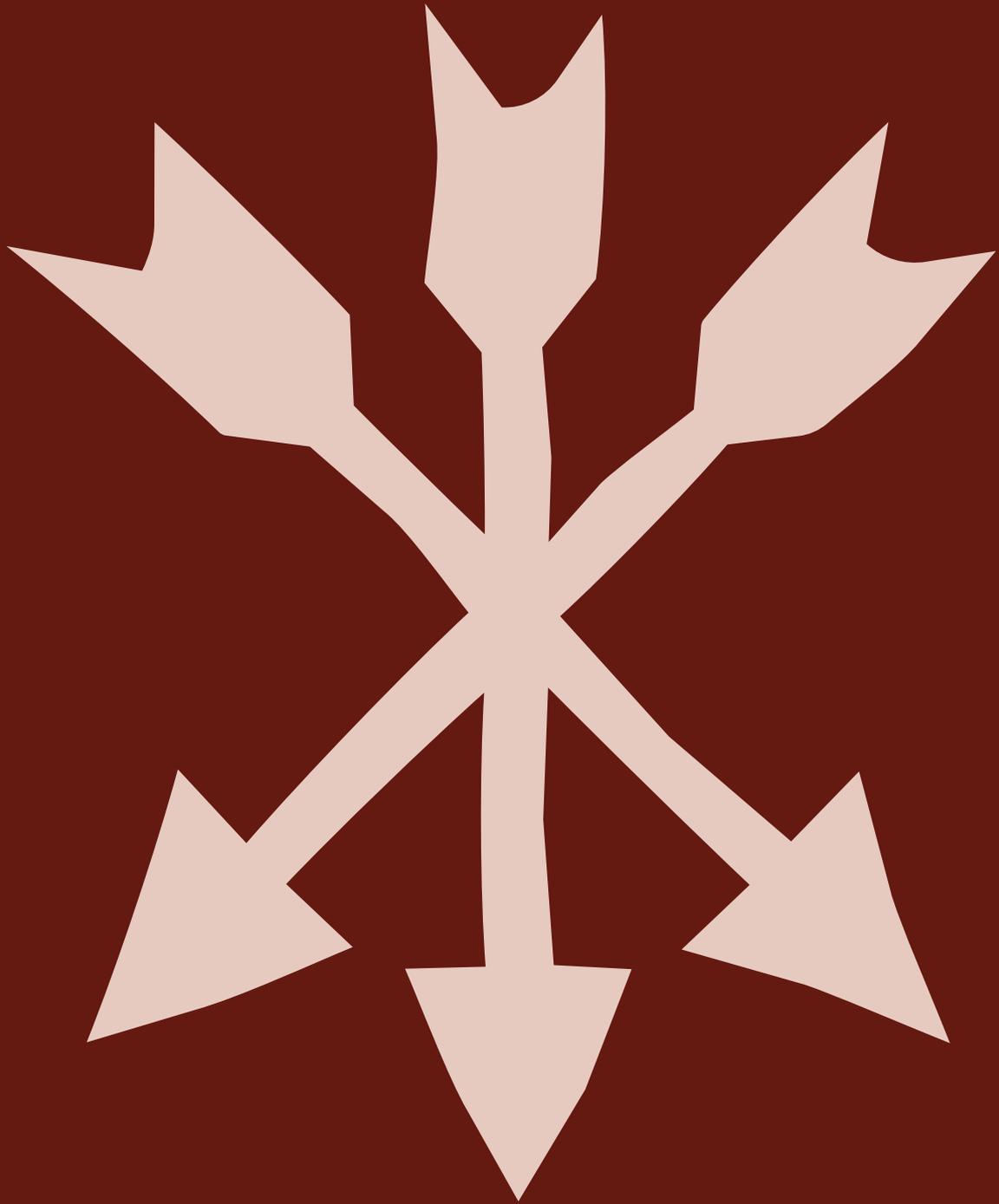
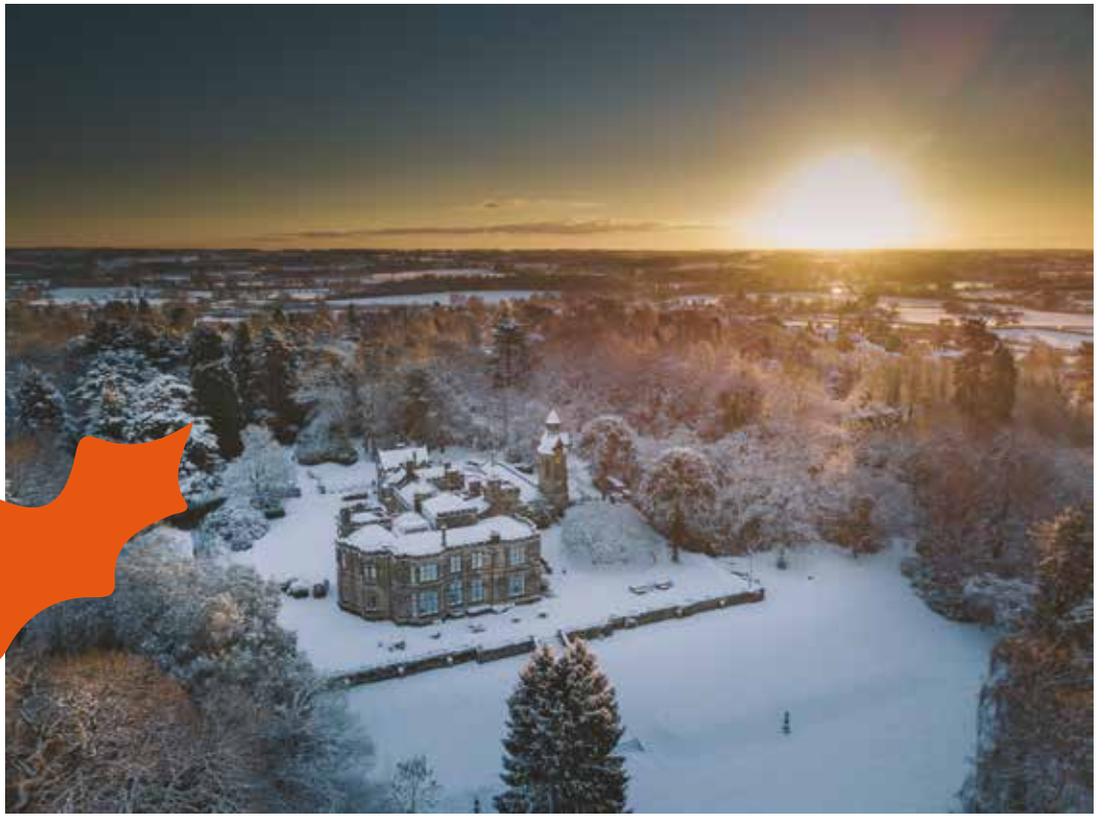


MANOR



CHRISTMAS





**It's rare to find a Michelin-starred restaurant that looks after private dining for up to 120.**

There's nothing like a country house for the festive feel. Roaring log fires, frosty walks, fall-into beds and sumptuous dining.



# CHRISTMAS AT THE MANOR

# THE COURTYARD

A dramatic space with its own private bar and terrace, The Courtyard is the best of modern and historic. With its warm stone walls and glass atrium ceiling, you'll guests will be seated between candlelight and starlight. Seats 16-132



## **AVAILABILITY:**

Day hire: Morning til 5pm

Lunch hire: 12pm til 5pm

Evening hire: 630pm for set up, 7pm for guest arrival.

Bar closes at midnight.

Wednesday-Saturday: up to 60 guests without exclusive use. Up to 132 with exclusive use hire of manor house.

Sundays-Tuesday up to 132 guests

## **ENTERTAINMENT**

A minimum of 7 bedrooms must be booked if there is any music after the dinner.



# PEEL'S RESTAURANT

For smaller groups of up to 24, gather around the long oak table in the heart of Peel's Restaurant. Seats up to 12 on one table or up to 24 on grouped tables.



# PRICING

## **PEEL'S CHRISTMAS PACKAGE**

An arrival glass of Nyetimber Classic Cuvée  
Canapes  
4 course tasting menu by Michelin-starred Peel's restaurant  
Still or sparkling Belu Water  
Tea or coffee and sweet treat

£126 per person (£105 ex vat)

## **SMOKE CHRISTMAS PACKAGE**

Craft beer or G&T on arrival  
Grazing snack  
3 course menu by Smoke Restaurant  
Still or sparkling Belu Water  
Tea or coffee

£90 per person (£75 ex vat)

## **PRICING CONDITIONS FOR ALL BOOKINGS**

Room hire starts at £250 ex vat  
Minimum 16 guests.  
Minimum spend £2500.  
Lunch: 12-5pm  
Dinner: 630-midnight  
For all day hire, please see our wedding packages.



# THE MICHELIN STARRED EXPERIENCE



## PEEL'S PACKAGE

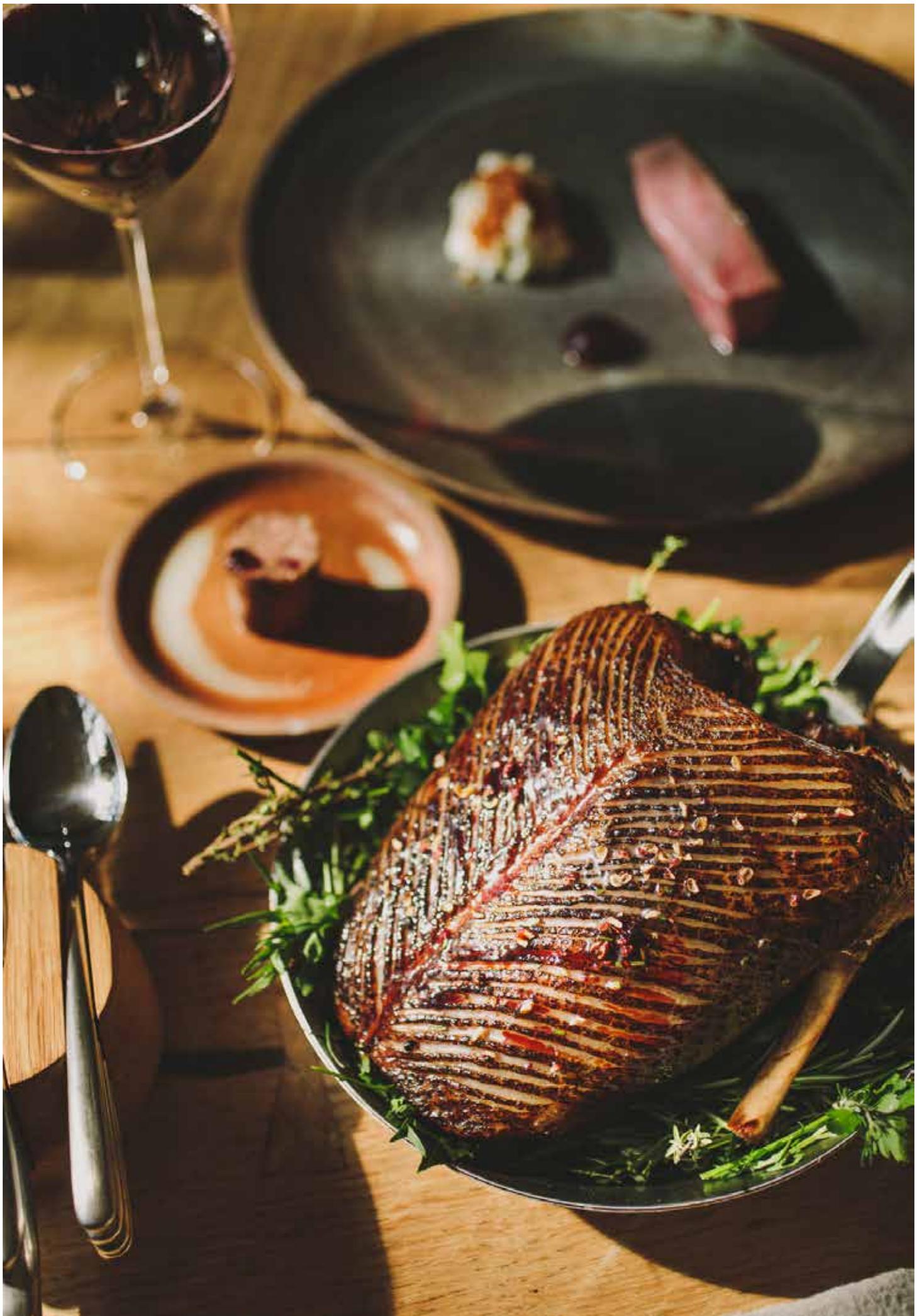
An arrival glass of  
Nyetimber Classic Cuvée  
Canapes  
4 course Christmas menu by  
Michelin-starred Peel's restaurant  
Still or sparkling Belu Water  
Tea or coffee and sweet treat

£126 per person (£105 ex vat)

PEEL'S RESTAURANT won its star in 2016. Peel's food is deliciously indulgent with nostalgic nods to the festive dishes we all love.

Our kitchen is always creating with the best of what is in season.

Choose Peel's if you are looking to create a dinner of sensations, with impeccable attention to detail.



# THE SMOKE EXPERIENCE



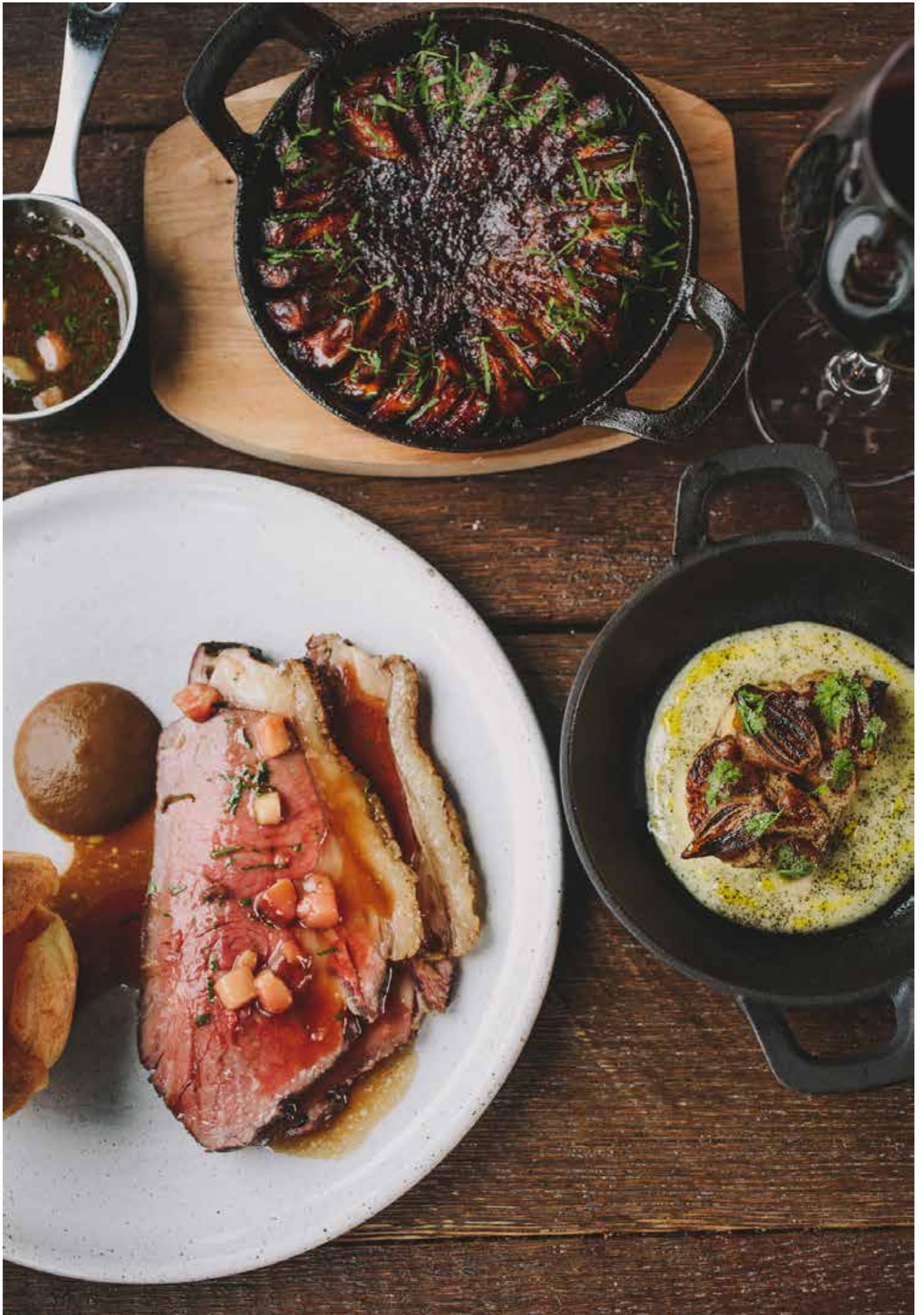
## **SMOKE PACKAGE**

Craft beer or G&T on arrival  
Grazing snack  
3 course menu  
Still or sparkling Belu Water  
Tea or coffee  
Fire pits and s'mores outside\*  
£90 per person (£75 ex vat)

\*weather permitting

Smoke's menu brings you comforting flavours with creative simplicity from Stuart Deeley, Masterchef Champion 2019, our head chef of Smoke.

Choose the Smoke menu if you are looking for a relaxed, hearty feel where you can help yourself to a bottle of beer from a bucket! The tone of the night is convivial with long tables and candlelight.



# THE FOODIE'S CHRISTMAS FAIR

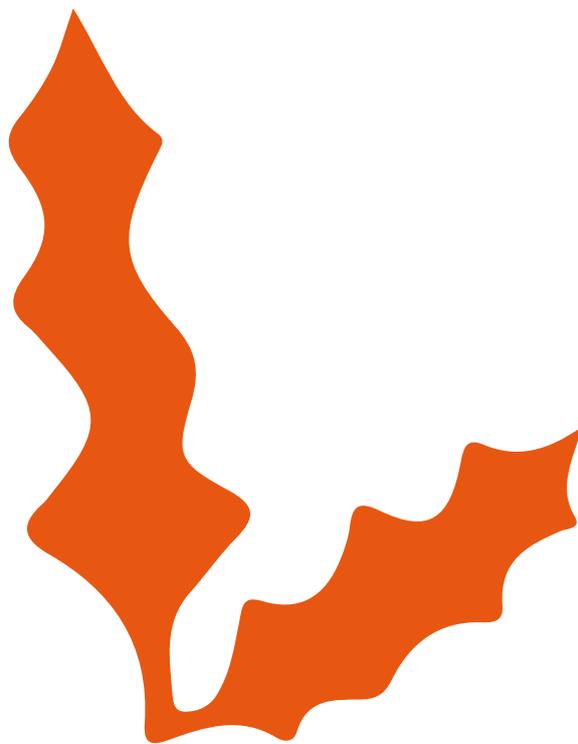


**SAVE THE DATE**

Further details to be released in autumn

# 4TH DECEMBER

# CHRISTMAS DAY EVE BOXING NYE



## **CHRISTMAS EVE LUNCH**

4 courses in Smoke  
£85

## **CHRISTMAS EVE DINNER**

4 courses in Peel's Restaurant  
£95

## **CHRISTMAS DAY**

Tables of up to 8 in Peel's Restaurant  
Groups available in the Courtyard  
Welcome drink  
5 courses with cheese  
£250 per person  
£125 per child

## **BOXING DAY LUNCH**

4 courses in Smoke  
£85

## **NEW YEARS EVE**

5 courses in Smoke  
With drinks pairing  
£175

**BOOKINGS OPEN ON  
1ST SEPTEMBER**

# NEXT STEPS

## **RECEIVE YOUR QUOTE**

Send us an email with your numbers and dates

## **BOOK YOUR DATE**

Book with deposit of 25% of your final price

## **GATHER**

Make your festive memories

## **Hampton Manor**

Shadowbrook Lane  
Hampton-In-Arden  
B92 0EN

T: 01675 446 080

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