



MANOR

COLLECTION

Hartsfield Manor  
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*Christmas*

2024

HARTSFIELD MANOR

BETCHWORTH • SURREY

## BOOKING CONDITIONS

### Bookings

- All bookings must be confirmed in writing and a non-refundable deposit paid.
- Provisional bookings will be released without notification if not confirmed within seven days.

### Deposits and Payments

- A non-refundable and non-transferable deposit of £10 per person is required for all lunch and public dinner bookings. Corporate, Staycation, Christmas Day Lunch and New Year's Eve bookings are subject to a 25% payment deposit.
- Final numbers for all bookings must be confirmed one month in advance along with full (and non-refundable) payment for the stated final numbers.
- Bookings made within four weeks of the date require full payment upon booking.
- The numbers sitting, or the numbers confirmed, whichever is the greater, will be the numbers charged.
- Credit facilities will only be offered to clients with approved credit accounts.
- The hotel reserves the right to cancel any event up to two weeks before should bookings fail to reach the minimum number. In this case every effort will be made to offer an alternative date. If this is not possible a full refund will be given.
- Please note that after full payment has been received, no cancellation refunds or payment transfers against other services at the hotel are available.

### Details

- All parties must pre order their menu choices one month in advance.
- If you have a specific dietary requirement or for more information on food allergens please speak to us.
- Smart dress is required on all occasions.
- Under 18's are not permitted at evening events.
- Seating arrangements cannot be notified until one week prior to the event.
- Drinks bought from outside the hotel are not allowed to be consumed on the hotel premises – a penalty fee will be applied for any party guests that are found doing so.
- We reserve the right to make alterations to notified plans.
- No changes to bookings will be accepted one week prior to the event.
- The hotel reserves the right to refuse admission.
- We can cater for any dietary requirement on request, but please ask a member of the team in advance, for more specific details with regards to allergens or intolerances.
- Menu abbreviations – v : vegetarian ve : vegan gf : gluten free ve/gf option : available on request



# Welcome

## WISHING ALL OUR GUESTS A VERY MERRY CHRISTMAS

Whether you're looking for a festive lunch with your closest relatives or an office Christmas party to remember, look no further than Hartsfield Manor. A time of fun and celebration, our dedicated team look forward to welcoming you this Christmas.

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# Christmas

## PARTY NIGHTS

FRIDAY 29TH, SATURDAY 30TH NOVEMBER 2024

THURSDAY 5TH, 12TH DECEMBER 2024

FRIDAY 6TH, 13TH, 20TH DECEMBER 2024

SATURDAY 7TH, 14TH, 21ST DECEMBER 2024

Gather friends and work colleagues for a memorable night at Hartsfield Manor. Be greeted with a glass of Prosecco as you join your friends at the bar, before adjourning to the dining room to enjoy a three course dinner and novelties. Afterwards, revel in the party atmosphere with our resident DJ. Why not make a night of it and stay over and relax with a leisurely breakfast in the morning.

Drinks: 7:00pm | Seating: 7:30pm | Carriages: 12:00am (Thur), 12:30am (Fri/Sat)

### Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£105 single / £115 double** | Fri-Sat: from **£120 single / £130 double**

\*excludes New Year's Eve

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**



Glass of Prosecco on arrival

## Starters

Roasted sweet potato soup, chilli oil **ve**

Smoked salmon, horseradish mayonnaise, dressed leaves **gf**

Ham hock terrine, drunken berries, dressed leaves, granary toast **gf option**

## Mains

Slow roasted turkey breast, pig in blanket, roast potatoes, seasonal vegetables, pan gravy **gf option**

Honey and mustard glazed pan roasted salmon, sauté potatoes, seasonal vegetables, nutmeg butter **gf**

Classic nut roast, roast potatoes, seasonal vegetables, pan gravy **v ve/gf option**

## Desserts

Chocolate orange torte, raspberry coulis **v**

White chocolate cheesecake, berry compote **v ve/gf option**

Classic Christmas pudding with brandy custard **v ve/gf option**



Tea, coffee and mince pies

### PRICE PER PERSON

**£55 THURS | £65 FRI & SAT**

**£10 UPGRADE PRICE PER PERSON  
TO INCLUDE ½ BOTTLE OF HOUSE WINE**

Other dietary requirements available upon request – see booking conditions



# Murder Mystery

**PARTY NIGHTS**

**SUNDAY 1ST, 8TH, 15TH DECEMBER 2024**  
**WEDNESDAY 4TH, 11TH, 18TH DECEMBER 2024**

Got a killer Christmas party idea?  
Get your sleuth on and join us for an ultimate night of festive feasting mixed with mystery and intrigue! Enjoy a delicious three course meal whilst trying to solve the mystery of whodunnit. Then dance the night away with our resident DJ spinning all of your favourite tunes.  
Sign up now – it’s gonna be murderously fun!

Bar opens: 6:30pm | Seating: 7:00pm | Finish: 11:00pm

## Why not stay the night?

Bed and Breakfast

Sun-Thurs: from **£105 single / £115 double** | Fri-Sat: from **£120 single / £130 double**

\*excludes New Year’s Eve

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

## Starters

Smoked salmon, horseradish mayonnaise, dressed leaves **gf**

*or*

Roasted sweet potato soup, chilli oil **ve**

## Mains

Slow roasted turkey breast, pig in blankets, roast potatoes, seasonal vegetables, pan gravy

**gf option**

*or*

Classic nut roast, roast potatoes, seasonal vegetables, pan gravy **v**

**ve/gf option**

## Dessert

White chocolate cheesecake, berry compote **v**

*or*

Tea, coffee and mince pies

**£45 PER PERSON**

**£10 UPGRADE PRICE PER PERSON  
TO INCLUDE ½ BOTTLE OF HOUSE WINE**

Other dietary requirements available upon request – see booking conditions



# Festive

## LUNCHES

AVAILABLE EVERYDAY THROUGHOUT DECEMBER\*

We believe that Christmas lunch shouldn't be limited to just one special day, which is why we have made our exceptional festive lunch available throughout the month of December. Why not assemble old friends and extended family to celebrate the joys of the festive season at our beautiful manor house and spoil yourselves with a sumptuous three course meal.

Seating from 12:30pm to 1:30pm

\*not available on the days of the Grinch themed lunch, Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day.

### Why not stay the night?

Bed & Breakfast prices available, please speak to a member of the team.

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

## Starters

Roasted sweet potato soup, chilli oil **ve**

Smoked salmon, horseradish mayonnaise, dressed leaves **gf**

Ham hock terrine, drunken berries, dressed leaves, granary toast **gf option**

## Mains

Slow roasted turkey breast, pig in blanket, roast potatoes, seasonal vegetables, pan gravy **gf option**

Honey and mustard glazed pan roasted salmon, sauté potatoes, seasonal vegetables, nutmeg butter **gf**

Classic nut roast, roast potatoes, seasonal vegetables, pan gravy **v ve/gf option**

## Desserts

Chocolate orange torte, raspberry coulis **v**

White chocolate cheesecake, berry compote **v ve/gf option**

Classic Christmas pudding with brandy custard **v ve/gf option**



Tea, coffee and mince pies

**£32 PER PERSON**

Other dietary requirements available upon request – see booking conditions



# Festive

## AFTERNOON TEA

FROM MONDAY 25TH NOVEMBER THROUGH  
TO WEDNESDAY 1ST JANUARY 2025

Get into the festive spirit and treat your friends and loved ones to a delicious afternoon tea at Hartsfield. Enjoy a generous selection of homemade cakes and sandwiches, with a variety of teas and coffee on offer. Why not crank it up a notch and celebrate the festive season with a glass of fizz!

Available from 2:00pm to 4:00pm

### Why not stay the night?

Bed & Breakfast prices available, please speak to a member of the team.

For bookings call **01737 845 300** or email [events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)

## Sandwiches

Selection of white, granary and rye bread

Turkey and cranberry

Egg and watercress, mayonnaise v

Smoked salmon and cream cheese

Brie and redcurrant v

## Savoury & Scones

Savoury vegetarian quiche v

Freshly baked traditional and fruit scones, Cornish clotted cream, winter berry compote v

## Cakes

Chocolate orange delice v

Salted caramel tart v

Clementine Swiss roll v

Macarons v



A selection of tea and coffee

**£30 ADULT**  
**£12.50 CHILD (3-12 YR)**  
**CHILDREN 2 & UNDER - FREE**  
**£7 ADD A GLASS OF PROSECCO**

Other dietary requirements available upon request – see booking conditions



# The Grinch Lunch

PLATED LUNCH

SUNDAY 1ST DECEMBER 2024  
SUNDAY 15TH DECEMBER 2024

Grow your heart three sizes and enjoy all of the 'Grinch-mas' cheer at our 'Grinch who stole Christmas' themed Sunday lunch. A perfect way to spend an afternoon with family and friends, and introduce your little ones to the green man himself!

Bar opens midday  
Seating 12:30pm

## Why not stay the night?

Bed & Breakfast prices available, please speak to a member of the team.

For bookings call **01737 845 300** or email [events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)

## Mains

Roast turkey breast, pigs in blanket, roast potatoes, seasonal vegetables, pan gravy *gf option*  
Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy *gf option*  
Honey mustard glazed salmon, sauté potatoes, nutmeg butter, seasonal vegetables *gf*  
Classic nut roast, veg pan gravy, roast potatoes, seasonal vegetables *v ve/gf option*  
Child : Roast turkey | Roast beef | Spaghetti with tomato sauce

## Desserts

Chocolate orange torte, raspberry coulis *v*  
White chocolate cheesecake, berry compote *v ve/gf option*  
Classic Christmas pudding with brandy custard *v ve/gf option*  
Child : Chocolate brownie and ice cream

## Sweet Trolley

Selection of treats for the children



Tea, coffee and mince pies

**£30 PER ADULT**  
**£18 PER CHILD (3-12 YEARS)**  
**CHILDREN 2 & UNDER – FREE**

Other dietary requirements available upon request – see booking conditions



# Christmas Eve

DINNER

TUESDAY 24TH DECEMBER 2024

With the build up to Christmas always being a busy one, why not take your foot off the accelerator pedal and treat yourself to an evening off before the main event!

Enjoy a festive evening of musical entertainment from Lance Jones, tasty cuisine and the warm ambience of extended family and friends.

Tables available between 6:30pm and 8:00pm

Live music from 7:00pm

## Why not join for us for a Christmas Staycation?

Package prices available for 2,3 or 4 nights, please speak to a member of the team.

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

## Platter of Starters

Chicken and sweet chestnut ballotine | Tian of goat's cheese and slow roasted pepper v

Grilled tiger prawns | Saffron and garlic mayonnaise v | Toasted rye bread v

Vegan and gluten free alternatives can be provided

## Mains

Pan roasted corn fed chicken stuffed with tarragon mousse, Madeira sauce gf

Pan fried sea bass, braised fennel bulbs, lemon and caviar butter emulsion gf

Roasted lamb rump, peperonata, red wine jus gf

Polenta and mozzarella cheese timbale, roasted pepper coulis v

Main courses are served with Duchess potato and seasonal vegetables

## Platter of Desserts

Chocolate mandarin tartlet v | Pistachio pannacotta

Warm steamed ginger sponge v | Winter berries and raspberry sorbet v

Vegan and gluten free alternatives can be provided



Tea, coffee and chocolates

**£36 PER ADULT**

**£18 PER CHILD (3-12 YEARS)**

**CHILDREN 2 & UNDER – FREE**

Other dietary requirements available upon request – see booking conditions





# Christmas Day

LUNCH

WEDNESDAY 25TH DECEMBER 2024

Spend Christmas day with us and enjoy Hartsfield Manor in all its decorative splendour and festive ambiance. Relax with your loved ones and enjoy Champagne at the table, followed by a delicious four course feast.

Complete the afternoon with crackers, party hats and a gift for the children.

Champagne from 12:30pm

Lunch served at 1:00pm

£140 PER ADULT

£40 PER CHILD (3-12 YEARS)

£12 CHILDREN 2 & UNDER

For bookings call **01737 845 300** or email [events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)

Glass of Champagne served at the table

## Starters

Roasted pepper and tomato soup, parmesan beignet, basil oil v

Crab and lobster salad, citrus dressing gf

Rabbit and venison terrine, pickled vegetables, sourdough toast

Vegetable remoulade, fried quails egg, honey hazelnut dressing v gf

## Mains

Roasted turkey crown, sage and onion stuffing, pig in blanket, Yorkshire pudding, pan gravy

Roasted sirloin of beef, Yorkshire pudding, pan gravy

Pan cooked salmon, brown shrimp and seaweed salad, coconut and seafood bisque gf

Wild mushroom and blue cheese loaf, pickled mushrooms, red wine and mushroom jus v

Main courses are served with chateau potatoes, braised red cabbage and seasonal vegetables

## Desserts

Warm rich dark chocolate fondant, vanilla ice cream v

Mandarin cheesecake, mandarin sorbet v

Lemon meringue pie, citrus salad v

Feuilleté of dark cherry and white chocolate v

## Cheeseboard

Christmas cheese selection

Tea, coffee and mince pies

Other dietary requirements available upon request – see booking conditions



# Boxing Day

LUNCH

THURSDAY 26TH DECEMBER 2024

If you've spent Christmas doing all the organising and cooking, why not take a breather this Boxing Day and come to Hartsfield Manor, where we will gladly be your hosts.

Enjoy a delightful lunch in our restaurant, followed by a leisurely afternoon playing board games and relaxing by the fire in our beautiful lounge.

Seating from 12:30pm to 2:30pm

Pianist playing from 12:30pm to 2:30pm

## Why not join for us for a Christmas Staycation?

Package prices available for 2,3 or 4 nights, please speak to a member of the team.

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

## Starters

Spicy tomato and coriander soup, crusty bread v

Traditional prawn cocktail

Ham hock terrine, drunken berries, dressed leaves, granary toast

Thai crab cakes, lemon mayonnaise

## Mains

Roast striploin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

Roast pork tenderloin, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

Rarebit topped smoked haddock, potato wedges, seasonal vegetables, tomato and caper butter sauce

Classic nut roast, roast potatoes, seasonal vegetables, pan gravy v

## Desserts

Dark chocolate fondant, vanilla ice cream v

Mandarin cheesecake, winter berry compote v

Cherry and chocolate tart, clotted cream ice cream v



Tea, coffee and mince pies

**£36 PER ADULT**

**£18 PER CHILD (3-12 YEARS)**

**CHILDREN 2 & UNDER – FREE**

Other dietary requirements available upon request – see booking conditions



# Christmas Staycation

## 3 NIGHT PACKAGE

TUESDAY 24TH - FRIDAY 27TH DECEMBER 2024

Treat yourself to a Christmas mini break and indulge in three days of pampering and Christmas cheer. Leave us to do all the hard graft, leaving you to simply unwind, relax, open your presents and enjoy the beautiful location of Hartsfield Manor.

Relish three days of full board in superb accommodation, with live music and fabulous food.

### Three night Christmas Staycation

Includes full board

Starting from **£746 single** | **£1,147 two sharing**

Package is also available for 2 or 4 days – enquire with the team for details and prices

NB Prices based on annexe double

For bookings call **01737 845 300** or email **events@hartsfieldmanor.co.uk**

## Christmas Eve

Hotel check in from 3:00pm - 6:00pm Relax in the lounge area | tea and coffee

7:00pm Reception with a glass of Prosecco

6:30pm - 8:00pm Christmas Eve Dinner is served in the Terrace Restaurant

From 7:00pm Musical entertainment from Lance Jones

12:00am Midnight mass – see reception for details

## Christmas Day

7:30am - 9:30am Special Christmas Day breakfast

12:30pm Christmas luncheon – delicious four course meal with a glass of Champagne

3:00pm onwards King's speech and board games in the lounge

6:30pm - 8:00pm Buffet dinner

8:00pm - 10:30pm Pianist and singer in the lounge

## Boxing Day

7:30am - 9:30am A selection of cooked and continental breakfast

12:30pm - 2:30pm Three course lunch with tea and coffee

12:00pm - 2:00pm Pianist

6:30pm - 8:00pm Buffet dinner

7:00pm - 10:00pm Music trivia with Lance Jones, our resident pianist

## Friday 27th

7:30am - 9:30am A selection of cooked and continental breakfast

9:30am - 11:00am Check out by 11am



# New Year's Eve

## CELEBRATIONS

TUESDAY 31ST DECEMBER 2024 | DRESS CODE: BLACK TIE

Get ready to bid farewell to the old year and welcome the new one with an unforgettable night of celebration! Enjoy a sparkling Champagne reception with the finest canapés, followed by a sumptuous four course dinner with entertainment, before dancing the night away.

Why not stay the night, allowing you to relax and enjoy a delicious brunch on New Year's Day?

Drinks from 7:30pm | Seating at 8:00pm | Carriages at 1:00am

### Why Not Stay the Night? New Year's Eve Celebrations Package

Includes 4 course menu with a glass of Champagne, live musician for drinks reception and live band, overnight accommodation and New Year's Day brunch with Buck's Fizz.

From only **£435** based on two people sharing\*

\*Rate based on 2 people sharing an annexe room, single occupancy rates available.

For bookings call **01737 845 300** or email [events@hartsfieldmanor.co.uk](mailto:events@hartsfieldmanor.co.uk)

## Trio of Starters

Venison carpaccio, sloe gin jelly *gf* | Apple and chestnut terrine on sable *v* | Confit sea trout, citrus salad *gf*

## Sorbet

Raspberry sorbet, bitter lemon brittle *ve*

## Mains

Corn fed chicken supreme, parsnip purée, Madeira jus *gf*

Champagne poached lobster, braised fennel, lobster bisque *gf*

Duo lamb, one bone cutlet and braised lamb shoulder, pea and mint purée, rosemary scented port jus *gf*

Butternut and parmesan loaf, roasted red pepper coulis *v gf*

Classic baked ratatouille, mozzarella, tomato basil sauce *ve*

Main courses are served with baby vegetables and layered potato *ve gf*

## Trio of Desserts

Blood orange pannacotta *gf* | Drunken cherry and dark chocolate tart *v* | Pistachio and prune frangipane tart *v*

Tea, coffee and petit fours

**£130 PER PERSON**

Other dietary requirements available upon request – see booking conditions