Our Festive Season 2022





Festive Afternoon Tea

25TH NOVEMBER - 23RD DECEMBER

Indulge in a sumptuous afternoon tea of warm fruit and plain scones, seasonal preserves, clotted cream, assorted homemade festive cakes and pastries, and a selection of delicate finger sandwiches.

Served with a selection of fine teas or coffee.

£42.50 PER PERSON

Celebrate the season and add a glass of Laurent-Perrier Champagne to your full afternoon tea

£54.50 PER PERSON

Served Tuesday - Saturday, 12.30pm - 5.30pm. Pre-booking is required. Our allergen information is on the back cover of this brochure.

Festive Dinner

23RD NOVEMBER - 23RD DECEMBER

This season, indulge in our exquisite five-course festive dinner menu with a matching wine flight.

STARTERS

Pumpkin Royale

Black garlic, crispy duck, pine vinegar

Venison Tartare

Caviar, potato mousse, nasturtium emulsion

Monkfish Cured in Black Olives Last summer's gooseberries, basil sorbet

MAINS

Loin of Aged Beef Oxtail, horseradish, sprouts

Braised Halibut

Confit turkey wing, spiced turkey sauce

Butter-roasted Cauliflower Steak

Truffled potato gnocchi, onions

DESSERTS

Layered Chocolate Torte White coffee ice cream

Aged Cornish Gouda Quince, beer vinegar

Passion Fruit & Coriander Baked Alaska

£80 FIVE COURSE DINNER £98 FIVE COURSE DINNER & WINE FLIGHT

Served Tuesday - Saturday, pre-booking is required. Menu may be subject to change due to seasonality. Our allergen information is on the back cover of this brochure.



Gift Simple Pleasures & Cherished Luxuries

We have vouchers available for each of our individual hotels ranging from Champagne afternoon tea, award winning dinner for two, restorative spa treatments or luxury spa days, or you can even choose to gift an unforgettable stay in one of our beautiful locations.

We also have monetary vouchers which can be used across our group in any hotel for anything that we offer, and these can be used as many times, for multiple treats as the holder chooses.

If you order online and opt to have your voucher posted to you or your lucky recipient, these are sent in a luxurious presentation wallet or if you need your gift quickly, we can email the voucher instantly.

www.brownswordhotels.co.uk/gift-vouchers





Wreath Making Masterclass & Champagne Afternoon Tea

THURSDAY 8TH DECEMBER & 15TH DECEMBER, 10.30AM

Arrive to mince pies beside the roaring log fire before Vivien from 'Stow Roses' hosts a Christmas wreath making masterclass, followed by a sumptuous full Champagne afternoon tea.

£75 PER PERSON

Pre-booking is required.



Christmas Retreat

24TH - 27TH DECEMBER

Arrive on Christmas Eve to a warming mulled wine and a welcoming festive afternoon tea. The evening commences with a Champagne and canapé reception to the sounds of a live harpist before you indulge in an exquisite six-course dinner.

The festivities begin on Christmas Day with a chilled glass of Champagne and a five-course lunch with coffee and petits fours. Step out for a crisp winter walk before settling beside one of our roaring log fires for a buffet dinner to end the day.

Unwind on Boxing Day and take a stroll to one of the pretty Cotswold villages nearby. Join us for a final glass of Champagne in the lounges before a superb five-course dinner followed by coffee and petit fours. A magical surprise awaits in the restaurant, and you can try your hand at the casino table after dinner.

WHAT'S INCLUDED



THREE NIGHT LUXURY STAY



AWARD-WINNING DINING



AFTERNOON TEA





LUXURY GIFT



LIVE MAGICIAN

FROM £905 PER ROOM, PER NIGHT

A non-refundable deposit of £250 is required to secure the reservation with full pre-payment by 1st November. Should you have to cancel your confirmed booking after 1st November the full package rate will be charged.





Boxing Day Lunch

MONDAY 26TH DECEMBER

Let the festivities continue and join us for an outstanding three-course lunch on Boxing Day.

STARTERS

Confit Duck Pressing
Cranberry ketchup, smoked hazelnuts

Salmon Mi-cuit

Oyster emulsion, dill, cucumber

Cauliflower & Truffle Lasagne *Ajo blanco*

MAINS

Poached Woolley Park Chicken Sage & onion, crispy leg

Loin of Pollock

Lightly curried mussels, butter beans, lime leaf

Heritage Potato Terrine
Onions, nasturtium, malt vinegar

DESSERTS

71% Chocolate Tart

Olive oil ice cream, cocoa nibs

Oxford Blue Crisp pumpernickel, pear

Christmas Pudding Parfait
Salted caramel bonbon

£52 THREE-COURSE LUNCH

Pre-booking is required. Menu may be subject to change due to seasonality.

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New Year's Celebration

31ST DECEMBER - 2ND JANUARY

Our beautiful 17th century manor house is an idyllic setting in which to celebrate the arrival of the New Year. Enjoy a Champagne and canapé reception before indulging in an outstanding six-course dinner with coffee and petits fours.

An evening of entertainment ensues with live music and magic tricks, followed by a magnificent firework display and a glass of Champagne to welcome in the New Year.

Following a hearty brunch, honour the great tradition of a bracing countryside walk on New Year's Day, taking in the crisp Cotswolds air.

Upon your return, savour a sumptuous five-course dinner at leisure accompanied with a live jazz trio.



FROM £860 PER ROOM, PER NIGHT

A non-refundable deposit of £250 is required to secure the reservation with full pre-payment by 1st November. Should you have to cancel your confirmed booking after 1st November the full package rate will be charged.



Enjoy the *Festive Season* across all Brownsword Hotels

GIDLEIGH PARK

Sublime food and wine and exceptional service at our heaven in Devon gidleigh.co.uk

AMBERLEY CASTLE

A medieval retreat in an idyllic corner of the English countryside amberleycastle.co.uk

OLD SWAN

A quintessential country inn in the heart of Oxfordshire

BUCKLAND MANOR

The classic charm of a traditional English manor house bucklandmanor.co.uk

THE BATH PRIORY

A peaceful haven in a tranquil corner of the bustling city of Bath thebathpriory.co.uk

MINSTER MILL

A glorious, glamorous Cotswolds hotel minstermill.co.uk

THE SLAUGHTERS COUNTRY INN

Offering the authentic charm of a traditional village inn theslaughtersinn.co.uk

TO BOOK ANY OF OUR FESTIVE OFFERINGS, VISIT

www.slaughtersmanor.co.uk/festive

T: 01451 820 456 E: INFO@SLAUGHTERSMANOR.CO.UK

ALLERGEN INFORMATION

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

The Slaughters Manor House, Lower Slaughter, Gloucestershire, GL54 2HP