



Christmas Party Nights at De Courceys Manor!

Enjoy some glamour this Christmas, and dance the night away with friends, family or colleagues with our fantastic live singer and our house disco until late!

Savour our outstanding food and luxurious ambience, and understand why we have been awarded the TripAdvisor Certificate of Excellence for 9 consecutive years, and a prestigious place in TripAdvisor's Hall of Fame!

*****Early Bird Offer! *****

Make your booking before Tuesday 1st October and receive a complimentary bottle of house red, white or rosé wine for every four guest places booked!

Friday 6th December 2019 - £45.95 per guest

Friday 20th December 2019 - £45.95 per guest

To secure all bookings we will require a £20.00 non-refundable, non-transferable deposit per person.

Upon confirming your booking, you will be supplied with a menu choice form. This will need to be completed **in full** and returned to us at the time of final payment, providing additional information of any specific dietary requirements.

If eligible for our complimentary wine offer, please state your preference of house red, house white or house rose.

Full payment must be received no later than **4 weeks** before your booking with one single form of payment. Multiple cheques/payments will not be accepted.

Stay at the Manor

Our delightful country cottages are a few steps away from the Manor and the perfect excuse to make a night of it! Comprising of 7 double cottages and 2 family cottages, the furnishings and fittings have been designed with comfort and relaxation in mind.

The next day you will be welcomed back to the Manor to be treated to a full Welsh breakfast cooked to order by our award-winning team of Chefs.

Please contact us for prices and availability



Party Night Menu

STARTERS

Roasted Tomato and Thyme Soup, Truffle Oil, Salsa Verde, Ciabatta Croutons

Pork and Garlic Pate, Mixed Leaf, Bacon Crumb, Toasted Brioche, Melba Toast, Red Onion Marmalade

Lemon and Herb Goats Cheese Bon Bons, Herb Dressing, Apple and Beetroot Textures, Candied Walnuts

Beetroot Cured Salmon Gravalax, Horseradish Potato Salad, Sourdough Crisps, Micro Salad

MAIN COURSE

All served with Spiced Red Cabbage, Anise Carrots, Honey Roast Parsnip

Roasted Lemon and Thyme Turkey Breast, Maple Glazed Pigs in Blankets, Crisp Roast Potatoes, Roasted Shallots, Chestnuts, Pancetta and Sprouts

16 Hour Braised Beef Featherblade, Garlic and Herb Mash, Chestnut Mushroom and Pancetta, Red Wine Jus

Pan Seared Hake Fillet, Roast New Potatoes, Cauliflower Velouté, Capers and Raisin Puree, Cavolo Nero

Sweet Potato, Spinach and Field Mushroom Wellington, Tenderstem Broccoli, Chestnut Puy Lentils, Parsley Cream Sauce

DESSERT

Homemade Christmas Pudding, Brandy Sauce, White Chocolate and Cranberry Crumb

Selection of Cheese and Biscuits, Chutney

Brioche Bread and Butter Pudding, Apricot Glaze, Vanilla Custard, Clotted Cream Ice Cream

Baked Vanilla Cheesecake, Poached Mulled Wine Pear, Christmas Syrup, Lemon and Ginger Crumb, Chocolate Fondue

Freshly Brewed Tea and Coffee

Mini Mince Pies, Winter Spiced Truffles, Salted Caramel Fudge

£45.95 per guest

All dishes may contain some traces of nuts.

Please advise us if you are allergic to nuts, or any other food items.

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