex VAT  
With 15 bedrooms

Includes lunch, Peel's Tasting Menu and breakfast for 15 delegates.

## THE EXPERIENCE MENU

Whisky Tasting  
Wine Tasting  
Brew Time  
Storytime  
Bread School

EXTERNAL PARTNERS  
Sidekick  
Dr Sally Bell

The above experiences can be included in your package to create a retreat that is perfectly tailored to your requirements.

\*For our 48 hour packages only.





# THE COTTAGE

The Manor Cottage is a unique space for small teams to escape to. A more private setting for conversational gatherings that require a sense of home and a series of rooms close together for break-out work. Perched on the edge of the walled garden you are transported far away from the office and are able to do your best work. We offer 4 bedrooms, a kitchen diner, lounge and working table seating for 10. Business coaches and wellness sessions available on request. Additional accommodation can be found at the neighbouring guest house or at the Manor House.

FOR SMALL GROUPS OF 4-10





## SELF-HIRE 48 HOUR RETREAT

Monday – Wednesday only £700pp ex VAT\*

On Monday to Wednesday, the cottage is self-service. It is inclusive of breakfast, lunch, snacks and dinner which will be delivered to the fridge and larder for guests to finish and serve themselves.

## GOURMET 48 HOUR RETREAT

Wednesday – Friday only £885pp ex VAT

Includes arrival snacks, dinner in Smoke on the first night and Peel's Tasting Menu on the second night, breakfast on two days, and lunch on the second day.

Our Cottage package includes:

Exclusive hire of Manor Cottage with all its spaces:  
Open plan dining room with lounge, kitchen with breakfast room, sunroom, and private garden.

4 bedrooms overnight (check-in at 3pm, check-out at 11am).  
You can upgrade to include an additional 6 rooms.\*  
Minimum 4 guests. Maximum 10 guests.

\*Subject to availability.







Hampton Manor is the perfect home for brands wanting to showcase their products in a sensory, experiential environment. Allow our team and the unique spaces across the estate to elevate your impact. We have long standing relationships with brands including Lexus, Jaguar Landrover, Radley, Aston Martin, Nyetimber and Rolex. Please contact our private events team. We will work with you to create a bespoke experience.



# BRAND EXPERIENCES







# PEEL'S PRIVATE DINING

## THE COURTYARD

The Courtyard is the best of modern and historic. Spacious, light and airy, you'll enjoy the outdoors from the inside, whatever the weather. The beautiful old stone walls ensure timeless character whilst the glass roofed atrium brings a contemporary feel to the occasion. A dramatic space with its own private bar, outdoor heated terrace and its own entrance.







## FIRST AND SECOND COURSES

Nori cured salmon  
Smoked salmon mousse, fennel, dill,  
buttermilk

Heritage tomatoes  
Smoked ricotta, lovage, foccacia crisps

Chicken and duck liver parfait  
Mushroom chutney

Middle white pork terrine  
Sage mayonnaise, beer pickled onions,  
apple puree

Garden beetroots, goats cheese  
mousse, pickled pear, sourdough  
crumb

*Choose two dishes from the above to  
create the four course menu*



## MAINS

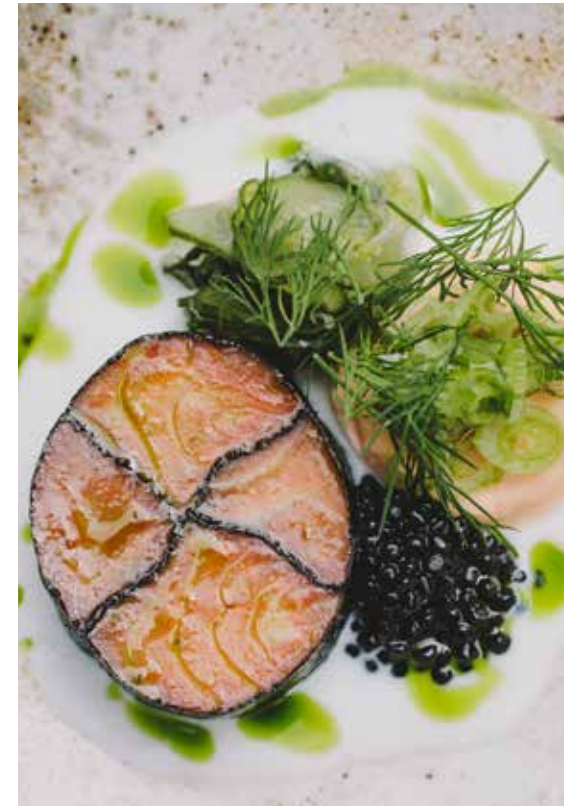
Beef sirloin  
Roast carrot, carrot puree, madeira  
sauce  
(or beef fillet £8)

Cotswold white chicken,  
Confit onion, tender stem broccoli,  
chicken skin crumb, tarragon sauce,  
(stuffed with truffle +£6)

Lamb rump  
(upgrade to whole saddle stuffed with  
garlic and rosemary + £6)  
Charred baby gem lettuce, peas, ewes  
curd, lamb gravy

Cod  
Air dried ham, mussels, samphire,  
champagne cream  
(or monkfish +£6.)  
Add this in as an extra fish course for  
£12

Butternut squash wellington  
Black garlic puree, king oyster  
mushroom, colston bassett cream



## DESSERTS

Chocolate cremeux  
Sherry caramel, cookie crumb, vanilla  
ice cream

Egg custard tart  
Seasonal fruit, nutmeg icecream

Whipped lemon curd  
Meringue, raspberry, verbena icecream

Almond cake  
Roasted peaches, vanilla ice cream

# MENU

Please refer to these as sample menus.  
Please check with our events team for  
any changes nearer the time of your  
event.





# YONDER EVENTS

TAKING HAMPTON MANOR BEYOND OUR WALLS

We create off-the-beaten-track events to take our food experiences beyond the estate's walls. With our personal relationships in the food world, we gain you access to hidden locations with a story to tell - host your party in a vineyard, brewery or farm.

We can also come to your headquarters, rooftop, house or private garden.

Email [yonder@hamptonmanor.com](mailto:yonder@hamptonmanor.com)



## PACKAGES:

£175 per person for:

Canapes

2 arrival glasses of Nyetimber  
Classic Cuvee

Peel's 3 course menu

Half bottle of wine

1 toast glass of Nyetimber Classic  
Cuvee

Water, tea, coffee

£200 per person

As above, with Nyetimber upgrade  
to Blanc de Blanc. Main course  
upgrade of cut of meat.

Minimum numbers

Maximum numbers

£250 per person

As above with fourth course and  
premium wine selection.

Inclusive of: chef and service team,  
plateware, glassware and cutlery.



## YONDER EVENING EXPERIENCES

**Low 'n' slow:** £25 per person. Beef Brisket served in a brioche bun · Berkswell cheese and truffle wedges · Heritage carrots, beetroot and onion slaw

**Fire and Feast:** £45 Whole roasted lamb or pig, Pink Fir Potatoes with confit garlic and pickled mustard · Seasonal crunchy garden salad

**Surf and turf:** £65 BBQ Rolled Beef Rib Eye · Roasted Lobster Tails · Seasoned Fries · Bearnaise Sauce

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