

CHRISTMAS 2025 *party nights*

Celebrate the festive season in style with a delicious three-course meal, followed by a night of dancing to our resident DJ in the beautiful Ballroom.

MENU

STARTERS

LEEK AND POTATO,
crispy shallots, rustic bread and herb
butter gf* v ve*

CURED SALMON GRAVADLAX
pickled shallots, herb salad, dill,
horseradish cream, beetroot dressing gf

CHICKEN LIVER PATE,
Pear, Apple and Orange Cinnamon
Chutney, brioche toast gf*

MAINS

TRADITIONAL ROAST TURKEY
sage & onion stuffing, roast potatoes, pigs in
blankets with gravy gf*

SLOW BRAISED BEEF SHIN
Dauphinoise potatoes, pancetta and pearl onion
bourguignon sauce gf

SCOTTISH SALMON FILLET
herb crust, Fondant potato, dill Cream sauce gf*

ROASTED CHESTNUT AND MIXED NUT
ROAST
roast carrots, sage and onion gravy v, ve

ALL SERVED WITH HERB BUTTER ROAST
CARROTS, PARSNIPS AND SPROUTS

DESSERTS

TRADITIONAL CHRISTMAS PUDDING,
brandy and Vanilla bean sauce gf* ve* v*

TRIPLE CHOCOLATE BROWNIE
served with warm chocolate sauce and
vanilla ice cream gf*, v, ve

WINTER BERRY CHEESECAKE
with berry compote gf*, v

Why not add a cheeseboard for £ 9.95
as an extra course?

V vegetarian VE vegan| GF gluten free available
All dietaries must be outlined during pre order as modification maybe needed

PACKAGE DETAILS

3-course meal and DJ
Arrival is at 7:30 pm. Dinner is served at 8 pm; carriages are at 1 am.

Party night dates:
Saturday 21st November
Friday 19th December
All Other dates are fully booked

£ 69 per person

Booking is essential.
To book, please email events@manorhousealsager.com.
£10 per person non-refundable deposit to confirm the booking
Full payment is due 2 months before the event; pre-order is due 2
months before the event