

# HAMPTON MANOR





# AN ESTATE DEDICATED TO FOOD-INSPIRED EXPERIENCES...

At Hampton Manor, we specialise in hosting food-led experiences. Our manor house, kitchen walled garden and bakery are the ingredients of our estate. You'll be in the hands of our Michelin-starred chefs, wine guides, whisky geeks, mixologists and organic growers so you can create the most tasteful of nights.





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



THE TIMES





THE MICHELIN-STARRED CUISINE  
IS BRILLIANT, THE ATMOSPHERE IS  
UNPRETENTIOUS AND FULL OF LIFE.

THE TELEGRAPH

It's a rare opportunity to be able to gather together. It's a chance to make some significant memories.

We're here to make your night live on, long after your event is over.

The strongest memories are multi-sensory... a glimpse, a taste, a scent.

At Hampton Manor we've been crafting bespoke experiences for over a decade. Hampton Manor is home to Peel's Restaurant where we've won a Michelin star, 4 AA rosettes and the UK title for Best Wine List from the AA. We were the first team to be awarded the Welcome and Service Award by the Michelin guide. We've created food experiences with the likes of the BBC, Michel Roux Jr and Aston Martin.



# 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

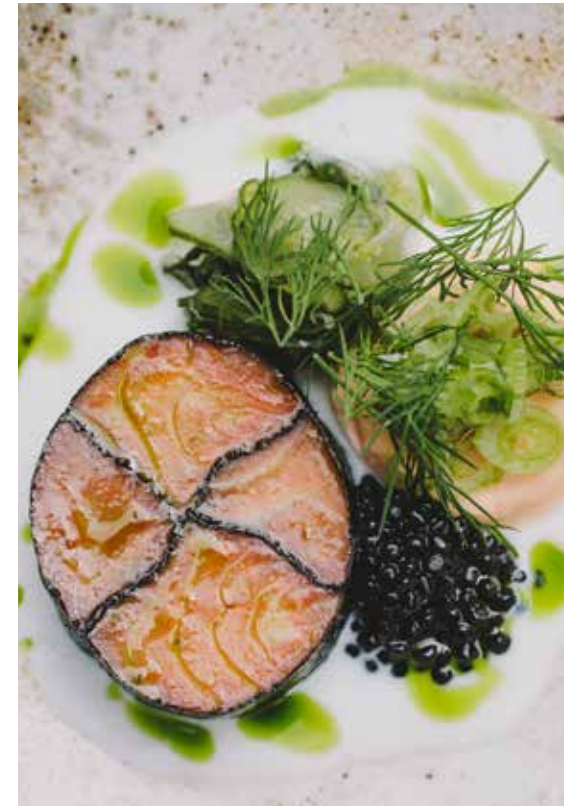
Beef sirloin  
Roast carrot, carrot puree, madeira  
sauce  
(or beef fillet £8)

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.









# PRICING

## PRIVATE DINING:

Private dining package  
£105 ex VAT  
£126 inc VAT

An arrival glass of Nyetimber Classic Cuvée  
Canapés  
4 course Tasting Menu  
Still or sparkling Belu Water  
Tea or coffee and sweet treat

## CASUAL DINING PACKAGE

Casual dining package  
£65 per head ex VAT  
£78 inc VAT

Gourmet BBQ with seasonal salads  
and bowl food desserts

## DETAILS

For all dining, there is:  
Minimum spend £2000  
Room hire £250 ex VAT

Minimum 16 guests.  
Maximum 60 guests.

The courtyard is available for lunches and dinners Monday to Thursday.\*  
\*Subject to availability

Contact [events@hamptonmanor.com](mailto:events@hamptonmanor.com)  
01675 446080







# NEXT STEPS

## RECEIVE YOUR QUOTE

Send us an email with your numbers and dates

## BOOK YOUR DATE

Book with 25% of your final price

## FEAST!

Contact [events@hamptonmanor.com](mailto:events@hamptonmanor.com)

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