

Christmas

at



*Shendish Manor*



*Festive Celebrations at  
Shendish Manor*

Come and join our celebrations during the festive season and we guarantee you a great atmosphere, friendly service, good food and real value for money.

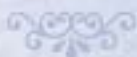
This year we are offering a whole host of different options. So whether you're planning to entertain clients with fine dining in our restaurant, organising the office party or arranging the family festive celebrations we promise you an unforgettable experience.

If you require any assistance whatsoever with the planning of your arrangements please contact our Christmas Party Co-ordinator on 01442 232 220. We have extensive experience in organising a wide range of events and to put it simply, we're here to help!

## *Christmas Party Nights*

*Bring your party to our party and celebrate in style  
at one of our festive party nights.*

Layered smoked salmon terrine, lemon oil dressing  
½ Seasonal melon filled with spiced fruit sorbet  
Carpaccio of fillet steak, parmesan & Roquette  
Chicken & leek soup



Traditional bronzed turkey with all the trimmings  
Roast salmon with tomato fondue  
Game pie with parsnip puree  
Roast vegetable cassoulet

*All main courses served with vegetables and potatoes*



Hand made Christmas pudding, brandy sauce  
French apple tart with clotted cream  
Shiraz poached pear, anis syrup  
Farmhouse cheese & soda bread



Coffee & mints

£29.95

December  
4th, 5th, 6th

£32.50

December  
10th, 11th, 12th

£35.00

November 30th  
December  
1st, 17th, 18th, 19th

£39.95

December  
7th, 8th, 13th, 14th,  
15th, 20th, 21st,  
22nd, 23rd

# *Christmas Party Lunch & Sunday Christmas Party Nights*

*For lunch why not close the office early and come and enjoy one of our renowned Christmas party lunches. The reception bar will be open from 12:30pm and with the help of our resident DJ we will ensure the party keeps swinging until 3:30pm.*

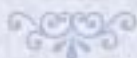
Tomato & basil soup



Traditional bronzed turkey with all the trimmings

Roast vegetable cassoulet

*Main courses served with vegetables and potatoes*



Hand made Christmas pudding, brandy sauce

French apple tart with clotted cream



Coffee & mints

Party Lunches

**£17.95**

December  
13th, 14th, 20th, 21st

Party Sunday Nights

**£22.50**

December  
2nd, 9th, 16th

Sunday Lunch Carvery

with a visit from  
Santa with a present  
for the children

Adults **£17.95**

Children **£8.95**

Boxing Day &  
New Years Day  
Carvery lunches

**£25.75**

## *Christmas Day Lunch*

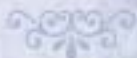
Chicken liver and foie gras parfait with fig compote

Tomato & Rosemary soup with herb croutons

Smoked fish pave – salmon, trout, eel with horseradish

Wild mushroom, baby leaf salad, puy lentil dressing

Baked goats cheese in spring roll pastry with balsamic syrup



Bronzed free range turkey with traditional accompaniments

Tornadoes of cod with lobster bisque

Beef Wellington with rich red wine sauce

Roasted aubergine, polenta & pecarino gateaux

Kassler with soured cabbage

*All main courses come with family service vegetables and potatoes*



Hand made Christmas pudding with brandy sauce

Tarte tatin with mascarpone

Rich chocolate tart with orange ice cream

Traditional sherry trifle

Selection of farmhouse cheese & Soda bread



Coffee and Petit fours

**£80.00**

per person



# *Christmas Three Day Package*

## *Christmas Eve*

Afternoon tea on arrival.

Three-course dinner with coffee  
and live entertainment.



## *Christmas Day*

Full English breakfast.

Four-course traditional Christmas Day luncheon.  
Queen's speech with afternoon tea and Christmas cake.  
Gala Buffet followed by light entertainment.



## *Boxing Day*

Full English Breakfast.

Buffet Luncheon or Day trip to the sales.  
Gala dinner with dancing to the sounds  
of our resident DJ.

Christmas Package from

**£335.00**

per person for 3 nights

# *New Year's Eve Programme*

## *8th December*

Afternoon tea on arrival  
Three course candlelit dinner.



## *New Year's Eve*

Full English breakfast.  
Day at leisure.  
Six-course Gala dinner  
With dancing into the early hours.



## *New Year's Day*

Full English breakfast prior to departure.

New Year Package from

**£130.00**  
per person for 1 night

**£220.00**  
per person for 2 nights

# *New Year's Eve Gala Dinner*

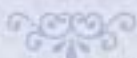
Tomato Essence with Onion Bubbles



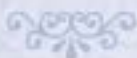
Chicken Liver and Foie Gras Parfait with Fig Puree



Beetroot Marinated Salmon with Sour Cream



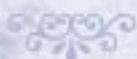
Gin and Tonic Sorbet



Mignon of Irish Fillet Steak, Truffle and Oxtail Crust



Tornados of Monkfish Lobster Butter



Assiete of Chocolate



Coffee and Petit Fours

Six course

**£80.00**

per person



## *Wine List*

### *Champagne*

- |   |        |
|---|--------|
| 1. Louis Dorrier et Fils Brut, NV       | £29.95 |
| 3. Veuve Clicquot Yellow Label Brut, NV | £46.65 |

### *Sparkling*

- |                                     |        |
|-------------------------------------|--------|
| 6. Prosecco Extra Dry, Fantinel, NV | £16.95 |
|-------------------------------------|--------|

### *White Wines*

- |   |        |
|---|--------|
| 8. Domaine Toulet VdP des Cotes de Gascogne 2005                      | £12.50 |
| 9. Pinot Grigio del Provincia di Pavia, Collezione Marchesini, 2003/4 | £12.50 |
| 10. Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, 2003/4        | £13.85 |
| 11. Casa La Joya Gewurztraminer, Colchagua Valley, 2003/4             | £14.50 |
| 12. Stonehaven Cellar Selection Riesling, Limestone Coast, 2004/5     | £17.00 |
| 13. Vpra Bianco, Grechetto-Chardonnay                                 | £17.65 |
| 16. Nobile Sauvignon Blanc, Marlborough, 2003/4                       | £23.45 |
| 18. M&con-Lugry Les Petites Pierres, Louis Jadot, 2002/3              | £25.00 |
| 21. Sancerre, J. Moreau et Fils, 2003/4                               | £34.85 |

### *Rose Wines*

- |  |        |
|--|--------|
| 24. Vendange White Zinfandel, California, 2003/4 | £15.50 |
|--|--------|

### *Red Wines*

- |  |        |
|--|--------|
| 27. Fortant Merlot, VdP d'Oc, 2003/4   | £12.50 |
| 28. Hardys Mill Cellars Cabernet-Grenache, South-Eastern Australia, 2004/5   | £12.50 |
| 29. Vpra Rosso Sangiovese Merlot   | £14.25 |
| 30. Etchart Privado Malbec, 2005/6   | £14.50 |
| 31. Errázuriz Carmenère, Aconcagua Valley, 2003/4                            | £17.75 |
| 33. "The Rat & Bull" Cabernet-Shiraz, Wrattenbully, 2002                     | £23.85 |
| 34. Sant' Helena Cabernet Sauvignon Grave del Friuli, Vigneti Fantinel, 2002 | £25.75 |
| 37. Faustino V Rioja Reserva, 1999/00  | £29.50 |
| 40. Ruffino Riserve Ducale Chianti Classico                                  | £35.25 |

## *Booking Conditions*

Please telephone the hotel to check availability and make a provisional booking. Complete the booking form and return to the hotel with a non-refundable deposit of £15 per person. Bookings are only treated as being confirmed when the non-refundable deposit of £15 per person has been paid. Please note this deposit can not be used against the final balance if number of guests reduce. Provisional bookings will be held for no longer than 10 days. Full payment of the balance is required at least 14 days prior to the event or 1st December, whichever is earlier.

Companies wishing to book party night dates for a private function will be required to contract for a minimum number of guests which will be equivalent to the suites maximum capacity. Should the contracted number of guests not transpire there will be an additional room hire charge levied based on £100 per 10 guests reduction or part thereof.

No refunds will be made for a cancellation or a decrease in the number of guests notified within 14 days of the event or after the 1st December 2007, whichever is earlier. Up to 14 days prior to any party night the hotel reserves the right to amend any of the published entertainment or cancel the event and offer clients an alternative date.

All prices are inclusive of VAT at 17.5%

## *Booking Form*

Date of Function \_\_\_\_\_

Name of Event \_\_\_\_\_

Name of Party \_\_\_\_\_

Number of Persons Booked \_\_\_\_\_

Children \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_

Postcode \_\_\_\_\_

Daytime Telephone \_\_\_\_\_

Evening Telephone \_\_\_\_\_

## *Payment Details*

I enclose a cheque made payable to the hotel for £ \_\_\_\_\_

Please debit my credit/switch card for the sum of £ \_\_\_\_\_

Card Holder Name \_\_\_\_\_

Card Number

Expiry Date   /   Last 3 digits on back of card

Issue Number (switch cards only) \_\_\_\_\_

Card Type \_\_\_\_\_

I agree to the booking conditions.

Signature \_\_\_\_\_

Name \_\_\_\_\_

Please return this booking form to:

Christmas Co-ordinator, Shendish Manor Hotel & Golf Club, London Road,  
Hemel Hempsted, Herts HP3 0AA



## *Shendish Manor*

London Road  
Apsley  
Herts HP3 0AA

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