

  
*The Manor*  
Coastal Hotel & Inn

**Your Christmas Story  
Begins Here**



# Contents

- 4 Festive Dining
- 6 Christmas Day Lunch
- 8 Boxing Day Dining
- 10 Christmas Residential Packages
- 12 New Year's Eve Gourmet Dinner
- 14 New Year's Residential Package
- 16 Christmas Bed & Breakfast
- 17 Festive Afternoon Tea
- 18 Our Family of Inns
- 19 Terms and Conditions





## Discover the North Norfolk Coast this Christmas

In the tradition of the Festive Season, we invite friends old and new to join us on the North Norfolk Coast, to celebrate with us in our Christmas wonderland. The team at The Manor Coastal Hotel strive to help our guests make new memories with friends and family, offering you wholesome traditional festive fayre and the opportunity to relax over this joyous season.

We will provide a warm welcome, cosy corners, and private spaces for you to enjoy the age-old 'eat, drink, and be merry' in our beautiful surroundings with your comfort and well-being in mind. Let us take care of Christmas for you at The Manor Coastal Hotel.

**To book your festive package or event, call us on 01263 679011 and speak to our friendly team.**

# Festive Dining

Each of our festive dishes has been carefully chosen by our talented kitchen team. With traditional chef driven menus designed using the wintertime's delicious produce, you'll find something for everyone this festive season. Using an abundance of local sourced food you'll find the character of our chefs shining through in our menus, so all that remains is for you to come and try our delicious food.

Festive dining is available throughout December from 12 noon.

**£40.00 per Adult, £20.00 per Child**

**To book, please call 01263 679011**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.





## Starters

### Parsnip Soup

curry oil, coriander flat bread

V, VE & GF ON REQUEST D, G, CE, MU

### Tea Cured Salmon

potato blini, 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

## Mains

### Roast Norfolk Turkey

pigs in blankets, cranberry & apricot stuffing,  
thyme & garlic roasted potatoes,  
seasonal vegetables, pan gravy

GF ON REQUEST G, E, SD, D

### Slow Cooked Blade of Beef

chestnut purée, creamed sweet potatoes,  
seasonal vegetables GF N, D, SD

### Paupiette of Lemon Sole

stuffed with a Prawn & Dill Mousse

roasted baby fennel, Champagne butter cream

GF F, C, D, SD, E

### Roasted Root Vegetable Tatin

candied hazelnut praline,  
beetroot reduction V G, E, D, N

## Desserts

### Christmas Pudding

brandy butter, crème anglaise

VE G, N, E, D, SD

### Pear & Cardamon

Crème Brûlée

chocolate tuille

V, GF ON REQUEST E, D, SD, G

### Rudolph's Festive

Chocolate Orange

V, GF S, E, D

### Local Norfolk Cheese Plate

GF ON REQUEST G, N, S, D, CE, MU, SE, SD

# Christmas Day Lunch

We've got Christmas Day all wrapped up for you. With our traditional festive fayre carefully presented by Chef and his team, you're sure to make memories of a lifetime with us here at The Manor Coastal Hotel. Join us and the team and enjoy a truly special Christmas

Christmas Day Lunch is served from 12 noon.

**£109.00 per Adult, £54.50 per Child**

Christmas Day Lunch is included in the four-night Christmas Residential Package – see page 10 for details.



**To book, please call 01263 679011**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.



## Amuse-bouche

ASK FOR ALLERGENS

### Starters

#### Wild Mushroom & Chestnut Soup

white truffle oil **VE, GF** N

#### Gravlax of Salmon

pickled herring, toasted rye bread

**GF ON REQUEST** F, SD, G

#### Ham Terrine

rocket purée, piccalilli, toasted brioche

**GF ON REQUEST** G, SD, MU, SE, CE

#### Baked Norfolk White Lady

poached pear, mulled syrup **V** D, G, SD

### Intermediate

Palate cleanser **ASK FOR ALLERGENS**

## Mains

#### Roast Norfolk Turkey

pigs in blankets, apricot & chestnut stuffing,  
pan gravy **GF ON REQUEST** G, E, SD, MU, N

#### 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 ON REQUEST** F, D, SD, C

#### Spiced Cauliflower Wellington

lemon roasted sprouts,  
Stilton dressing **V** G, D, E

## Desserts

#### Christmas Pudding

brandy butter, crème anglaise  
**V, VE & GF ON REQUEST** G, N, E, D, SD

#### Chocolate & Stem Ginger Tart

clotted cream **D, G, S**

#### Spiced Roasted Pear

brioche croûte, honeycomb ice-cream  
**V, VE & GF ON REQUEST** SD, D, G, E

#### Norfolk Cheeseboard

**GF ON REQUEST**

G, N, S, D, CE, MU, SE, SD

# Boxing Day Dining

Boxing Day is often the most relaxing day of Christmastime. We look forward to you joining us for a delicious three course lunch or dinner with our festive fayre.

Boxing Day Dining is served between 12 noon and 5pm.

**£65.00 per Adult**

**£32.50 per Child**

Boxing Day Lunch is included in the four-night Christmas Residential Package – see page 10 for details.

**To book, please call 01263 679011**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.

## Starters

### Roasted Tomato & Red Pepper Soup

basil oil **VE, GF ON REQUEST** CE, G

### Ham Hock Terrine

brioche croûte,  
pea & watercress dressing  
**GF ON REQUEST** G, MU

### Chicken Liver Parfait

honey walnut bread,  
red onion marmalade  
**GF ON REQUEST** SD, G, N, D, E, S

### Smoked Haddock Fishcake

mornay sauce, poached hen's egg  
**GF ON REQUEST** F, D, E, SD, MU

### Norfolk Dapple Cheese Soufflé

buttered leeks, herb oil  
V D, G, E, SD





## Mains

### Honey & Mustard Glazed Gammon

roasted roots, greens, pan gravy

GF SD, D, MU, CE

### Roast Sirloin of Beef

roasted roots, greens,  
Yorkshire pudding, pan gravy

GF ON REQUEST SD, D, G, E, MU, CE

### Chicken Supreme

rosemary fondant, tenderstem broccoli,  
smoked bacon sauce GF ON REQUEST SD, D, G

### Fish & Chips

tartare sauce, mushy peas, lemon

GF ON REQUEST F, SD, G, D, E, MU

### Roasted Fillet of Salmon

crushed baby potatoes,  
lemon & dill hollandaise GF F, D, E

### Wild Mushroom & Buckwheat Crepe Gateau

beet & port wine reduction

V, GF SD, D, CE, MU, E

## Desserts

### Chocolate Orange Mousse

blood orange gel, chocolate soil

V, GF SD, S, E, D

### Vegan Chocolate Tart

vanilla ice cream VE SD, G, S

### Classic Crème Brûlée

cinnamon shortbread

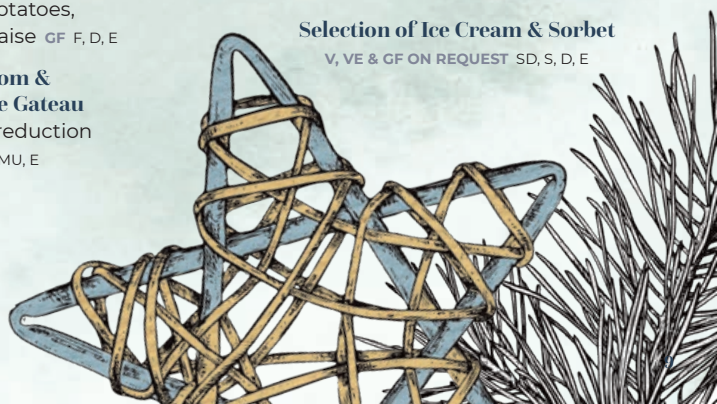
V, GF ON REQUEST D, E, G

### Apple Tart

salted caramel, biscuit crumb  
clotted cream V SD, D, E, G

### Selection of Ice Cream & Sorbet

V, VE & GF ON REQUEST SD, S, D, E



# Christmas Residential Packages

Relax and unwind at The Manor Coastal Hotel this Christmas. Our dedicated team is here to ensure your festive stay is as comfortable and enjoyable as possible. From the moment you arrive and throughout your stay you'll feel the warmth and care that sets us apart.

Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

## Four-night Christmas Package

Our four-night package includes bed & breakfast, three-course dinner on the 23rd, three-course Christmas Eve dinner, Christmas Day lunch, relaxed Christmas evening buffet, three-course Boxing Day lunch and a light evening buffet. Entertainment is provided throughout.

**From £1249.00 per person**

## To book, please call 01263 679011

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 19.





## **What your 2024 Christmas could look like...**

### **23rd December**

Arrive at The Manor Coastal Hotel from 3pm and join us for a welcome cocktail and delicious three-course dinner. Finish off your evening with coffee, petit four and entertainment.

### **Christmas Eve**

In the evening, enjoy a glass of prosecco or mulled wine, followed by a delectable three-course dinner. Complete your evening with mince pies and coffee and enjoy some entertainment in our hotel. If you'd like to attend Midnight Mass, our reception team can provide details of the nearest church and service times.

### **Christmas Day**

Begin your Christmas morning with a leisurely breakfast served between 8am and 10am. Take some time to relax before joining us for a Christmas cocktail and Christmas Day lunch starting at noon. After lunch, why not explore the local area with a stroll, before returning to enjoy festive games and fun. For those who still have room for more, a relaxed evening buffet will be served from 7pm.

### **Boxing Day**

Celebrate Boxing Day with a delicious breakfast from 8am to 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 light buffet will be served from 7pm, along with some festive antics and entertainment.

### **27th December**

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

# New Year's Eve Gourmet Dinner

Join us in the heart of Blakeney and North Norfolk Coast to ring in the New Year. Our New Year's Eve celebration offers a drink on arrival, delicious four-course gourmet dinner, followed by live entertainment and dancing.

Book early – this event is sure to be one of the hottest tickets in town!

**£99.00 per Adult**

The New Year's Eve Gourmet Dinner is included in the New Year's Residential Package – see page 14.

**To book, please call 01263 679011**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.







## Chef's Canapés

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 Pickled Vegetables

dressed leaves, toasted walnuts,  
winter apple crisps **VE, GF ON REQUEST** SD, N

### Mains

#### Pan Fried Fillet of Beef

oyster tempura, seared foie gras,  
white truffle polenta, port jus **GF** MO, SD, D

#### Monkfish Tail

crushed baby potatoes, greens,  
mussel dill sauce **GF** MO, F, D, SD

#### Beetroot & Stilton Tart

balsamic syrup, parsnip crisps **V** G, D, E, SD

### Desserts

#### Baileys Cheesecake

chocolate whiskey syrup **SD, G, D, S**

#### Dark Chocolate Delice

salted caramel, charred orange,  
orange sorbet **V, VE ON REQUEST** D, E, G, SD

#### Chef's Selection of Norfolk Cheese

crackers, chutney, grapes  
**GF ON REQUEST** G, N, S, D, CE, MU, SE, SD

# New Year's Residential Packages

Enjoy a two-night stay to ring in the New Year with us at The Manor Coastal Hotel. Arrive 30th December to experience the North Norfolk Coast and an overnight stay in our beautiful rooms with superb three course dinner and gourmet breakfast. Relax on the 31st ahead of a fun filled night of good food, great entertainment and welcoming the New Year in style.

## Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Gourmet Dinner and an additional three-course dinner.

**From £499.00 per person**

## To book, call 01263 679011

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 19.



# Festive Afternoon Tea

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 & jam

Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

## Festive Afternoon Tea

**£29.00 per person**

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £37.00pp and enjoy a glass of prosecco with your afternoon tea.

**To book, please call 01263 679011**

Pre-booking and pre-ordering are essential.  
For full terms and conditions please see page 19.







# Gift Vouchers

## The perfect gift for everyone!

Foodies are covered with our dining vouchers and sumptuous Afternoon Teas. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have vouchers you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

### Three steps to a stress-free Christmas:

1. Go to [www.coachinginnnngroup.co.uk](http://www.coachinginnnngroup.co.uk) and click on the gift voucher link
2. Pick and purchase the voucher to suit your special someone
3. Choose to have the gift voucher posted or emailed straight to your inbox

# Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 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.coachinginngroup.co.uk](http://www.coachinginngroup.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 8th November 2024. 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 8th November 2024. 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 8th November 2024 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 and New Year's Eve Celebration

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 8th November 2024. 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.

## Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

## 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



**The Blakeney Manor Coastal Hotel**

The Quay, Blakeney, Norfolk, NR25 7ND

T: 01263 679011 E: [blakeney.manor@innmail.co.uk](mailto:blakeney.manor@innmail.co.uk)

[blakeneymanor.co.uk](http://blakeneymanor.co.uk)