



Christmas Eve

DINNER

WEDNESDAY 24TH DECEMBER 2025

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.

Welcome cocktail: 6:30pm | Seating: 7:30pm

Live music during dinner

Why not join for us for a Christmas Staycation? See page 19

Package prices available for 1, 2 or 3 nights, please speak to a member of the team.

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



Welcome cocktail for adults

Trio of Starters

Served with toasted sourdough & olive salad:

Smoked ham timbale & grain mustard | Deep fried Camembert & spicy cranberry dip *v*

Grilled tiger prawns & black lemon purée *gf*

Vegan & vegetarian options can be provided

Mains

Corn fed ballotine of chicken, chestnut & pearl onion ragout, confit purple potato, baby vegetable, tarragon jus *gf*

Braised lamb shank, olive oil whipped mash, baby vegetables, braised sauce of its own *gf*

Roasted hake, chickpea & chorizo cassoulet, baby vegetables, calamansi butter sauce

Ricotta, olive & wild rice en croûte, baby vegetables, confit purple potato, red pepper velouté *v*

A vegan option can be provided

Trio of Desserts

Poached nectarine, local honey cake | Dark chocolate delice | Winter berry compote *v gf*

Vegan options can be provided



Tea, coffee & chocolates

£42 PER PERSON

Other dietary requirements available upon request – see booking conditions