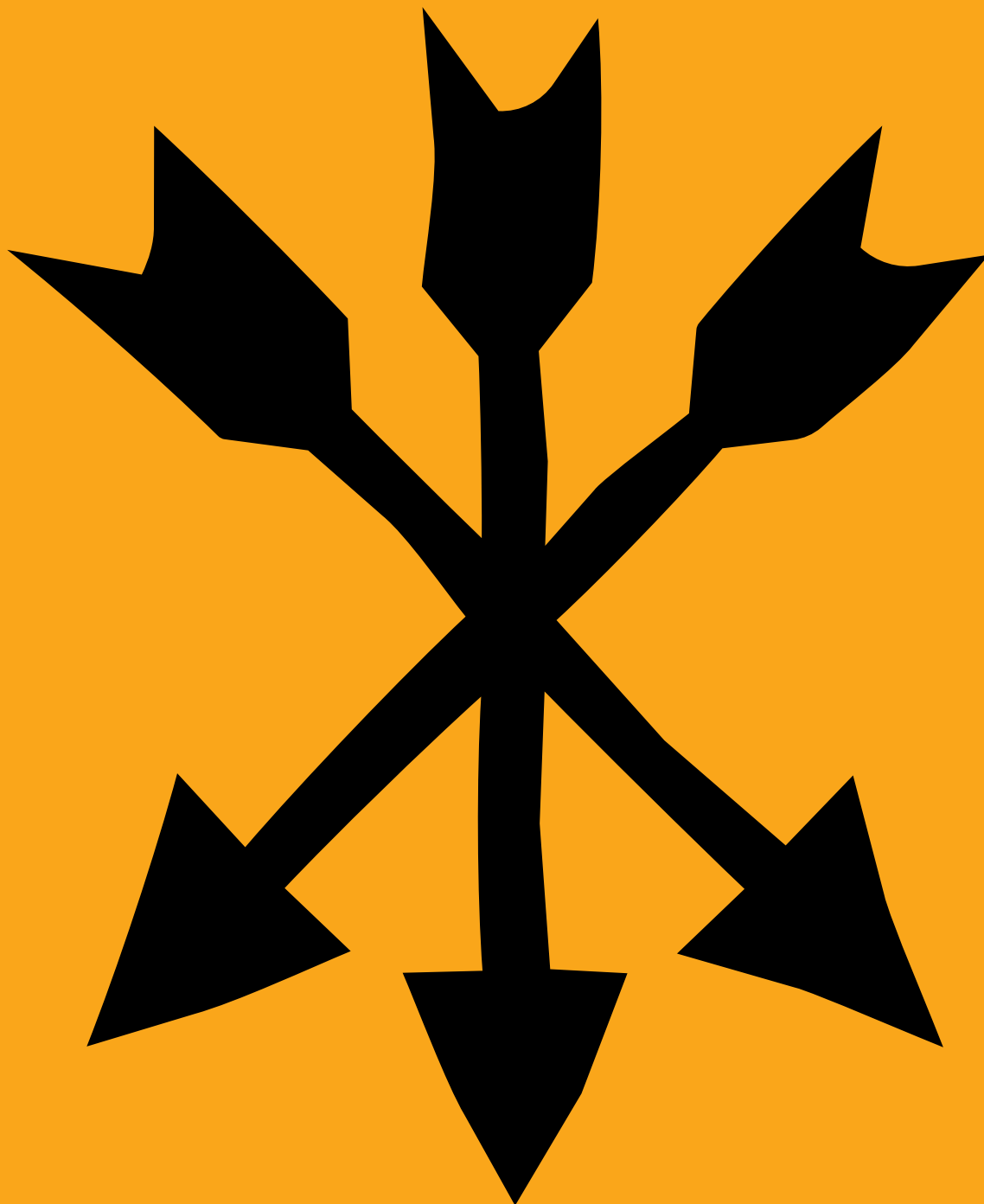


HAMPTON

PRIVATE DINING



MANOR

AN ESTATE
DEDICATED
TO FOOD...

WHERE TIME
TOGETHER IS
DELICIOUSLY
REWARDING



It's rare to find a Michelin-starred manor house that looks after private dining for up to 130.

Within the beauty of a historic manor house, the table is laid to make landmark memories.



THE COURTYARD

FEATURES

Glass roof
Warm stone walls
Abundant natural daylight
Second smaller atrium, separated by a curtain
Private bar
Heated outdoor garden terrace
BBQ on terrace

NUMBERS

One table for up to 24
Long tables for up to 128
Round tables for up to 132

AVAILABILITY

9-5pm or 6:30-midnight
Minimum spend applies for each session
All menus are available in the Courtyard



THE PARLOUR

FEATURES

Private lounge and dining
Two large windows
Overlooking lawns
Fireplaces at either end

NUMBERS

Minimum 10
Maximum 20

AVAILABILITY

For private lunches or dinners



DINING ROOM

FEATURES

Hand painted chinoiserie walls
Views of the clocktower
Long hand carved oak table
Oak pannelling
Log fire
Laid with 1- 3 long tables

NUMBERS

Minimum 8
Maximum 42

AVAILABILITY

For private lunches and dinners



TASTING ROOM

FEATURES

Our Chef's table
Glass window into the kitchen
so you can watch the chefs cook
Private oak panelled room

NUMBERS

Minimum 4
Maximum 8

AVAILABILITY

Lunch or dinner, we serve our
'Taste of the Estate' menu
5 signature courses from our restaurants,
Manor House and bakery



PRICING

PRIVATE DINING MENU

2 courses dinner £80 (£60.67 ex vat)

3 courses dinner £90 (£75 ex vat)

4 courses dinner £100 (£84 ex vat)

TASTING MENUS

These are set menus

5 courses £115 (£105 ex vat)

7 courses £145 (£120.84 ex vat)

Dining room or Sunday lunches:

2 courses lunch £70 (£58.34 ex vat)

3 courses lunch £80 (£60.67 ex vat)

CASUAL OPTIONS

Deli Buffet £65 (£54.17 ex vat)

Gourmet BBQ £85 (£70.84 ex vat)

AFTERNOON TEA

£65 (£54.17 ex vat)

Please also see minimum spends*



Please also see minimum spends*
(see overleaf)

MINIMUM SPENDS APPLY

*If minimum spends are not reached, room hire applies.

MINIMUM SPENDS FOR COURTYARD

Mon-Thurs

9am-5pm or 7pm-1030pm : £2500 on food and pre-paid drink packages

All day hire until 1030pm: £5000 on food and pre-paid drink packages

Any hire that lasts until midnight: £8000 on food packages on food and pre-paid drink packages or on 7 allocated bedrooms.

Fri-Sat**

9am-5pm £2500 on food packages and pre-paid drink packages

7pm-1030pm: £3500 on food packages and pre-paid drink packages

All day hire until 1030pm £6000 on food and pre-paid drink packages

Any hire that lasts until midnight: £9000 on food and pre-paid drink packages or on 7 allocated bedrooms.

For hire until 1030pm: last orders at 1030pm, exit by 11pm

For late night hire until midnight: last orders at 1145pm.

Minimum 16 guests, maximum 132.

MINIMUM SPENDS FOR DINING ROOM**

£1000 for lunch (12-4pm)

£1500 for dinner (7-11pm)

Minimum 9 guests, maximum 42

MINIMUM SPENDS FOR PARLOUR**

£1000 for lunch (12-4pm)

£1500 for dinner (7-11pm)

Minimum 10 guests, maximum 20

**If your food and pre-paid drink package order is below our minimum spends, we will add a room hire fee*

***For Fri-Sunday events, these cannot be booked until 4 months in advance unless your spend is over £20,000 May-Dec or £8,000 Jan-Mar.*





GARDEN COURSE

—

TOMATO GAZPACHO
Burrata, sourdough croutes



STARTER

—

SMOKED TROUT RILLETTE
kohlrabi, elderflower salad

CAULIFLOWER
Berkswell sauce, beer pickled onions

CHICKEN LIVER PARFAIT
Smoked beetroot ketchup, pickled beetroot sourdough,
compressed apple

SAMPLE MENU



MAIN

—

ROAST BEEF

Bone marrow gravy

COTSWOLD CHICKEN

Pea, lettuce, bacon

COD

XO beurre blanc, sea vegetables

All served with boulangere potatoes



DESSERT

—

BAKED ALASKA

Blackberry, custard

CHOCOLATE DELICE

Poached pear, yoghurt sorbet

BROWN SUGAR BRÛLÉE

Lingonberry compote, crème fraîche ice-cream

All guests will eat the same menu, (one starter, one main, one dessert) unless they have an allergy or dietary. Vegetarian options are offered as a second option as well.

THIS IS SAMPLE MENU ONLY. MENUS CHANGE EVERY SEASON.



SUNDAY
LUNCH

THE BBQ EXPERIENCE



Photo credit: Anna Clarke

SUMMER BBQ PACKAGE

4 BBQ dishes (both meat and fish)

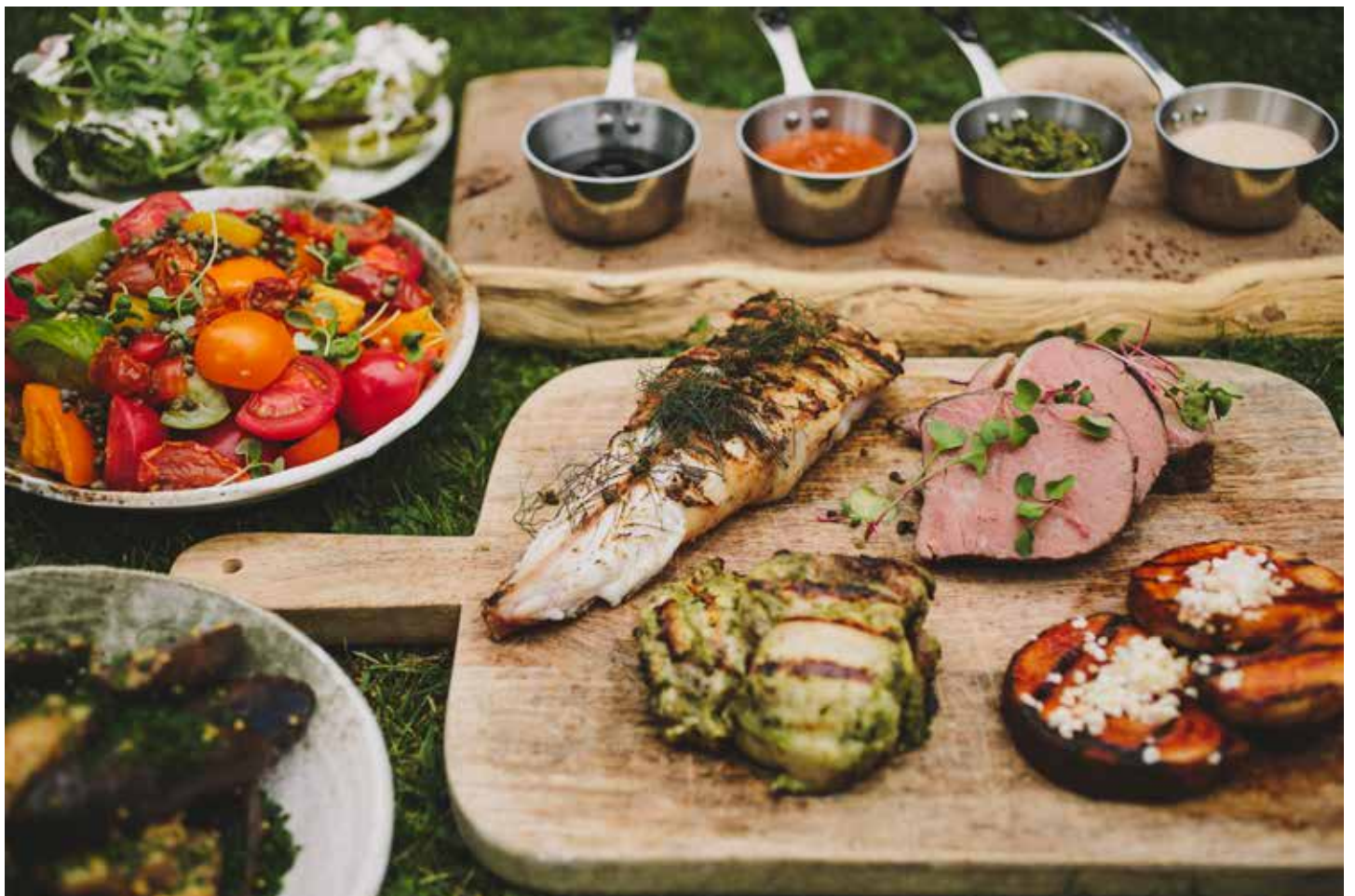
3 seasonal salads

Dessert

From £60 per person

Out on the terrace, the Big Green Eggs will be alight. For those of you who don't know your gas from your grill, the Big Green Egg is the Aston Martin of the BBQ world and sends any BBQ afficionado into a flush.

With your own private south-east facing terrace, its a lunch time sun trap.



THE BEDROOMS



The estate offers up to 24 bedrooms.

MANOR BEDROOMS



COTTAGE BEDROOMS

WALLED GARDEN SUITES



NEXT STEPS

RECEIVE YOUR QUOTE

Send us an email with your numbers and dates

BOOK YOUR DATE

Book with a deposit of 25% the total quotation

GATHER

Make your landmark moment

Hampton Manor

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