CHRISTMAS 2013

Twas the season of Christmas and all through the night Not a creature was stirring, not even a mouse.

NOT a creature was stirring, not even a mouse. The hanguet was ready the tables were brimmi

The banquet was ready; the tables were brimming, The tree shone like stars with oodles of trimming.

When out on the drive there arose such a clatter, We all went to the door to see what was the matter. There were carriages, motors and guests finely dressed

They gasped and they clapped for in front of them stood

All ready to party and make Christmas blessed.

The most beautiful house on the edge of a wood. They ventured inside, were greeted with cheer and knew at that moment that Christmas was near.

With seasonal toasts and gourmet delight,

They chatted and danced their way right through the night.

Then final good-byes (with hugs and a tear)

"Merry Christmas to all – we will see you next year!"

BOTLEYS MANSION, SURREY

BIJOU'S BUBBLES AND BOWLS £50pp

Available Sunday-Thursday

Private room from 6.30pm-11.30pm

Three glasses of Jeio Prosecco pp

Bowl food

Cash bar option

A CHRISTMAS FEAST

£90pp

Available Sunday-Thursday

VIP DINNÉR AND DANCE

Price on application

Private room from 6.30pm-11.30pm

Two glasses of Jeio Prosecco pp

Three course Christmas menu pp

Tea, coffee & truffles

Half a bottle of house wine pp

Half a bottle of still/sparkling water pp

Candelabras

Christmas crackers

Cash bar option

Exclusive use of venue 6.30pm-11.30pm

Two glasses of Jeio Prosecco pp

Canapés

Table names and table plan

Three course Christmas menu pp

Tea, coffee & truffles

Half a bottle of house wine pp

Half a bottle of still/sparkling water pp

Candelabras

Christmas crackers

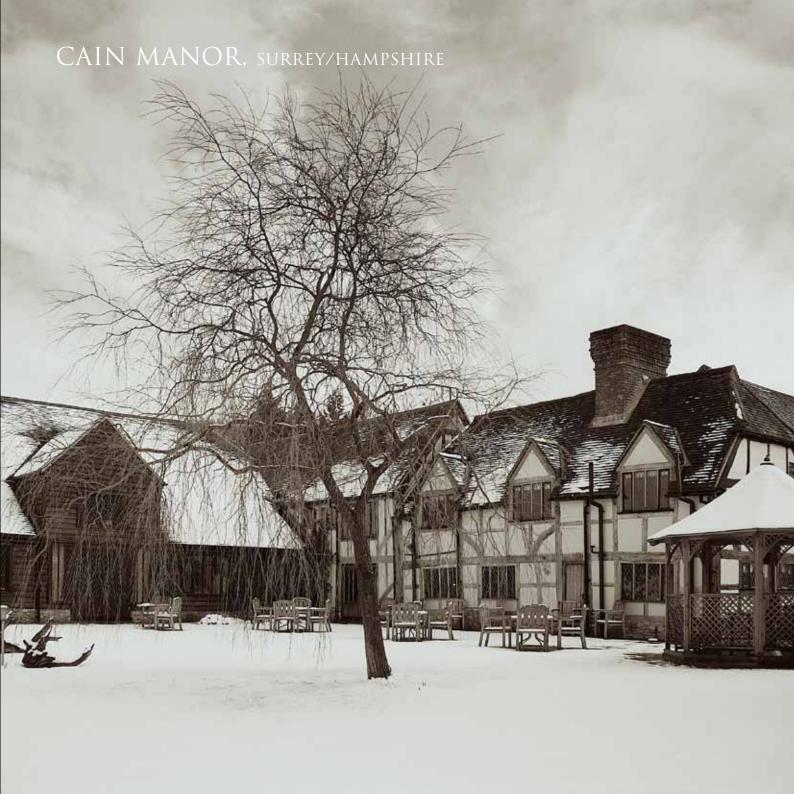
Chair covers & sashes

DJ

PA System

OPTIONAL EXTRAS:

Popcorn machine Chocolate fountain Sweetie cart Place names Table plans Floral arrangements Drinks / cocktail packages DJ PA System Accommodation



CANAPÉS

Please choose three options

Wild mushroom Sautéed wild mushrooms, toasted brioche and Hollandaise (V)

Rabbit

Confit rabbit torchon, chestnut sable and sticky mulled pear

Lamb

Mini South-Down's lamb shepherd's pie served in a tiny pastry shell

Goats Cheese
Golden cross goats chee

Golden cross goats cheese on a cheddar shortbread with red onion marmalade (V)

Cod

Baked Atlantic cod, warm celeriac puree and shaved black truffle

Artichoke

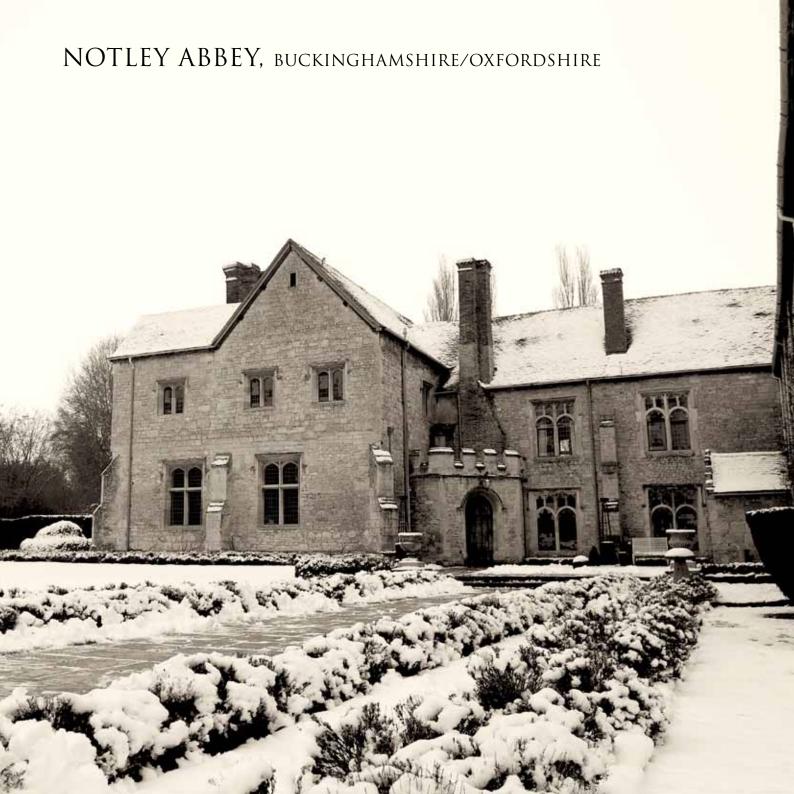
Jerusalem artichoke veloute and vanilla (V)

Salmon

Home cured beetroot salmon tartare, horseradish blinis and chive

Sausauge

Mini Cumberland sausages with creamy mashed potato to dip and crispy shallots





Beef

Sticky shin of beef with creamy mash, sautéed winter greens and a Chianti Jus

Stilton

Chicory, hazelnut, pear and Colston Basset salad (V)

Christmas pudding

Traditional Christmas pudding, fresh double cream

Haddock

Buttery smoked haddock & quail egg kedgeree

Lamb

Flaked shoulder of lamb shephard's pie

Panacotta

Tonka bean and caramel panacotta and

fresh pomegranate

Traditional Christmas turkey

Norfolk bronze turkey breast, duck fat parmentier potatoes, sprout leaves and cranberry jus Fish and chips

Breaded cod fillets, chips, minted pea puree and tartar sauce

Apple crumble

Spiced Bramley apple crumble with cinnamon ice cream

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Winter stew
Winter root vegetable stew with herb
dumplings (V)

Nut roast

Nut roast beignet, parsnip crisps and cranberry (V)

Winter Eton Mess

Crushed meringue, poached rhubarb and passion fruit cream

Wild mushroom

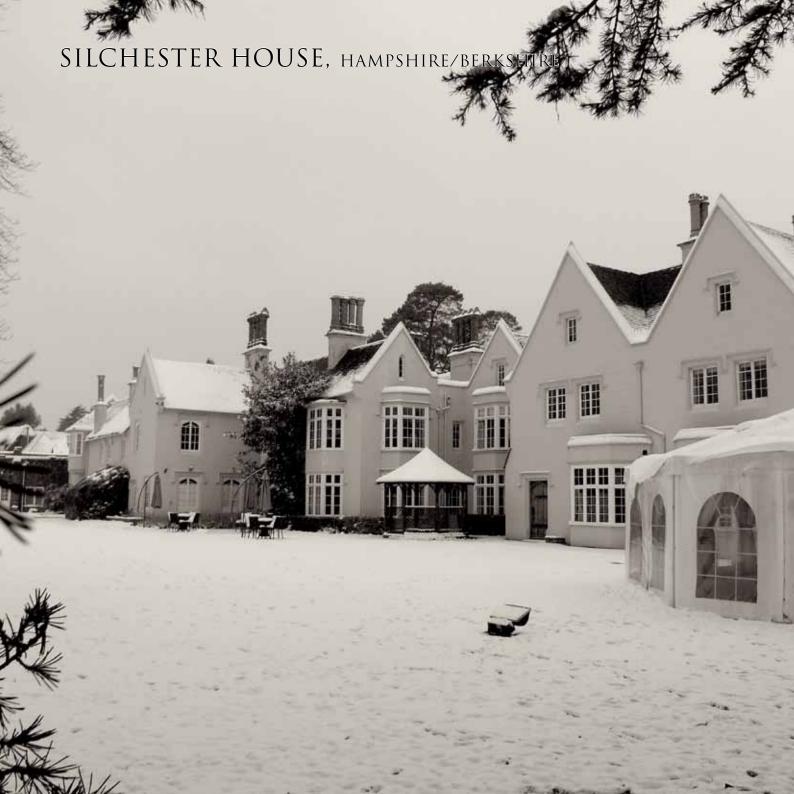
Wild mushroom risotto, black truffle and parmesan fricos (V)

Pork belly

Slow cooked middle white pork belly with crispy crackling and apple sauce

Prawn cocktail Mediterranean prawns, crisp baby gem, Marie rose and tomato concass Fish pie

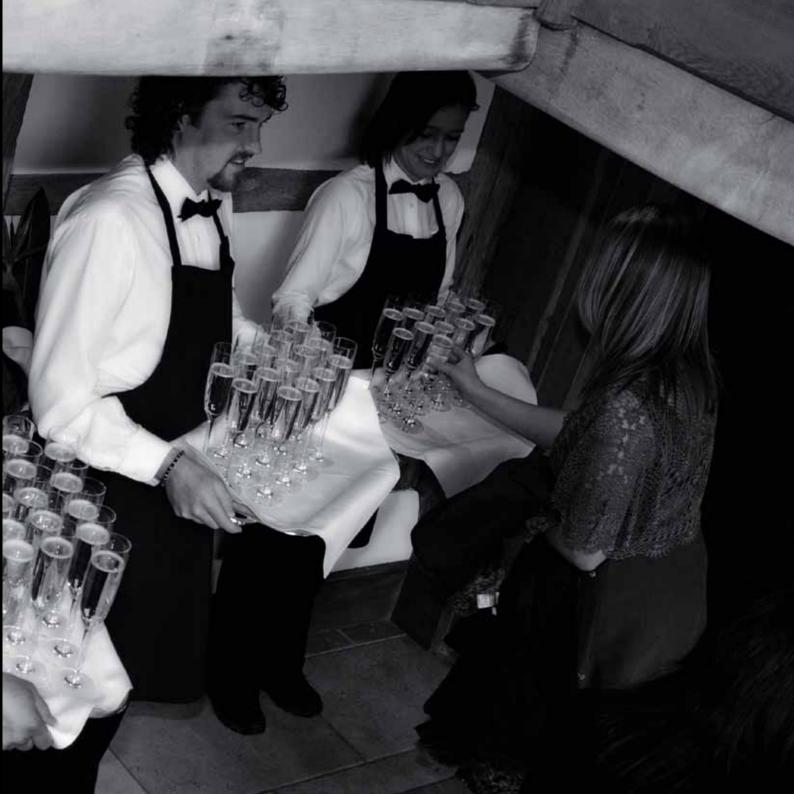
Cod, salmon and prawn fish pie, truffled fish sauce and a brioche persilade



CHRISTMAS MENU

Please choose one principle and one alternative option per course

STARTER	MAIN COURSE	DESSERT
Parsnip soup Creamy celeriac soup, black truffle and crispy shallots (V/GF)	Sea bass Pan fried fillet of Sea bass, sautéed Jerusalem artichokes, buttered spinach and woodland mushroom	Clementine Clementine crème brulee with whisky jelly's and lavender shortbread
Goats cheese West country goats cheese curd, beetroot, chicory and hazelnut salad (V)	Guinea fowl Roasted breast of guinea fowl, trio of thyme fondants, winter greens and turnip puree	Christmas pudding Individual Christmas pudding, candied orange, fresh double cream and a brandy butter ice cream
Game terrine Pheasant and partridge terrine, cranberry and winter leaf salad, apple chutney and toasted sour dough	Beef 8hr braised sticky beef, horseradish mash, buttered baby leeks and parsnip crisps	Chocolate Valrhona chocolate tart, pomegranate sorbet and white chocolate snow
Smoked trout Flaked smoked trout, parsley, caper, shallot and poached potato with baby watercress	Traditional Christmas dinner Norfolk bronze turkey breast, duck fat roast potatoes, pigs in blankets and winter vegetables	Cheesecake Baked rum and raisin cheesecake with spiced winter fruits
Ham Ham hock & tarragon terrine with quails eggs and piccalilli	Wild mushroom Individual wild mushroom and chestnut puff pastry pie with creamy mashed potato, roasted root vegetables and sautéed kale (V)	Cheese A selection of local cheese accompanied with Millers damsel biscuits, a selection of fruits and Christmas chutney



WINE LIST

All wines and vintages are subject to condition and availability. All prices exclude VAT

BUBBLES	WHITE WINES	RED WINES
Freixenet Carta Nevada Reserva NV, Spain, £27.50	La Croix Vermentino Sauvignon VdP, 2010, France, £18.38	La Croix Carignan Merlot VdP, 2009, France, £18.43
Jeio Prosecco Valdobbiadenne DOCG Brut NV, Italy, £28.50	Citta Del Ponti Pinot Grigio Veneto, 2010, Italy, £19.43	Argento Reserva Malbec, Mendoza, 2009, Argentina, £19.43
Perrier Jouet Brut, NV, France, £48.00	Spee Wah Chardonnay, Australia, £20.00	Spee'wah Shiraz, Australia, £19.43
Perrier Jouet Blason Rosé NV Champagne, France, £65.00	Les Nuages Touraine Sauvignon Blanc Loire Valley, 2010, France, £21.00	Chilcas Reserva Merlot, San Rafael, Chile, £20.43
Perrier Jouet, Belle Époque Prestige Cuvee 2004, France, £95.00	Riva Leone Gavi Piedmonte, 2010, Italy, £21.00	Chilcas Cabernet Sauvignon Reserva, Chile, £20.43
Perrier Jouet, Belle Époque Rosé Prestige Cuvee, France, £95.00	Dinastia Vivanco Rioja Blanco Viura Malvasia Rioja, 2009, Spain, £23.10	Spee'wah Cabernet Petit-Verdot, Australia, £21.43
	Johnson Estate Sauvignon Blanc, Marlborough, 2010, New Zealand, £24.25	L'Hospitalet Pinot Noir, 2009, France, £25.20
DESSERT WINES	Chablis Jean Defaix Burgundy, 2008, France, £25.20	Dinastia Vivanco Crianza Rioja, 2007, Spain, £25.20
d'Arenberg Sticky Chardonnay, McLaren Vale, 2008, Australia, 37.5cl, £18.00	Sancerre Le Pierrier Domaine Thomas, Loire Valley, 2009, France, £27.30	Fleurie Millesime Cave de Fleurie, Burgundy, 2007, France, £26.40
Sauternes Chateau du Levant, Roussillon, 2007, France, 37.5cl, £25.00	ROSE WINES	Chateau Lamartre St-Emilion Grand Cru, Bordeaux, 2008 France, £29.40
	Belle Combes Cotes de Ventoux Rose, Rhone, 2009, France, £19.43	Chateau St. Jean, Chateauneuf du Pape, France, £30.40
	Chateau St Baillon Cotes de Provence, 2009, South West France, £24.15	

BOTLEYS MANSION

Surrey

CAIN MANOR

Hampshire/Surrey

NOTLEY ABBEY

Buckinghamshire/Oxfordshire

SILCHESTER HOUSE

Hampshire/Berkshire

A grand, award-winning Palladian mansion set in Surrey parkland, just 45 minutes from London.

An Elizabethan oak hideaway, complete with open fires and a warm and weloming atmosphere. An ethereal, medieval masterpiece that was once the home of Sir Laurence Olivier and Vivien Leigh.

A home-from-home offering a blank-canvas and plenty of space for the ultimate party with personality.

LOBBY & LOUNGES

LOBBY & LOUNGES 120 standing

MUSIC ROOM 123 seated 200 standing

100 standing

LOBBY & LOUNGE 180 standing

ABBOT'S HALL ML 100 standing 80

MUSIC ROOM 80 seated 120 standing

170 standing

80 seated 130 standing

GREEN ROOM

FOUNTAIN & TEMPLE WINGS 100 seated

I 30 standing

ATRIUM
I 44 seated

200 standing

Please note that the Wings and Atrium can combine to create one larger space

Stonehill Road Ottershaw Chertsey

Surrey KT16 0AP

www.botleys-mansion.co.uk

200 standing

LIBRARY & LOUNGE

MONKS' REFECTORY

192 seated 200 standing MARQUEE 170 seated 170 standing

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www.cainmanor.co.uk

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