



# Christmas

and New Year Celebrations



*The Manor*  
Coastal Hotel & Inn



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## **Discover Norfolk this Christmas**

From festive Christmas markets, Santa's Grottos and fabulous Christmas light trails, Norfolk offers a fantastic range of activities for the whole family to enjoy.

The Manor Coastal Hotel and Inn is positioned close to the village and quay of Blakeney and is an ideal place to celebrate the festive season with friends or family.

**Let us take care of you this Christmas.  
To book your festive package or event, call  
01263 679011 and speak to our friendly team.**

Please call  
**01263 679011**  
to make a  
booking



During December our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches

Selection of festive cakes

Scones with clotted cream & strawberry jam

Tea or coffee with refills

**£25.00 per person**

**£33.00 per person with a glass of fizz**

Served between 2pm – 5pm

(Pre-booking essential)

Pre-orders and pre-payments required for all bookings.

For full terms and conditions please see page 23.

## Festive Afternoon Tea

Please call  
**01263 679011**  
to make a  
booking

## **Festive Dining**

Available throughout  
December from 12 noon

Please call  
**01263 679011**  
to make a  
booking

### **Festive Dining**

With the decorations up and the turkeys in the oven, it will soon be time to indulge yourself and make the most of the jolly season with an outing to The Manor Coastal Hotel and Inn. Our chefs have devised a truly festive menu, full of the season's best treats.

**Festive Meal in the Restaurant**  
**£35.00 per Adult, £17.50 per child**

### **Stay the night?**

Enjoy 15% off our flexible bed and breakfast rate when you book a festive meal with us.

For full terms and conditions please see page 23.

## Starters

Parsnip soup, curry oil, coriander flat bread

**VE, GF ON REQUEST** D, G, C, MU

Tea cured salmon, potato bilini, vanilla dressing F, G, E

Chicken liver parfait, walnut & honey bread **GF ON REQUEST** N, G, D, E

Smoked duck breast salad, baby carrots, orange jelly **GF** D

## Main Courses

Roast Norfolk turkey, pigs in blankets, cranberry & apricot stuffing,  
pan gravy, seasonal vegetables **GF ON REQUEST** G, E, SD, D

Slow cooked blade of beef, chestnut purée, creamed sweet potato,  
seasonal vegetables **GF** N, D, SD

Paupietts of lemon sole stuffed with prawn & dill mousse,  
roasted baby fennel, champagne butter cream **GF** F, C, D, SD

Roasted root vegetable tatin, candied hazelnut nut praline,  
beetroot reduction **V** G, E, D, N

## Desserts

Christmas pudding, brandy butter, crème anglaise **VE** G, N, E, D, SD

Pear & cardamom crème brûlée, chocolate tuile **V** E, D

Festive chocolate orange **V, GF** S, E, D

Local Norfolk cheese board G, N, S, D, CE, MU, SE, SD

## Christmas Residential Packages

Please call  
**01263 679011**  
to make a  
booking

Enjoy a four night Christmas break with us at The Manor Coastal Hotel and Inn in Blakeney. Time is no object, simply arrive and let us spoil you over this festive season.

### **Four Night Christmas Package: £1200.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room.  
Single supplements apply from £50 per room per night.  
Room upgrades are subject to availability, at an additional cost.  
For full terms and conditions please see page 23.





## **23rd December**

Arrive at your leisure from 3pm. Join us for a welcome cocktail and a delicious three course dinner. Finish off your evening with coffee, petit four and entertainment.

## **Christmas Eve**

Join us for a festive drink of either prosecco or mulled wine, followed by a delicious three course dinner. Finish off your evening with mince pies and coffee. If you wish to attend Midnight Mass, speak with our reception team for details of our nearest church and times.

## **Christmas Day**

Wake up full of festive spirit and enjoy a leisurely breakfast between 8am and 10am. Enjoy some quiet time relaxing before joining us for a Christmas cocktail and lunch served from 12 Noon. In the evening return to enjoy some festive games and fun. For those who still have room for more a relaxed buffet will be served from 7pm.

## **Boxing Day**

Breakfast is served between 8am and 10am. Why not go for a bracing walk along the quay before returning for a three course lunch from 12 Noon. In the evening, a buffet will be served from 7pm, along with some festive antics.

## **27th December**

Enjoy one final breakfast between 8am and 10am, before checkout at 11am.





## Christmas Day Lunch

Served from 12 Noon

Please call  
**01263 679011**  
to make a  
booking

We know how special Christmas Day should be.  
It is a day to spend time with your loved ones,  
so let us take care of your Christmas lunch,  
leaving you to make those all important memories.

**£90.00 per Adult, £45.00 per Child**

Included in the four night Christmas  
Residential Package – see page 8.

Pre-orders and pre-payments required for all bookings.

For full terms and conditions please see page 23.

# Christmas Day Menu

Served from 12 Noon

## Amuse-bouche

Arancini, homemade focaccia,  
flavoured butter V G, D, SD

## Starters

Wild mushroom & chestnut soup,  
white truffle oil V, GF D, N

Ham terrine, rocket purée,  
piccalilli G, SD, MU, SE, C

Gravlax of salmon, pickled herring,  
rye bread F, SD, G

Baked Norfolk White Lady,  
poached pear, mulled syrup D, G, SD

## Palate cleanser

Sorbet

## Main Courses

All accompanied with seasonal vegetables

Roast Norfolk turkey, pigs in blankets, apricot,  
chestnut stuffing, pan gravy **GF ON REQUEST** G, E, SD, D, MU

Duo of pan fried beef fillet, confit partridge,  
horseradish croquettes, port jus, mustard butter D, G, MU, SD

Pan braised halibut, saffron potatoes,  
coastal greens, lobster vermouth velouté **GF** F, D, SD, C

Spiced cauliflower wellington, lemon roasted sprouts,  
Stilton dressing **V** G, D, E

## Desserts

Christmas pudding, brandy butter, crème anglaise **VE** G, N, E, D, SD

Chocolate & stem ginger tart, clotted cream D, G

Spiced roasted pear, brioche croûte,  
homemade ice cream SD, G, D, E

Norfolk cheese board G, N, S, D, CE, MU, SE, SD

Coffee & petit four

## **Boxing Day Lunch**

Served from 12 Noon

Please call  
**01263 679011**  
to make a  
booking

The festivities don't have to end with Christmas Day. Join us on Boxing Day and indulge in a sumptuous three course menu, giving you the time to relax with those who mean the most after the biggest day of the year.

Only available as part of the four night Christmas Residential Package – see page 8.

For full terms and conditions please see page 23.

## Starters

- Roasted tomato & red pepper soup, basil oil **VE** D, CE, D, SD
- Ham hock, herb & pea terrine, crouton, salsa verde, watercress **GF ON REQUEST** SD, G
- Chicken liver parfait, toasted brioche, red onion chutney, watercress SD, G, D, E, S
- Cheddar cheese soufflé, buttered leeks, hollandaise sauce **V** D, E, G, SD
- Smoked haddock fishcake, chive hollandaise, poached egg, crispy capers F, D, E, G, SD

## Main Courses

- Honey mustard roast gammon, roasted roots, greens, pan gravy **GF** SD, D, MU, CE, S
- Roast sirloin of beef, roast roots, greens, Yorkshire pudding, pan gravy **GF ON REQUEST** SD, D, G, E, MU, CE
- Chicken supreme, rosemary fondant potato, stem broccoli, smoked bacon sauce SD, D, G
- Fish & chips, fat cut chips, tartare sauce, mushy peas, lemon **GF ON REQUEST** F, SD, G, D, E, MU
- Roasted salmon fillet, crushed baby potatoes, stem broccoli, lemon & dill hollandaise **GF** F, D, E
- Root vegetable & lentil wellington, roast potatoes, greens, vegetable gravy **VE** S, G, SD

## Desserts

- Chocolate orange mousse, blood orange gel, chocolate soil **V, GF** SD, S, E, D
- Vegan chocolate tart, vanilla ice cream **VE** S, SD, G
- Classic crème brûlée, cinnamon shortbread **V, GF ON REQUEST** D, E, G
- Apple tart, salted caramel, biscuit crumb, clotted cream **V** SD, D, E, G
- Selection of ice cream & sorbets **V, VE ON REQUEST** SD, S, D, E

## **New Year's Residential Packages**

**Please call  
01263 679011  
to make a  
booking**

Enjoy a two night break and see in the New Year with us at The Manor Coastal Hotel and Inn. Enjoy all the fun of our New Year's Eve Celebration before retiring to one of our beautiful rooms.

Stay an extra night to experience the full 'Hospitality from the Heart' with an additional dinner, bed & breakfast the night before or after New Year's Eve.

### **Two Night New Year's Package: £495.00 per person**

Prices are based on two people sharing a Classic Twin/Double Room.

Single supplements apply from £50 per room per night.

Room upgrades are subject to availability, at an additional cost.

For full terms and conditions please see page 23.



## Two Night Package

Guests can choose to arrive on the 30th December and have an extra night of dinner, bed and breakfast the night before New Year's Eve, or join us on the 31st December and enjoy an extra night including a three course dinner on New Year's Day before one final breakfast on the 2nd January and checkout at 11am.

Check into your room on your selected date from 3pm. Your package includes our New Year's Eve Celebration, with an arrival drink and a four course menu.

The excitement continues after dinner with entertainment until just before midnight, when the countdown begins and we toast to the New Year. You can then retire to your room for the night and be rested before a late breakfast between 8am and 10am ahead of your 11am checkout and goodbye from our team.



## **New Year's Eve Gourmet Dinner**

**Please call  
01263 679011  
to make a  
booking**

Celebrate the New Year in style!  
Our New Year's Eve Gourmet Dinner  
includes a five course meal in our restaurant.  
Book early as this event is sure to be one  
of the best New Year's Eve events in town.

**New Year's Eve Gourmet Dinner:  
£95.00 per Adult**

Included in the New Year's Residential  
Packages – see page 20.

Pre-orders and pre-payments required for all bookings.  
For full terms and conditions please see page 16.

## New Year's Eve Menu

### On Arrival

Chef's selection of canapé

ASK FOR ALLERGENS

### Starters

Classic French onion soup, cheese crouton

GF ON REQUEST D, SD, MU, CE

Venison carpaccio, rocket,  
winter berries, black pepper oil GF

Salad of picked baby vegetables, dressed leaves,  
toasted walnuts, winter apple crisps VE SD, N

## Main Courses

Pan fried fillet of beef, oyster tempura, seared foie gras,  
white truffle polenta, port jus **GF** MO, SD

Monkfish tail, crushed baby potatoes, greens,  
mussel & dill sauce **GF** C, F, D, SD,

Beetroot & Stilton tart, balsamic syrup,  
carrot crisps **V** D, G, D, E, SD

## Desserts

Baileys cheesecake, chocolate whiskey syrup SD, G, D

Dark chocolate delice, salted caramel,  
charred orange, orange sorbet D, E, G, SD, N

## Cheese

Chef's selection of local cheese, crackers, chutney & grapes  
**GF ON REQUEST** G, N, S, D, CE, MU, SE, SD

# Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 30 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting [www.coachinginnsgroup.co.uk](http://www.coachinginnsgroup.co.uk)



# Terms and Conditions

## Festive Dining

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 3rd November 2023. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

## Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 3rd November 2023 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

## Christmas Day and Boxing Day Dining

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 3rd November 2023. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0 – 4 years free of charge, 5 – 11 years child price and 12 years and over adult price.

## Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

## Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



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