



ST MICHAEL'S MANOR HOTEL



*The Unforgettable Festive Celebrations
in Magical Surroundings at St Michael's Manor*



CHRISTMAS AND NEW YEARS FESTIVITIES 2023



DEAR VALUED GUESTS

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As the festive season approaches, we are delighted to extend an invitation to join us at St Michael's Manor, where we continue to set the standard for unforgettable dining experiences during this special time of the year.

Whether you are celebrating with friends, family, a loved one, or colleagues, we take pride in offering a relaxed and welcoming atmosphere, accompanied by attentive and personable service. Our culinary team is dedicated to delivering a high standard of cuisine that will surely delight your taste buds.

Throughout the day, we serve delectable lunch, indulgent afternoon tea, and sumptuous dinner options in various charming settings, including the Lake restaurant, Cedar suite, Oak, and Main lounge. If you prefer a more intimate gathering, we also offer private room hire to cater to your specific needs.

For those seeking a vibrant and lively ambiance, we invite you to join one of our festive party nights, where merriment and joy are in abundance. Alternatively, you can opt for exclusive use of our restaurant, allowing you to create cherished memories with your group, company, charity, or society in a space tailored to your preferences.

Our 16th-century former manor house exudes charm and magnificence, and during this season, it becomes even more enchanting with tasteful and festive decorations that will put you in the holiday spirit.

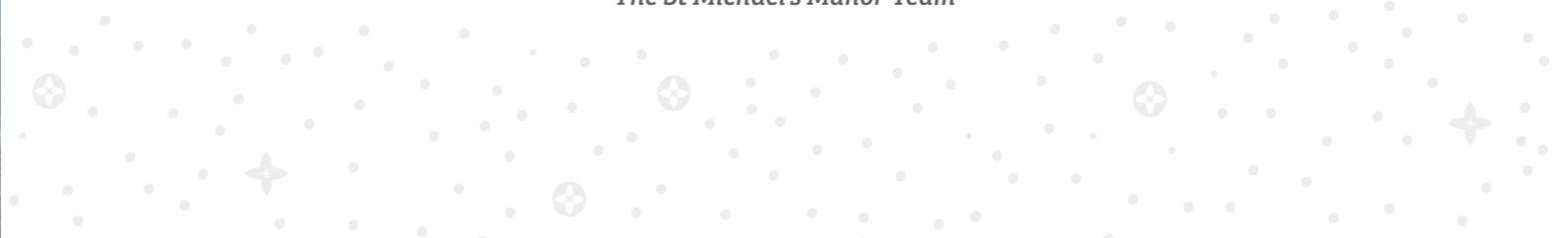
Let us be a part of your cherished moments this festive season. Come and experience the warmth of St Michael's Manor and allow us to make your celebrations truly memorable.

We highly recommend making reservations in advance to secure your preferred dining time and space. Our team is eagerly looking forward to welcoming you and ensuring that your experience with us is nothing short of extraordinary.

Wishing you all a joyous and wonderful festive season.

Warm regards,

The St Michael's Manor Team



NEW YEAR'S RESIDENTIAL PACKAGES

Arrive at your leisure on New Year's Eve to enjoy a fabulous 8-course tasting menu in the evening. Dance in the New Year on the dance floor followed by a lie-in & breakfast in our dining room.

Deluxe Residential Package £460

Premier Residential Package £510

Luxury Residential Package £540

Junior Suite Residential Package £580

Master Suite Residential Package £640



DECEMBER MENU ARRIVAL DRINK

* STARTER *

Celeriac & Chestnut Velouté (v)
Texture of celeriac, pickled chestnut,
sourdough croute

Smoked Aylesbury Duck Breast
Foie gras, cherry compote,
nasturtium leaves, toasted brioche

Heritage Beetroot Cannelloni
Goat cheese mousse, cranberry meringue,
balsamic pearls, basil cress

Citrus Cured Salmon
Pickled cucumber, apple & celery,
dill oil, salmon caviar

* MAIN COURSE *

Roast Norfolk Turkey Breast
Confit leg croquettes, chipolata,
chestnut puree, fondant potato,
brussels, cranberry jus

Pan Fried Halibut
Grilled courgette, tempura mussel,
sea buckthorn gel, herb oil, seafood bisque

Lamb Cutlet & braised shoulder
Tender stem broccoli, english pea,
black garlic, mustard, rosemary jus

Roast Vegetable Pithivier (v)
Curly kale, confit shallot, harissa dressing

* DESSERT *

Christmas Pudding
Cranberry gel, brandy sauce, holy leaf

Chocolate & Raspberry
Chocolate sponge, popping candy,
raspberry sorbet, lemon palm

Hibiscus Poached Pear
Honeycomb ice cream, pear chutney, granola

Selection Of Cheese
Celery, grapes, spiced plum chutney,
artisan crackers

* Tea, Coffee & Mince Pies *

TWO COURSES £44.50 * THREE COURSES £52.50

Gratuity: An optional 12.5% will be added to your final bill & distributed amongst our staff.

Allergens: If you have a food or drink allergy or intolerance, please advise our staff before ordering food. We take as much care as possible to avoid contamination, however, all food is prepared in our kitchen where nuts, gluten & other allergens are present.

SNOWBALL

30TH NOVEMBER,

1ST, 2ND, 14TH, 15TH, 16TH, 21ST, 22ND DECEMBER

Experience a magical, winter-themed festive celebration at one of our Snow Ball parties. Start with a reception drink upon arrival, in our lounge or bar, then a three-course menu accompanied by half a bottle of wine, coffee & mince pies. Follow this by taking to the dance floor to enjoy the rest of the night. Our Snow Ball Parties are perfect for smaller groups looking to share the atmosphere of a festive party. Don't forget that you can also book your own exclusive Snow Ball Party night.

For availability, bookings & Terms & Conditions please see back page.

* STARTER *

Celeriac & Chestnut Velouté (v)

Texture of celeriac, pickled chestnut, sourdough croute

Smoked Aylesbury Duck Breast

Foie gras, cherry compote, nasturtium leaves, toasted brioche

Citrus Cured Salmon

Pickled cucumber, apple & celery, dill oil, salmon caviar

* MAIN COURSE *

Roast Norfolk Turkey Breast

Confit leg croquettes, chipolata, chestnut puree, roasted potato, brussels, cranberry jus

Pan Fried Halibut

Grilled courgette, tempura mussel, sea buckthorn gel, herb oil, seafood bisque

Roast Vegetable Pithivier (v)

Curly kale, confit shallot, harissa dressing

* DESSERT *

Christmas Pudding

Cranberry gel, brandy sauce, holy leaf

Chocolate & Raspberry

Chocolate sponge, popping candy, raspberry sorbet, lemon palm

Selection Of English & French Cheese

Celery grapes, spiced plum chutney, artisan crackers

* Tea, Coffee & Mince Pies *

£89.00 PER PERSON

Gratuity: An optional 12.5% will be added to your final bill & distributed amongst our staff.



Allergens: If you have a food or drink allergy or intolerance, please advise our staff before ordering food. We take as much care as possible to avoid contamination, however, all food is prepared in our kitchen where nuts, gluten & other allergens are present.

OPENING HOURS: FROM 12PM TO 4PM

CHRISTMAS DAY MENU

* CHAMPAGNE AND CANAPES *

AMUSE BOUCHE

* STARTER *

Jerusalem Artichoke & Truffle Velouté (v)

Artichoke tortellini, cottage cheese,
sourdough croute, red sorrel

Duck Liver & Orange

Cranberry gel, pickled ginger,
pickled mustard, brioche

Lobster & Crab Ravioli

Beluga caviar, sea veg, sea buckthorn gel,
lobster bisque, squid ink tuille



* MAIN COURSE *

Roast Norfolk Turkey Breast

Confit leg croquettes, chipolata,
sage & chestnut stuffing, cranberry jus,
roasted potato, roasted root vegetable

Poached Turbot

Roasted cauliflower, braised morels, bergamot gel,
seaweed & caviar sago crisp, wild garlic velouté

Beef Wellington

Truffle mashed potato, maitake mushroom,
black garlic, roasted vegetable, truffle jus

Sweet Potato & Goat Cheese Wellington (v)

Curly kale, confit shallot, creamy truffle sauce,
pickled red cabbage

* DESSERT *

Christmas Plum Pudding

Cranberry compote, cognac anglaise, holy leaf

Chocolate & Blood Orange

Orange sorbet, chocolate & popping candy soil,
orange marmalade, cremieux, blood orange
& vanilla consume

Glazed Apple Tarte Tatin

Salted caramel sauce, Madagascan bourbon
vanilla ice cream, caramelized popcorn

Baked Alaska

Chestnut & ginger ice cream, spiced fruits,
panettone, crystallised mint

Selection Of Cheese

Celery, grapes, artisan crackers,
spiced plum chutney

* Tea, Coffee & Mince Pies *

£180.00 PER ADULT

£140.00 PER PERSON 12-17 YEARS OLD

£80.00 PER CHILD CHILDREN 3-11 YEARS OLD

Free soft drinks for kids under 12 years old while eating.



Allergens: If you have a food or drink allergy or intolerance, please advise our staff before ordering food. We take as much care as possible to avoid contamination, however, all food is prepared in our kitchen where nuts, gluten & other allergens are present.

BOXING DAY MENU

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Unlimited Themed Afternoon Tea

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Unlimited Prosecco

(90 minutes)

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Kids free soft drinks while eating

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Cocktails On Arrival



£55.00 PER PERSON

£25.00 PER CHILD UNDER 14 YEARS OLD

Gratuity: An optional 12.5% will be added to your final bill & distributed amongst our staff.

Allergens: If you have a food or drink allergy or intolerance, please advise our staff before ordering food. We take as much care as possible to avoid contamination, however, all food is prepared in our kitchen where nuts, gluten & other allergens are present.



NEW YEAR'S EVE TASTING MENU

* ABBA TRIBUTE NIGHT *

THAT WILL MAKE YOUR NEW YEAR'S EVE ONE TO REMEMBER

Champagne & Canapes

Smoked Chicken & Foie Grass Ballotine
Peach, pistachio crumb, whisky gel, brioche

Poached Halibut
Wild spinach, lobster tortellini, seafood bisque, sea veg, kalamansi gel

Rose & Strawberry granita

Fillet of dry aged Beef
Roscoff onion, lovage & black garlic, bordelaise sauce

Pre dessert

Valrhona Chocolate sphere
Pistachio ice cream, honeycomb, chocolate sponge, hot chocolate sauce, 24k gold leaf

Add cheese for £7 per person.
British cheeseboard with pear chutney, grapes & crackers

Coffee, Tea & Petit Fours

£180.00 PER ADULT

£140.00 PER PERSON 12-17 YEARS OLD

£80.00 PER CHILD CHILDREN 3-11 YEARS OLD

Free soft drinks for kids under 12 years old while eating.

WELCOME
2024
IN STYLE



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ST MICHAEL'S
MANOR HOTEL
★★★★

Terms and Conditions:

Payment:

- a. A 50% deposit is required at the time of booking to secure your reservation for the Snow Ball party.
- b. The remaining 50% of the total amount must be paid 30 days prior to the event date.

Cancellation Policy:

- a. Cancellations made more than 30 days before the event date will receive a full refund of the deposit.
- b. Cancellations made within 30 days of the event date will result in the forfeiture of the deposit.
- c. Any pre-paid amounts beyond the deposit, if applicable, will be refunded for cancellations made at least 30 days before the event date. Cancellations made within 30 days of the event will not be eligible for a refund of the remaining balance.

Change of Date:

- a. If you wish to change the date of your Snow Ball party, please notify us at least 30 days before the original event date, subject to availability.
- b. A change of date may incur additional charges, depending on the new date and availability.

Pre-Orders:

- a. Pre-orders for the Snow Ball party menu items must be submitted at least 2 weeks prior to the event date.
- b. Late pre-orders or changes to pre-orders within 2 weeks of the event may be subject to availability and may incur additional charges.

Minimum Group Size:

- a. The Snow Ball party bookings are subject to minimum group size, as specified by our event team.
- b. In case the group size falls below the minimum requirement, we reserve the right to cancel the booking and refund the deposit.

Exclusive Snow Ball Party:

- a. Bookings for exclusive Snow Ball parties require a separate agreement and may have different terms and conditions, as agreed upon with our event team.

Damage or Loss:

- a. Any damage caused to the venue or its property during the Snow Ball party will be the responsibility of the booking party.
- b. We reserve the right to charge for any damages or losses incurred during the event.

Compliance with Policies:

- a. All guests attending the Snow Ball party are expected to comply with our venue's policies and guidelines.

By proceeding with the booking and making the required deposit payment, you acknowledge that you have read, understood, and agreed to these terms and conditions. We look forward to creating a magical and memorable Snow Ball party for you and your guests.





ST MICHAEL'S
MANOR HOTEL



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SCAN ME