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# A magical Christmas awaits at The Manor Hotel

This festive season, let us add the sparkle to your celebrations at The Manor Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located near the Norfolk coast in Blakeney, our award-winning hospitality, charming rooms, and refined festive dining make The Manor Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit and prepare to be dazzled by our range of festive dining and accommodation experiences.

**To book, just call our friendly team on 01263 679011.  
We can't wait to celebrate with you this festive season.**



## Be Inn the Know

Get all the latest news and offers for The Manor Hotel delivered to your inbox! Simply scan the code and add your details to sign up.





# What's On This Christmas

## Throughout December 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? Ask about upgrading to our Sparkling Afternoon Tea. See page 19 for details.

## Throughout December Festive Dining

Our festive menu, including favourites such as roast turkey and Christmas pudding, is served daily from 12 noon. See page 6 for details.

## 23rd December An Evening of Live Music

Join us at 7pm through to 9pm when Stewart Hull will be entertaining us with a fantastic selection of much-loved songs, from Rock and Roll, swing, to country ballads. Stuart loves to get his audience involved creating the perfect atmosphere for a memorable start to Christmas celebrations at The Manor.

## 25th December Christmas Day Lunch

We've got Christmas Day all wrapped up for you. See page 8 for details.

## 31st December New Year's Eve Celebrations

Join us in the heart of Blakeney to ring in the New Year. See page 14 for details.



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**To book, call 01263 679011**

For full terms and conditions please see page 23.



# Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

**Two Courses: £40.00 per Adult, £20.00 per Child**

**Three Courses: £46.00 per Adult, £23.00 per Child**



**To book, call 01263 679011**

For full terms and conditions please see page 23.





## Starters

### **Creamy Roasted Parsnip Soup**

Curry oil **VE** / **G, S, SE** / **N, MU, SD, S** / 97 kcal

### **Binham Blue Cheese Beignet**

Swiss chard & pear salad

**V** / **G, E, D, MU** / **L, S, CE** / 597 kcal

### **Smoked Mackerel Fishcake**

Roquette, pickled lemon

**GF** / **F, E, D, MU, SD** / **G, S** / 267 kcal

### **Smoked Chicken Pasta Salad**

Pesto dressing, Parmesan shavings

**G, D, N, E** / **CE, MU, SD** / 606 kcal

## Main Courses

### **Roast Norfolk Turkey**

Pigs in blankets, cranberry stuffing,  
seasonal vegetables, roast potatoes, pan gravy

**GFO** / **G, E, S, SD, D, CE** / **MU** / 859 kcal

### **Slow-Cooked Beef in Christmas Ale**

Thyme & Cheddar cobbler,  
seasonal vegetables, roast potatoes,  
pan gravy **G, D, SD, S** / **CE, MU** / 984 kcal

### **Pan-Fried Fillet of Salmon**

Herb mash, sundried tomato cream,  
roasted fennel **GF** / **F, D, SD** / 804 kcal

### **Roast Beetroot & Feta Risotto**

Balsamic reduction

**V, VEO, GF** / **D, CE, SD** / **MU** / 510 kcal

## Desserts

### **Steamed Chocolate Sponge**

Chocolate orange custard

**V** / **G, E, D, SE** / **S** / 583 kcal

### **Christmas Sundae**

Smooshed mince pie, rum & raisin ice cream,  
salted caramel ice cream, butterscotch sauce,  
chantilly cream, brandy snap shards

**V** / **G, S, E, D, SD** / 802 kcal

### **Selection of Norfolk Cheeses**

Celery, grapes, crackers

**V, GFO** / **G, N, S, E, D, CE, SE** / **SD** / 956 kcal

# Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

**£135.00 per Adult, £67.50 per Child**



**To book, call 01263 679011**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.





## Amuse-Bouche

Ask for allergens & Calories

### Starters

#### Wild Mushroom & Chestnut Soup

White truffle oil **V, VEO, GF / D, CE / MU** / 498 kcal

#### Duo of Staithes Hot & Cold Smoked Salmon,

Winter leaves, horseradish snow, beetroot crisps **GF / F, D, MU / L, CE** / 276 kcal

#### Roasted Baby Beetroot & Carrot Salad

Swiss chard, goat's cheese **V, GFO / G, E, D, MU / S, CE** / 209 kcal

#### Smoked Duck

Burnt orange, watercress purée **GF / L, CE, MU** / 203 kcal

### Intermediate

Ask for allergens & Calories

### Main Courses

#### Roast Norfolk Turkey

Pigs in blankets, cranberry stuffing,  
seasonal vegetables, roast potatoes, pan gravy

**GFO / G, E, S, SD, D, CE / MU** / 859 kcal

#### Duo of Pan-Fried Beef Fillet & Confit Partridge

Horseradish croquettes, port jus, English mustard butter

**GFO / G, S, E, D, MU, SD / P, N, CE** / 682 kcal

#### Poached Fillet of Halibut

Celeriac mash, chestnut velouté,  
lemon-roasted brussels sprouts **GF / F, D, CE** / 949 kcal

#### Chestnut & Sage Nut Roast

Roast potatoes, seasonal vegetables, gravy

**V, VEO / G, N, D / P, S, E, SE, CE, MU, SD** / 1044 kcal

### Desserts

#### Traditional Christmas Pudding

Brandy butter, cream anglaise **V, VEO, GFO / G, D, N, SD / E, CE, MU** / 268 kcal

#### Rudolph's Red Nose

Chocolate mousse, orange brûlée centre **V, GF / S, E, D / MU** / 590 kcal

#### Glazed Lemon Tart

Clotted cream, roasted fig, brandy snap dust **V / G, E, D, SD / S** / 934 kcal

#### Selection of Norfolk Cheeses

Celery, grapes, crackers **V, GFO / G, N, S, E, D, CE, SE / SD** / 956 kcal

# Boxing Day Dining

Boxing Day often brings a slightly slower pace and is the most relaxing day of the festive season. We look forward to you joining us for a delicious three-course lunch with our festive fayre.

Boxing Day dining is served between 12 noon and 3pm.

**£65.00 per Adult, £32.50 per Child**



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**To book, call 01263 679011**

For full terms and conditions please see page 23.





## Starters

### Hearty Winter Vegetable Soup

Toasted sourdough **V, VEO, GFO** / **G, D, CE, SD** / 575 kcal

### Chicken Liver Parfait

Focaccia crisp, fig jam, roquette **GFO** / **G, S, D, SD** / 579 kcal

### Baked Norfolk White Lady

Poached pear, mulled wine syrup

**V** / **G, E, D, SD** / **S, CE, MU** / 440 kcal

### Lapsang Souchong-Cured Salmon

Potato blinis, vanilla dressing

**GFO** / **G, F, E, D, MU, SD** / **L, S, CE** / 614 kcal

## Main Courses

### Honey & Mustard-Glazed Gammon

Bread sauce, roast potatoes, seasonal greens,  
pan gravy **GF** / **D, MU, SD** / **CE** / 767 kcal

### Confit Duck Leg

Brussels sprout bubble & squeak,  
cherry & brandy sauce, roasted carrots

**GFO** / **G, E, D, SD** / **CE, MU** / 720 kcal

### Fillet of Rainbow Trout

Cucumber & grape beurre blanc,  
seasonal vegetables, crushed new potato cake

**GF** / **F, D, SD** / **L, CE** / 508 kcal

### Spiced Pumpkin Tartlet

Toasted pumpkin seeds, roasted cherry tomatoes,  
herb oil, pommes paille

**V** / **G, D** / **P, N, E, SE** / 776 kcal

## Desserts

### Dark Chocolate Delice

Iced white chocolate parfait, chocolate hazelnut snap

**V, GFO** / **G, N, S, E, D** / **P, MU, SE** / 954 kcal

### Cappuccino Crème Brûlée

Whipped Irish cream, winter berries

**V, GFO** / **G, E, D, SD** / **S, CE, MU** / 1041 kcal

### French Apple Tart

Salted caramel, biscuit crumb, clotted cream

**V** / **G, D, SD** / **N, S, E** / 1031 kcal

### Selection of Ice Creams & Sorbets

**V, VEO, GFO** / Ask for allergens & Calories

# 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.

## Three-night Christmas Package

Our three-night package includes bed & breakfast, three-course Christmas Eve dinner, Christmas Day lunch, relaxed Christmas evening buffet, three-course Boxing Day lunch is served from 12 noon to 3pm with a light evening buffet. Entertainment is provided throughout.

**From £1,125.00 per person**

## 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 is served from 12 noon to 3pm with a light evening buffet. Entertainment is provided throughout.

**From £1,310.00 per person**



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## 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 23.





# What Christmas 2026 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 meal 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 three-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**



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**To book,  
call 01263 679011**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.





## Starters

### Minestrone Soup

V, VEO, GFO / G, CE / S / 809 kcal

### Salad of North Atlantic Prawns

Baby gem lettuce, confit lemon,  
Marie Rose sauce

GFO / G, C, F, E, CE, SD / L, MU / 268 kcal

### Chicken liver parfait

Focaccia crisp, fig jam, roquette

GFO / G, S, D, SD / 579 kcal

### Cauliflower Bites

Swiss chard, Binham Blue cheese dressing

V, GFO / G, E, D, MU / S / 203 kcal

## Mains

### Chargrilled T-Bone Steak

Roasted plum tomatoes, grilled flat mushroom,  
beer-battered onion rings, garlic butter, fat cut chips

GFO / G, D, CE, MU, SD / S / 1279 kcal

### Crispy Chicken Cordon Bleu

Smoked potato purée, sprouting broccoli

G, E, D, MU / S / 995 kcal

### Pan-Fried Fillet of Sea Bass

Truffle polenta, ratatouille, herb oil

GF / F, CE / 570 kcal

### Beetroot Pearl Barley Risotto

Candied baby vegetables

VE / G, N, CE, MU / SE, SD, S, P / 650 kcal

## Desserts

### Black Forest Knickerbocker Glory

V, GF / S, D, E, SE / N, SD / 535 kcal

### Apple Tarte Tatin

Salted caramel ice cream V / G, D, S / 994 kcal

### Sherry Trifle Cheesecake

V / G, D / E / 561 kcal

### Selection of Norfolk Cheeses

Celery, grapes, crackers

V, GFO / G, N, S, E, D, CE, SE / SD / 956 kcal

# New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Manor Coastal Hotel. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

## One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Gourmet Dinner.

**From £185.00 per person**

## 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 £345.00 per person**



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**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 23.





# Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

## Beer Bucket: £24.00

5 bottles of beer from the following options:  
Sol, Birra Moretti, Birra Moretti Zero,  
Peroni Nastro Azzurro Gluten Free

## Cider Bucket: £30.00

5 bottles of cider from our range of  
Old Mout flavoured ciders

## Bronze Wine Package: £97.50

5 bottles of our House red or white wine

## Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

## Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

## Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé







# 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?

**From £34.95 per person**

## Finger Sandwiches

Turkey & Cranberry  
Tuna Mayonnaise  
Egg Mayonnaise  
Cream Cheese & Cucumber

## Scone

Strawberry jam, clotted cream

## Sweet Treats

Chocolate Mousse Shot  
Shortbread  
Yule Log  
Mince Pie  
Blood Orange Crisp  
Strawberries

## Tea or coffee

With refills

**VO / G, F, S, E, D, MU, SD / P, L, N, CE, SE / 1184 kcal**

## Fancy Some Fizz?

Upgrade to our Sparkling Afternoon Tea and enjoy a glass of prosecco with your afternoon tea.

## To book, call 01263 679011

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 23.



## Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.







# Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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).



THE  
COACHING  
INN GROUP

Part of The Coaching Inn Group



# Terms and Conditions

## Festive Dining & Boxing Day

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 20th November 2026. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

## Christmas Day & New Year's Eve 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 20th November 2026. 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.

## Christmas & 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 20th November 2026 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.

## Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

## Allergies & 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.

**Allergens (Contains / May Contain):** C: Crustaceans / CE: Celery / D: Dairy / E: Eggs  
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy  
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)  
GF (GFO): Gluten-Free (on request)

## The Blakeney Manor Hotel

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EST. 1996

THE  
COACHING  
INN GROUP