

Haighton Manor
Hotel • Restaurant • Weddings

Christmas & New Year 2010



Haighton Manor
Weddings • Conferences • Events

Haighton Manor • Haighton Green Lane • Haighton • Preston PR2 5SQ
Telephone: 01772 663170 • Fax: 01772 663171
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www.haightonmanor.com

We've all the ingredients for
a great festive season!

DINNER DANCES

£19.95 per person if booked and **£10 deposit** paid per person
by 1st august 2010 for midweek dinner dances

£21.95 per person if booked and **£10.00 deposit** paid per person
by 1st august for friday and saturday dinner dances

£23.95 per person if booked after that date for midweek bookings
and £29.00 for friday and saturdays

Christmas is a special time when we all go out to celebrate. This year especially for you we are doing a **LUNCHTIME SPECIAL** in our restaurant which is really worth celebrating. Come along for our set lunch for only **£13.95** which is available Wednesday Thursday and Friday lunchtimes between 12.00pm and 2.00pm.

The Menu Comprises:-

Homemade Leek and Potato Soup

or

Homemade Duck Liver, Cranberry and Port Pate

Caramelised red Onion Chutney and toasted Crostini

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Roast Local Turkey

With all the trimmings

or

Slow Pot Roasted Brisket of Beef

Served with a rich Red Wine Gravy and Yorkshire Pudding

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Christmas Pudding and Rum sauce

or

Winter Fruit Pavlova

Coffee / Tea and Mince pie

Private parties available on request at lunch or dinner

TERMS AND CONDITIONS

- 1) All reservations will be treated as provisional until deposits are received and will be held for no longer than 14 days.
- 2) Full payment of all Christmas bookings must be received 14 days prior to your event
- 3) Deposit monies are non refundable and cannot be transferred towards wine or drinks.
- 4) Pre-orders are required 14 days prior to the event. The hotel reserves the right to select dishes after that period.
- 5) The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers.
- 6) Bedrooms are available from 2pm and are kindly requested to be vacated by 11am. Please note all rooms are non smoking.
- 7) The hotel reserves the right to charge the organiser, company or individual for any damage caused to the hotel.
- 8) The hotel reserves the right to refuse entry or ask patrons to leave the event for unreasonable behaviour.
- 9) Guests bringing alcohol or other beverages into the premises will be asked to leave.
- 10) It is illegal to purchase alcohol for anyone under the age of 18 years.

TO BOOK

Tel: 01772 663 170

Email: info@haughtonmanor.com

Please complete the booking form and return with the required deposit

BOOKING FORM

Name

Company Name

Date of Function / Booking

Number of Guests

Deposit

A non-refundable deposit of £10 per person is required for Christmas Party Nights.

A non-refundable deposit of £20 per person required for Christmas Day and New Year's Eve.

Full payment is required for all Christmas Parties, Christmas Eve, Christmas Day and New Year's Eve 14 days beforehand.

Postal Address

.....

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Email

Once a deposit is received, a pre-order for the menu choice and a full wine list will be issued with a written confirmation.

TABLE D'HOTE MENU

*** STARTERS ***

Homemade Leek and Potato Soup v
With toasted Croutons

Homemade Duck Liver, Cranberry and Port Pate
Caramelised red Onion Chutney and toasted Crostini

Stilton and Garlic Mushrooms v

Chilled duo of Melon, Mulled Wine and Berry Compote v

*** MAINS ***

Succulent Roast Turkey
With traditional accompaniments & Cranberry Gravy

Fillet of Salmon
With a creamy White Wine and Dill sauce

Slow Pot Roasted Brisket of Beef
Served with a rich Red Wine Gravy and Yorkshire Pudding

Cherry Tomato and Goats Cheese Tartlet v

*** DESSERTS ***

Traditional Christmas Pudding
With Rum sauce

Chocolate Torte
With Chantilly Cream

Winter Fruit Pavlova
With forest fruit Coulis

Baileys Creme Brulee

Coffee and Mince Pies

£17.95 per person dinner
Wednesday and Thursday

£19.95 per person Friday and Saturday

CHRISTMAS PARTY MENU

*** STARTERS ***

Homemade Leek and Potato Soup v

With toasted Croutons

Homemade Duck Liver, Cranberry and Port Pate

Caramelised red Onion Chutney and toasted Crostini

Stilton and Garlic Mushrooms v

Chilled duo of Melon, Mulled Wine and Berry Compote v

*** MAINS ***

Succulent Roast Turkey

With traditional accompaniments & Cranberry Gravy

Fillet of Salmon

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Served with a rich Red Wine Gravy and Yorkshire Pudding

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*** DESSERTS ***

Traditional Christmas Pudding

With Rum sauce

Chocolate Torte

With Chantilly Cream

Winter Fruit Pavlova

With forest fruit Coulis

Baileys Creme Brulee

Coffee and Mince Pies

Friday 3rd December

Saturday 4th December

Friday 10th December

Saturday 11th December

Wednesday 15th December

Thursday 16th December

Saturday 18th December

Private parties available on request at lunch or dinner

Why not book your Corporate
or Social event at

HAIGHTON MANOR COUNTRY HOUSE HOTEL

Haighton Manor Country House Hotel offers a high
standard of cuisine and service in unique surroundings.



ACCOMODATION

Haighton Manor Country House Hotel has eight stunningly individual bedrooms. All the bedrooms are stylish, with elegant furnishings, spacious and comfortable with superb ensuite bathrooms and have an ambience all of their own.

Why not make the most of your party night and stay overnight at Haighton Manor.....



CHRISTMAS EVE

*** STARTERS ***

HONEY ROASTED CARROT, PARSNIP AND GINGER SOUP

MEDLEY OF SMOKED FISH

Smoked Salmon, Halibut and Mackerel, with a quenelle of Manx Kipper Pate, a petit salad and homemade granary bread

DUO OF MELON

Fantails of Ogen and Canteloup Melon with a winter Berry Compote

DUCK LIVER TERRINE

Duck livers blazed in Brandy set in a terrine with Chicken fillet and pimentos then wrapped in Bacon. Served with a Red Onion Chutney

*** MAINS ***

ROAST LOCAL TURKEY

Olde English stuffing & traditional accompaniments

ROAST SIRLOIN OF BEEF

Yorkshire pudding and a rich red wine gravy

HALF ROAST DUCKLING

Served with black cherry and kirsch sauce

GARLIC ROASTED MONKFISH

Monkfish wrapped in Pancetta gently roasted with Garlic and Herbs. Served with a creamy white wine and Dill sauce

ROASTED VEGETABLE WELLINGTON

Assorted Vegetables gently roasted encased in puff pastry. Served with a Provencale sauce

*** DESSERTS ***

TRADITIONAL CHRISTMAS PUDDING

Served with rum sauce

AUNTIE DOREEN'S STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

BRANDY SNAP BASKET

With vanilla ice cream topped with a warm winter berry compote

CHOCOLATE AND ORANGE TRUFFLE TORTE

With cointreau infused chantilly cream

A SELECTION OF LOCAL AND REGIONAL CHEESES

COFFEE AND MINCE PIES

£24.50 Per Person

CHRISTMAS DAY LUNCHEON

KIR ROYALE, BUCKS FIZZ OR SHERRY ON ARRIVAL

*** STARTERS ***

HONEY ROASTED CARROT, PARSNIP AND GINGER SOUP

MEDLEY OF SMOKED FISH

Smoked Salmon, Halibut and Mackerel, with a quenelle of Manx Kipper Pate, a petit salad and homemade granary bread

DUO OF MELON

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*** DESSERTS ***

TRADITIONAL CHRISTMAS PUDDING

Served with Rum sauce

AUNTIE DOREEN'S STICKY TOFFEE PUDDING

Butterscotch sauce and Vanilla ice cream

BRANDY SNAP BASKET

With vanilla ice cream topped with a warm winter berry compote

CHOCOLATE AND ORANGE TRUFFLE TORTE

With Cointreau infused chantilly cream

A SELECTION OF LOCAL AND REGIONAL CHEESES

COFFEE AND MINCE PIES

£59.50 Per Person Christmas Day

£24.75 Children under 12

NEW YEARS EVE GALA DINNER AND DANCE

ARRIVE AT 7PM FOR A GLASS OF KIR ROYALE
AND LANCASHIRE CANAPES

*** STARTERS ***

DUCK LIVER TERRINE

Duck livers blazed in Brandy set in a terrine with Chicken fillet and pimentos then wrapped in Bacon. Served with a Red Onion Chutney
or

CROWN OF OGEN MELON

A Van Dyked Ogen Melon filled with a Blackcurrant Sorbet then topped with a Cointreau infused winter Berry Compote

*** INTERMEDIATE ***

SMOKED SALMON ROULADE

Scottish Smoked Salmon rolled with cream cheese and dill. Served with a Petit Salad and a light Dill Dressing

*** MAINS ***

PEPPERCORN ENCRUSTED ROAST FILLET OF BEEF

Whole Fillet of Beef encrusted with cracked Black peppercorns. Flash roasted then carved. Served with a Rich Red Wine, Port and Wild Mushroom Sauce

SUPREME OF CORNFED CHICKEN

Roasted Corn fed Chicken Breast served with a creamy white wine, Vermouth and Coriander Sauce

FETA CHEESE & CHERRY TOMATO TARTLET

Served with a creamy White Onion sauce

*** DESSERTS ***

CHOCOLATE AND RUM SOAKED RAISIN TRUFFLE TORTE

Served with caramelised Kumquats and a Rum infused Chantilly cream

AUNTIE DOREENS STICKY TOFFEE PUDDING

Served with Butterscotch Sauce and Vanilla Ice Cream

A SELECTION OF LOCAL AND REGIONAL CHEESES

Coffee and Petit Fours

£55.00 Per Person

Book a table of 8 or more £50 per person