



HAVE A VERY
Pendley Christmas

PENDLEY MANOR
TRING



A Merry Pendley Christmas

WELCOME TO CHRISTMAS AND NEW YEAR'S EVE AT
PENDLEY MANOR HOTEL

Our beautiful Grade II listed Manor House, boasting original parquet floors, roaring open fires and restored antiques and art – brings to you a magical Christmas and New Year. Experience a quintessential countryside Christmas from stunning lights to opulent decorations and indulgent menus. Stay overnight in one of our much-loved candy coloured, plump rooms, or recover and relax in the spa. There is plenty to keep you entertained, with a host of family-friendly activities and specials including a visit from Father Christmas and live music, whether you're spending it as a couple, with the children and grandchildren, or solo. Tuck into festive afternoon teas with mince pies and enjoy long strolls across the grounds and meet our family of peacocks - ideal for walking off the turkey.

Welcome to our 2024 Christmas adventure.

CHRISTMAS

Festive Afternoon Tea
Christmas Fayre Lunch and Dinner
Christmas Eve
Christmas Lunch
Boxing Day Lunch

TWIXMAS

Manor House Traditional Residential Packages
Harcourt Wing Traditional Residential Package
Room Upgrade Supplement

CHRISTMAS PARTY PACKAGES

Christmas Open House /Joiner Parties
Entertainment
Themed Parties

RESIDENTIAL PACKAGES

Manor House Traditional Residential Packages
Harcourt Wing Traditional Residential Package
Room Upgrade Supplement

NEW YEAR

New Year's Eve Celebrations
Residential Packages



Festive Afternoon Tea

Join us for a traditional afternoon tea with a seasonal festive twist.

Festive afternoon tea with a glass of mulled wine - £39.95 per person

Festive afternoon tea with a glass of house champagne - £49.95 per person

Festive Afternoon Tea

FINGER SANDWICHES

Roast turkey

Cranberry sauce, sage and onion seasoning

Beef brisket on brioche roll

Monetary Jack cheese

SAVOURIES

Beetroot salmon and dill cream sliders

Brie and cranberry tart

SWEET TREATS

Christmas spiced scones

Jam and clotted cream

Selection of cakes and festive fancies

Mince pies

TEA AND COFFEE

Festive Vegetarian Afternoon Tea

FINGER SANDWICHES

Egg and cress

Dill crème fraiche and lime zest

Cucumber and cream cheese

Mint

SAVOURIES

Monetary Jack cheese and tomato sliders

Brie and cranberry tart

SWEET TREATS

Christmas spiced scones

Jam and clotted cream

Selection of cakes and festive fancies

Mince pies

TEA AND COFFEE

Please note that our kitchen is not a nut free environment. Dietary requirements including gluten free, dairy free and vegan can be catered for with 48 hours' notice.



Children's Festive Afternoon Tea

Join us for a traditional afternoon tea with a seasonal festive twist.

Childrens festive afternoon tea - £18.95 per child under the age of 13 years

Children's Festive Afternoon Tea

FINGER SANDWICHES

Roast turkey

Cranberry sauce, sage and onion seasoning

Ham and cheese

Mustard mayonnaise

Cucumber and cream cheese

Monetary Jack and tomato sliders

SWEET TREATS

Selection of cupcakes, eclairs and festive fancies

Mince pies

HOT CHOCOLATE AND MARSHMALLOWS

Children's Festive Vegetarian Afternoon Tea

FINGER SANDWICHES

Egg mayonnaise

Cucumber and cream cheese

Strawberry jam

Monetary Jack and tomato sliders

SWEET TREATS

Selection of cupcakes, eclairs and festive fancies

Mince pies

HOT CHOCOLATE AND MARSHMALLOWS

Please note that our kitchen is not a nut free environment. Dietary requirements including gluten free, dairy free and vegan can be catered for with 48 hours' notice.

Christmas Fayre Lunch and Dinner

Traditional festive lunch or dinner served throughout December in our Manor House

£48.95 for 3 courses | £40.95 for 2 courses
Excluding 24th, 25th, 26th and 31st December



Lunch reservations from 12.30 pm - 3.00 pm
Dinner from 6.30 pm - 10.00 pm

Christmas Fayre Lunch and Dinner

AMUSE BOUCHE

(3 course option only)

Carrot, orange and thyme sphere (VE, GF)

Mint tapioca

STARTERS

Carrot and celeriac soup (VE, GF)

Anise and dehydrated carrot crisp

Chicken liver and brandy parfait (GF on request)

Balsamic glazed cruet, beetroot and horseradish confit

Goat's cheese and pickled beetroot salad (GF,V)

Arugula and mesclun greens

Prawn arancini

Lemon aioli and pomodoro basil sauce

MAINS

Roast turkey (GF on request)

Apricot and cranberry stuffing, pigs in blankets, roast potatoes,

caramelised winter vegetables, Brussels sprouts,

Yorkshire pudding, red wine jus

Pistachio crusted pan-fried fillet of cod (GF)

Pomme purée, caramelised winter vegetables, tenderstem

broccoli, herb and cream reduction

Braised feather blade beef (GF)

Pomme puree, glazed shallot, carrot, garden greens,

Glenmorangie whisky jus

Mushroom, parsnip and sage wellington (V)

Roast potatoes, caramelised winter vegetables, Brussels sprouts

Butternut squash and cinnamon risotto (VE, GF)

Vegan cheese

DESSERTS

Traditional Christmas pudding

Brandy sauce

Chocolate mousse (GF)

Cinnamon cream, fruit compote

Raspberry, cinnamon and almond tart

Fruit coulis, roasted almond flakes

Carrot and pistachio cake (VE)

Fruit and berries coulis



Children's Christmas Fayre Lunch and Dinner

Traditional festive lunch or dinner served throughout December in our Manor House

£25 for 3 courses | £19 for 2 courses | Price per child under the age of 13 years
Excluding 24th, 25th, 26th and 31st December



Lunch reservations from 12.30 pm - 3.00 pm
Dinner from 6.30 pm - 10.00 pm

STARTERS

Winter vegetable soup (GF on request, V)

Herb croutons

Melon and mixed berries (GF, VE)

Fruit coulis

Selection of spring rolls (vegetable or chicken) (VE on request, V)

Sweet Thai chilli sauce

MAINS

Roast turkey (GF on request)

Pigs in blankets, roast potatoes, Yorkshire pudding, caramelised winter vegetables,

Brussels sprouts, gravy

Gourmet beef burger (GF on request)

Cheddar cheese, lettuce, tomato and gherkins on a

toasted sesame bun, french fries

Vegetable burger (VE, GF on request)

Cheddar cheese, lettuce, tomato and gherkins on a toasted sesame bun, french fries

Cheese and tomato pizza (V)

DESSERTS

Traditional Christmas pudding

Vanilla custard

Selection of ice cream (GF)

Chocolate sauce

Chocolate brownie

Vanilla ice cream

Fresh fruit salad (VE, GF)

Sorbet

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Adult's Christmas Eve Dinner

Build up to the big day and celebrate Christmas Eve in style.
£63.50 per adult | £37 per child aged 12 and under

Adult's Christmas Eve Dinner

AMUSE BOUCHE

Kiwi and passion fruit ovoid (VE)

Rice paper pillows

STARTERS

Duck and orange terrine (GF on request)

Toasted ciabatta, fig chutney

Celeriac, hazelnut and truffle soup (V)

Cheese and herb straws, basil oil

Spinach, pepper and smoked Cheddar tart (GF on request)

Braised cherry tomato, frisée salad and aged balsamic

Scottish smoked salmon and prosecco parfait

Toasted ciabatta and balsamic onion marmalade

MAINS

Rolled turkey breast (GF on request)

Apricot and cranberry stuffing, pigs in blankets, roast potatoes, caramelised winter vegetables, Brussels sprouts, Yorkshire pudding, red wine jus

Pan-fried seabass (GF)

Grilled asparagus, truffle mash potato, roast tenderstem broccoli, cream and garlic reduction

Beef Wellington

Truffle mash potato, roasted tenderstem broccoli and jus

Baked Portobello mushrooms (GF, VE on request, V)

Pangrattato, spinach and garlic cream, cherry tomato confit and frisée salad

DESSERTS

Traditional Christmas pudding

Brandy sauce

Coffee opera

Dark chocolate sauce and coffee cream

Lemon cheesecake

Orange scented cream

Chocolate fudge gateau (VE)

Mango and berry coulis

TEA, COFFEE AND MINCE PIE

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Christmas Day Lunch in the Manor

Celebrate Christmas in the Oak restaurant with an indulgent festive feast.
£135 per person

Christmas Day Lunch in the Manor

AMUSE BOUCHE

Duet of beets and purple cabbage crisp (VE, GF)

STARTERS

Duet of prawn and crab (GF)

Beetroot carpaccio, blood orange

Baked Portobello (V, GF on request)

Spinach, feta, frisée salad, aged balsamic

Star anise and roasted carrot soup (GF, VE on request, V)

Dehydrated root vegetable crisps

Chicken liver and brandy parfait (GF on request)

Balsamic glazed cruet, beetroot and horseradish confit

INTERMEDIATE COURSE

Turmeric, apple and honey detox shot (GF, VE)

MAINS

Rolled turkey breast (GF on request)

Roast potatoes, honey-glazed parsnips and carrots, Brussels sprouts, pigs in blankets, Yorkshire pudding, red wine jus, cranberry sauce

Pan-fried black cod (GF)

Leeks fondue, garlic mashed potato, capers

Aged sirloin steak (GF)

Garlic mash potato, honey-glazed parsnips and carrots, Brussels sprouts, and red wine jus

Roast butternut squash (VE)

Walnut and sage stuffing, charred broccoli

DESSERTS

Traditional Christmas pudding

Brandy sauce

Warm cherry pie

Vanilla ice cream, cookie crumble

Artisan cheese board (GF on request)

Quince jelly, grapes, crackers, fig chutney

Chocolate and raspberry ganche (VE, GF)

Raspberry sorbet

TEA, COFFEE AND MINCE PIE

Children's Christmas Eve Dinner

£37 per child under the age of 13 years

STARTERS

Garlic bread (V)

Mozzarella cheese

Melon and mixed berries (VE, GF)

Fruit coulis

Selection of spring rolls (vegetable or chicken)

Sweet Thai chilli sauce

MAINS

Roast turkey (GF on request)

Pigs in blankets, roast potatoes, caramelised winter vegetables, Brussels sprouts, gravy

Fish goujons

French fries and garden peas

Cheese and tomato pizza (V)

DESSERTS

Chocolate yule log

Mixed berries

Selection of ice cream (GF, VE on request)

Chocolate sauce

Fresh fruit salad (VE, GF)

Whipped cream

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Children's Christmas Day Lunch

£80 per child under the age of 13 years

AMUSE BOUCHE

Duet of beets and purple cabbage crisp (VE, GF)

STARTERS

Oven-baked mushrooms (V, GF on request)

Cheese sauce, mature cheddar, chives, garlic bread.

Crackerjack prawn cocktail

Crispy crackerjack prawns, lettuce, cocktail dressing

Winter vegetable soup (GF, Vegan on request, V)

Dehydrated root vegetable crisps

MAINS

Roled turkey breast (GF on request)

Roast potatoes, honey-glazed parsnips and carrots, Brussels sprouts, pigs in blankets, Yorkshire pudding, gravy, cranberry sauce

Nut roast (VE)

Roast potatoes, honey-glazed parsnips and carrots, Brussels sprouts, Yorkshire pudding, gravy, cranberry sauce

Fish cakes

Watercress and cherry tomato salad, lemon and garlic aioli

Mixed vegetable lasagna (V)

House salad and garlic bread

DESSERTS

Traditional Christmas pudding

Vanilla custard

Ice cream sundae (GF on request)

Choice of raspberry, Belgian chocolate or toffee sauce, sugar wafer

Fresh fruit salad (VE, GF)

Raspberry sorbet

Chocolate yule log

Mixed berry compote

MINCE PIE

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Christmas Banquet Menu

For an indulgent Christmas feast, spoil yourself with our Christmas banquet.
£99 per adult | £55 per child aged 5 – 12 years | £30 per child under 5

SALAD BAR

Tabbouleh with sweet peppers and olives
Tomato and bocconcini salad with fresh basil
Rocket, parmesan and toasted pine nuts
Feta, chorizo and potato salad
12-month aged ham and chilled melon
Endive salad with pear, hazelnut and shallot vinaigrette

PIZZA CORNER

Margarita
Salami
Roast chicken

TASTE OF ASIA

Vegetable spring roll
Duck gyoza
Chicken gyoza

*Served with sweet Thai chilli
and sweet soy and scallion*

SOUP STATION

Watercress and wild garlic
Tom Yum

*Selection of bread rolls and rustic bread
loaves with artisan butter*

CHARCUTERIE

Chorizo
Serrano ham
Salami Milano
Smoked salmon
Gherkins, capers, olives

LIVE PASTA STATION

Choice of pasta
Penne
Fusilli
Linguine
Choice of Sauce
Tomato
Cream

Served with garlic bread

INTERNATIONAL SELECTION OF CHEESES

Cornish Yarg
Stilton
Swiss Emmental
Brie
Applewood Cheddar

*Served with grapes, assorted nuts, dry fruits,
crackers, grissini, apricot jam and apple and
pear chutney*

ARABIC MEZZE

Hummus
Baba Ganoush
Tabbouleh
Tzatziki
Marinated olives

LIVE CARVING STATION

Roast turkey
Gravy and trimmings
Leg of Lamb
Rosemary jus

MAINS

Pan-seared fillet of cod
Leeks and garlic reduction
Roast and carved sirloin
Beef jus
Garlic and thyme roast chicken
Morel reduction
Mushroom, pepper and squash lasagna
Green pesto, basil and aged Grana Padano

SIDES

Herb and garlic roast potatoes
Caramelised carrot and parsnips
Brussels sprouts
Garden greens
Yorkshire puddings
Pigs in blankets

DESSERTS

Candy Floss Station
Chocolate Fountain
Assorted fruit and berry skewers
Mini Cakes Selection
Christmas pudding
Berry cheesecake
Belgium chocolate tart
Carrot and pistachio cake
Baked yogurt pannacotta
Chocolate brownie

ICE CREAM STATION

Vanilla
Salted caramel
Honeycomb
Dark chocolate
Fudge
Wafers

SAUCES

Custard, brandy sauce and cream



Boxing Day Lunch

Culinary indulgence does not cease on Christmas Day and so for a relaxing day, after the excitement of Christmas, join us for our Boxing Day Lunch.

£55.95 per person

Boxing Day Lunch

STARTERS

Butternut squash, parsnip and ginger Soup (VE, GF on request)

Herb croutons

Smoked salmon, cucumber and capers (GF on request)

Soda bread, cress salad

Chicken, apricot and pancetta terrine (GF on request)

Brioche croute, apple, ale and chilli chutney

Goat's cheese and onion tart (V)

Roasted tomato, rocket, sweet balsamic

MAINS

Pan-fried salmon supreme (GF)

Creamed potato, sautéed purple cabbage, tenderstem broccoli,

herb cream reduction

Maple-glazed slow-cooked pork belly (GF)

Roast potatoes, tenderstem broccoli, plum and raisin reduction,

stone ground mustard

Pan-seared cornfed chicken supreme (GF)

Creamed potato, savoy cabbage, carrots, thyme jus

Spanakopita (V)

Tenderstem broccoli, sautéed purple cabbage, cream reduction

DESSERTS

Passionfruit and citrus cheesecake

Orange fruit gel

Chocolate fondant (GF on request)

Vanilla ice cream

Artisan cheese selection (GF on request)

Crackers, grapes, fig chutney

Sorbet selection (GF, VE)

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Children's Boxing Day Lunch

Let the fun roll on for the children with a delectable menu of kid's favourites to continue the holiday season on Boxing Day.

£37 per child under the age of 13 years

Children's Boxing Day Lunch

STARTERS

Basil and tomato soup (VE, GF on request)

Artisan bread

Chicken goujons

Barbeque sauce

Potato cheese shots (V)

Honey mustard sauce

MAINS

Pan-fried chicken supreme (GF)

Creamed potato, savoy cabbage, carrots, herb cream reduction

Gourmet beef burger (GF on request)

Cheddar cheese, lettuce, tomato, french fries

Mac n'cheese (GF on request, V)

House three cheese sauce, garlic bread

DESSERTS

Morello cherry pie

Vanilla custard

Belgium chocolate brownie

Vanilla ice cream, chocolate sauce

Ice cream sponge roll

Mixed berries compote, dark chocolate sauce

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Christmas Party Nights

AT PENDLEY MANOR

Get together with colleagues, friends or family and enjoy a traditional Christmas party.
£64.95 per person

CHRISTMAS PARTY NIGHTS PACKAGE

A 3-course festive menu with coffee
Half a bottle of house wine per person
Resident DJ

Menu pre-orders required four weeks prior to your event.
Please contact the team for menu details.





New Year's Banquet Menu

Served in the Harcourt Ballroom. Fireworks at midnight. Dress code: Smart partywear
£105 per adult | £65 per child under the age of 13 years

SALAD BAR

Green bean, fig and feta salad
Endive, pear and gorgonzola
Buckwheat, pomegranate and roasted carrot tabbouleh
Orange, rocket and currant salad with balsamic reduction
Buffalo mozzarella, prosciutto di Parma

PIZZA CORNER

Margarita
Salami
Roast chicken

TACO BAR

Slow roasted pork
Pulled chicken
Grilled prawns
Beef steak
Halloumi

SOUP STATION

Cream of watercress, herb oil and crouton
Selection of bread rolls and rustic bread loaves with artisan butter

CHARCUTIER

Chorizo
Serrano ham
Salami Milano
Smoked salmon
Gherkins, capers, olives

LIVE PASTA STATION

Choice of pasta
Penne
Fusilli
Linguine

Choice of Sauce

Tomato
Cream

Served with garlic bread

MAINS

Fillet of salmon

Sapphire and spinach, caper and lemon butter sauce

Prime carved beef

With mustard cream, banana shallot and wild mushrooms

Creamy baked pasta with trio of cheese

Roast mix vegetables, basil reduction

Butter chicken

Aromatic golden chicken pieces in a creamy curry sauce

SIDES

Cardamom scented saffron pilaf

Garlic roasted fingerling potatoes

Thyme infused butter

Caramelised carrot and parsnips

Tenderstem broccoli

Pigs in blankets

DESSERTS

Strawberry tart

Assortment of mini cheesecakes

Chocolate fudge cake

Lemon drizzle cake (VE)

CANDY FLOSS STATION

ICE CREAM STATION

Vanilla

Strawberry

Caramel

Fudge

Wafers

Oreo

CHOCOLATE FOUNTAIN

Assorted fruit and mixed berry skewers

Traditional Residential Packages

Stay with us for one long festive feast in our Victorian Manor House. From live music to afternoons with our resident peacocks and plenty for all the family to do, make yourself at home in utter Christmas luxury.

TRADITIONAL NEW YEAR'S BREAK IN THE HARCOURT

The Harcourt Ballroom with a superior bedroom for overnight stay including breakfast, Buffet, DJ and disco, fireworks at midnight with 1 glass of champagne.

From **£230.00 per person**, children from 5 to 12 years **£180.00**

TWIXMAS

1 night accommodation on a dinner, bed and breakfast basis. To include 2 x festive afternoon teas and 2 x 25 minute space treatments – **£399 per room**

LEISURE AND SPA FACILITIES

Available from **8.30 am until 7.00 pm**.

Pool times will vary throughout festive period.

Spa treatments available everyday from **10.00 am – 5.00 pm**.

Subject to availability.

Treatments to be booked a minimum of 48 hours in advance to avoid disappointment.

GAMES ROOM

Available all day.

STAY WITH US

Preferential rates available subject to availability

CHRISTMAS TWO NIGHT PACKAGE

Christmas Eve Arrival

From 3.00 pm Once you have checked in on Christmas Eve, relax and make yourself at home with a stroll around the Pendley Manor grounds and meet the peacocks.

TWO NIGHT PACKAGE

Manor: Adult from **£770.00pp**
Children rates on request

THREE NIGHT PACKAGE

Manor: Adult from **£1,320.00pp**
Children rates on request

Harcourt: Adult from **£660.00pp**

Children from **£330.00 per child**

Harcourt: Adult from **£990.00pp**

Children from **£495.00 per child**

Price based on sharing double or twin Superior Bedroom

Room upgrade supplement charges available

CHRISTMAS DAY

8.00 am – 10.00 am Enjoy a relaxed and hearty breakfast in our Manor House.

Children's activity pack on arrival with colouring books, pens, pencils and games to keep them entertained throughout their stay.

11.00 am Leisurely stroll in our gardens or dip in the pool.

Lawn games available. Please ask at reception.

1.00 pm - 3.00 pm Enjoy our grand Christmas Day lunch and live music in our Manor House or our family friendly entertainment in the Harcourt Ballroom.

Father Christmas will make an appearance during lunch with festive surprises for the children.

3.00 pm Tea and cakes available to enjoy with the Kings's speech.

7.30 pm Light Christmas supper.

BOXING DAY

8-00 am – 10.00 am Enjoy a hearty breakfast in the Manor house.

11.00 am Enjoy the leisure facilities or stroll around the grounds.

12.30 pm – 3.00 pm Continue your Christmas celebrations with a delicious 3 course lunch

7.30 pm Boxing Day light supper/buffet.

Christmas Spa Packages

Make yourself feel at home this Christmas with a stay in our Victorian Manor House. Soak up the atmosphere for an utterly pampering mini winter break.

CELEBRATE & PAMPER

From £185.00 per person
Overnight Accommodation
A Bottle of Prosecco on arrival in your room.
One 25 minute Spa treatment per person from the following:

- Relaxing Back, Neck & Shoulder Massage
- Luxury File & Polish (hands or feet)
 - Express ESPA Facial
 - ESPA Full Body Scrub

Cheese Board and Mulled Wine
Breakfast
Use of leisure facilities

OVERNIGHT ESCAPE FOR TWO

From £238.00 per person
Overnight Accommodation
A Bottle of Prosecco on arrival in your room.
55 minute Spa treatment per person from the following:

- ESPA Facial
- Relaxing Full Body Massage
 - Luxury Manicure
 - Luxury Pedicure

3 Course Dinner
Breakfast
Use of leisure facilities

TWO NIGHT FESTIVE GETAWAY

From £350.00 per person
2 Nights Accommodation
A Bottle of Prosecco on arrival in your room.
Two 25 minute Spa treatment per person from the following:

- Relaxing Back, Neck & Shoulder Massage
 - File & Polish (hands or feet)
 - Express Espa Facial
 - Espa Full Body Scrub

3 Course Dinner
Breakfast
Festive afternoon Tea
Use of leisure facilities

ADD ON / UPGRADE OPTIONS

Add on:
Add an extra 15 minute treatment £17
Add an extra 25 minute treatment £25

Upgrade:
Lava Shells Massage £11
Deep Tissue Massage £11
Aromatherapy Massage £11

Christmas Wreath Making

AT PENDLEY MANOR

This Christmas get creative, have fun and make something really personal for your home at our popular Christmas wreath making workshop.

Start your afternoon with welcome prosecco and festive cakes followed by an afternoon of festive fun. Everything you need including dried fruits, fresh foliage, decorations and ribbons will be provided to help you make the most show stopping wreaths for your doors. All you need to do is bring yourself, your friends and your creativity, and let us help you do the rest.

1st December from 2pm – 4pm



Pendley Manor Hotel,
Cow Lane, Tring,
Hertfordshire, HP23 5QY

Telephone: +44 (0)1442 891891 | christmas@pendley-manor.co.uk