



MANOR *of* GROVES

Manor of Groves Hotel, High Wych,
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MANOR *of* GROVES

Christmas & New Year 2025



A beautifully restored Georgian manor house, located in 150 acres of idyllic Hertfordshire countryside.

The hotel boasts facilities including a three floor gym, swimming pool, sauna, steam room and jacuzzi plus a picturesque 18 hole golf course.

All this makes Manor of Groves the perfect location for any festive celebration.

Festive Dining

Festive Afternoon Tea £27.95 per person, lunch or dinner 2 courses £30.95 and 3 courses £36.95. Throughout December we will be offering our festive afternoon tea, lunch and dinner each day.

Musical Afternoon Tea



£30.95 per person Sunday 14th December from 2.00pm
The Wimbish Military Wives Choir are back at Manor of Groves and will provide a festive ambience to enjoy this pre-Christmas treat.
A delightful Christmas afternoon tea to enjoy to a backdrop of seasonal sounds.

Breakfast with Santa



£18.95 per adult £13.00 per child, up to the age of 12
Each child will receive a gift from Santa.
Sunday 30th November from 9.00am-11.00am

Get the little ones into the festive spirit with breakfast with Santa on the eve of Advent.

Santa Sunday Lunch

£39.95 Adults £18.95 Children ages 8-14 £9.95 Children ages 2-7
Sunday 14th December from 12.30pm
Get into the festive spirit with our popular Santa Sunday lunch! A three course carvery lunch with a very special visit from Santa.

Gift
Vouchers

Visiting Friends and Family this Christmas?

Manor of Groves is the ideal venue to stay when visiting friends and family this festive season.

You will get use of our health club including our 20m swimming pool, sauna, steam room, jacuzzi and a three floor gym plus complimentary parking and Wifi.

From £120 per room per night.

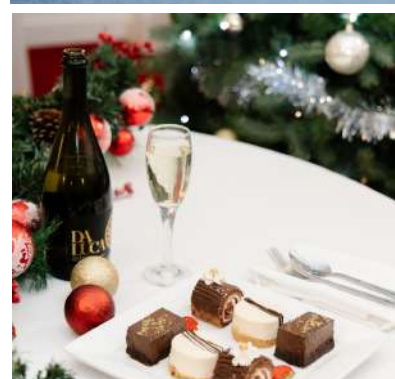
Limited number of rooms available on this offer.

Valid on stays between 23rd and 30th December 2025

Based on two people sharing a standard double or twin room with full English breakfast. Subject to availability.

Please call the hotel directly to book on 01279 600777 or email reservations@manorofgroves.co.uk

Treat someone special to a Manor of Groves gift voucher this Christmas. We have lots of wonderful options available from overnight stays, afternoon tea and spa treatments to a round of golf or day passes and membership options in our health club. Visit our website to purchase your voucher at www.manorofgroves.com.



Christmas Party Nights

Enjoy a delicious three course dinner in our Exchange Lounge and Manor Suite then dance the night away to our resident DJ. Perfect for parties from 2-400 people.

Bar open from 6.30pm, with a complimentary glass of prosecco on arrival.

Dinner served at 7.30pm Carriages midnight

Menu

Starter

Carrot and Lentil Soup (V, GF)

Smoked Salmon and Horseradish Crème Fraiche and Beetroot (M,F,SO2)

Chicken Liver and Cognac Pate, Spiced Fruit Chutney, Sourdough Crouste (SO2, G, M)

Main

Roast Norfolk Turkey, Chestnut and Cranberry Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and Roast Gravy (M, C, G, SO2)

Grilled Fillet of Seabream, Parsley Potatoes, French Beans, Kohlrabi and Carrots, Lemon Beurre Blanc (F, SO2, M)

Butternut Squash, Lentil and Almond Wellington, Roast Potatoes, Seasonal Vegetables, Gravy (G,N)

Dessert

Christmas Pudding, Brandy Sauce (SO2, M, N, G)

Mulled Pear Cheesecake, Salted Caramel Sauce (G, M)

Black Forest Gateau (SO2, G, M)

Vanilla Panna Cotta, Raspberry Compote (Ve, GF, V)

Followed by Tea, Coffee and Mince Pies

Pre-order required 4 weeks in advance

Price

Dates - Subject to availability

Friday 28th and Saturday 29th November

Friday 5th, Saturday 6th, Friday 12th, Saturday 13th,

Friday 19th and Saturday 20th December

£55.95 per person excluding House Wine

£64.95 per person to include half a bottle of House Wine

Special Offer

Dates - Subject to availability

Three course meal with Disco

Thursday 11th and Thursday 18th December

Price

£48.95 per person excluding House Wine

£57.95 per person to include half a bottle of House Wine

(All attendees must be over the age of 18)

Buffet & Boogie Party Nights

Enjoy a festive two course served buffet, followed by entertainment from our resident DJ in our Colonnade Suite.

Bar open from 6.30pm Dinner served at 7.30pm Carriages midnight

Buffet Menu

Main

Roast Turkey Crown, Sage and Onion Stuffing, Roast Honeyed Vegetables, Roast Potatoes, Turkey Jus (G, SO2, M, C)

Grilled Fillet of Sea Bream, Chive Beurre Blanc, Steamed Parsley Potatoes (F, SO2, M)

Butternut Squash, Lentil and Almond Wellington, Vegan Gravy (G, N)

Dessert

Christmas Pudding and Brandy Sauce (Can be GF, DF) (SO2, M, N)

Dark Chocolate and Cherry Cheesecake (M, G)

Vanilla Panna Cotta, Raspberry Compote (Ve, GF, V)

Followed by Tea & Coffee

Dates subject to availability

Friday 28th November, Friday 5th, Saturday 6th, Friday 12th, Saturday 13th, Friday 19th and Saturday 20th December

Price

£42.50 per person

(All attendees must be over the age of 18)

G - contains Gluten

MO - contains Molluscs

E - contains Egg

S - contains Shellfish

F - contains Fish

V - Vegetarian

C- Celery

GF - Gluten Free

M - contains Milk

MU - contains Mustard

N- contains Nuts including peanuts

SE- contains Sesame Seeds

Cr – contains Crustaceans

Ve - Vegan

So2- Sulphates

Why not make a night of it!

With rooms available from £115 bed & breakfast for two people sharing



Christmas Day Lunch

Spend Christmas Day in one of our beautiful Georgian function rooms and enjoy a magnificent five course lunch. Santa will have stopped by the night before to drop off the Children's gifts!

Menu

Amuse Bouche

Starter

Creamy Parsnip and Apple Soup, Vegetable Crisps and Chilli Oil (Ve, GF)
Cured Salmon with Prawns, Pickled Salad, Dill and Lime Crème Fraiche (F, Cr, SO2, M)
Twice Baked Goats' Cheese Souffle, Pear and Walnut Salad (E, G, M, N (Walnuts))
Spicy Nduja Arancini, Rocket, Parmesan and Balsamic Pearls (M, G, SO2)
Duck and Orange Pate, Fruit Chutney, Sourdough Crostini (SO2, G, E, M)

Palate Cleanser

Main

Roast Norfolk Turkey, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Red Wine Jus (G, SO2, C, M)
Salmon Couloubiac, Rissole Potatoes, Steamed Winter Greens, Lemon and Saffron Butter Sauce (F, M, G, SO2)
Fillet of Beef, Stilton and Herb Crust, Dauphinoise Potatoes, Honey Parsnips and Carrots, Madeira Jus (M, G, SO2, Mu)
Vegan Nut Roast, Seasonal Vegetables and Roast Potatoes, Vegan Jus (Nuts, SO2, C, G)

Dessert

Christmas Pudding, Brandy Sauce (G, N, M, SO2) Can be GF or DF
British Cheeses, Grapes, Chutney, Crackers (M, SO2, G, C)
Pistachio Tiramisu and Baileys Cream (G, M, E, SO2)
Caramel Espresso Brulee, Coffee Gel (SO2, M, E))
Blood Orange Cheesecake (M, G)

Followed by Tea, Coffee and Mince Pies
Pre-order required 4 weeks in advance

Price

£110.00 Adults, £55.00 Children under 12, £27.50 2 course Toddler Meal
Reservations available from 12 noon until 3.00pm

Boxing Day Lunch

Enjoy a pleasant stroll in our hotel grounds before joining us for a three course carvery lunch in one of our stunning function suites. Relax with family and friends in this beautiful setting for the perfect Boxing Day.

A gift from us.....we are including a January day pass to our health club for everyone that joins us this Boxing Day.

Menu

Starter

Broccoli and Stilton Soup, Herb Croutons (M) (Can be GF)
Manor Prawn Cocktail, Buttered Brown Bread, (SO2, M, E, Mo) (Can be GF)
Melon, Parma Ham and Goat's Cheese Salad, Rocket, Balsamic Glaze (M, SO2)
Quiche Provencal, Walnut Pesto Dressing (G, E, N (Walnut), M)

Main

Honey Roast Gammon or Roast Beef Topside (SO2)
Roast Potatoes (Ve)
Yorkshire Pudding (E,G,M)
Sage and Onion Stuffing (G)
Honey Roast Winter Vegetables
Baked Cod Loin with Olive Oil, Tomatoes, Capers and Olives, Fondant Potatoes, French Beans and Samphire (F, SO2, M)

Dessert

Lemon Mascarpone Cheesecake (M, G)
Espresso Brul e with Cantucci Biscuit (E, M) Can be GF
British Cheeses with Chutney, Biscuits and Grapes (Ce, SO2, M) Can be GF

Followed by Tea, Coffee and Mince Pies

£49.95 Adults, £24.95 for ages 8-15 & £12.95 for ages 2-7
Reservations available from 12 noon until 3.00pm





Cheers 2026!

New Year's Eve Celebrations

Join us in our Manor Suite for a glass of fizz before enjoying a three course meal.

After dinner enjoy live entertainment and first class DJ and Disco as we look to welcome in 2026!

Arrival from 7.00pm Dinner served from 7.30pm Carriages 1.00am Dress to impress

Menu

Starter

Carrot Soup with Chilli Coriander Pesto (V, M, N)

Salmon Roulade with Horseradish Mackerel Mousse, Frisée, Lemon Saffron Gel (F, M)

Goats Cheese, Cranberry and Pistachio Tart, Sherry Dressing (M, Nu, SO2, G)

Duck and Venison Terrine, Red Onion Marmalade, Redcurrant Gel, Sourdough Crostini (SO2, G)

Main

Daube of Beef, Provençale Dauphinoise Potatoes, French Beans and Hispi Cabbage (SO2, M)

Oven Roasted Breast of Cornfed Chicken, Fondant Potato, Buttered Kale, Baby Carrots, Wild

Mushroom Jus (M SO2)

Pan-Roasted Cod Loin, Crab Crushed New Potatoes, Sweetcorn Velouté, Charred Leeks (F, Cr, M)

Mushroom and Sweet Pepper Stroganoff with Steamed Rice (Ve & GF)

Dessert

Apple and Cinnamon Cheesecake, Calvados Cream (G, M)

Caramel and Chocolate Fondant, Vanilla Bean Ice Cream (E, G, M)

Prune and Armagnac Tart, Salted Caramel Ice Cream (E, G, M)

Vanilla Panna Cotta, Blueberry Compote (Ve)

Followed by Tea, Coffee and Mince Pies

Pre-order required 2 weeks in advance

£80.00 per person

Make a night of it and stay over. Our residential package includes overnight accommodation in a standard room and breakfast on 1st January 2026 with a late check out until midday £204 for 1 person and £307 for 2 people

(All attendees must be over the age of 18)

From all of us at Manor of Groves

We wish you a wonderful Christmas and New Year!

We look forward to welcoming you back in 2026 to enjoy some special moments with you once again.

Dates for your Diary 2026

Valentine's Day Dinner - 14th February

Tribute Nights - Dates to follow

Mother's Day - 15th March

Spring Dinner and Dance - 28th March

Easter Sunday - 5th April

Father's Day - 21st June

Festive Events throughout December

Follow us on Facebook and Instagram for updates throughout the year and for news on any upcoming additional events.

Alternatively visit our website: www.manorofgroves.com and join our mailing list.

Booking

A provisional booking can be held for up to 14 days, to do this call 01279 603545 or email events@manorofgroves.co.uk

The hotel reserves the right to make changes to events and entertainment as appropriate in line with any changes to Government guidance.

Full payment for festive functions required by 1st November. Terms & Conditions will be issued at time of booking.

For Musical Afternoon Tea and Santa Sunday Breakfast and Lunch payment is required in full at time of booking.

For Christmas Party Nights a deposit will be required of £20.00 per person (please note for exclusive use an additional deposit of £1000.00 is payable).

Parties where the number of guests exceed 16 will be issued with a contract.

The balance is due by 1st November 2025.

We regret that neither deposits nor full prepayments are returnable/refundable.

For Christmas Day, Boxing Day and New Year's Eve events 50% per person deposit is required.

Payments can be made by credit card or BACs. Confirmations and deposits must be made within 14 days of your provisional booking. Remaining balances are due on 1st November 2025.

All prices include VAT at the current rate.

Christmas Party Nights and New Year's Eve Celebrations are strictly over 18's. All party nights are run on minimum numbers each night. Should a particular night not reach the minimum numbers required, we reserve the right to move bookings to an alternative date or room.

If you have any dietary requirements please speak with our Events Team for allergen information. All of our dishes are prepared in kitchens using ingredients including, but not limited to, nuts, dairy, flour, fish.

Please check prior to booking if you have questions.

Menus may be subject to change. Please check prior to your event.

For all pre-orders we use an online preorder system, a link will be sent to the party organiser for all orders for your event.

In the event that we are unable to go ahead with any of our festive events due to a change in Government guidelines a refund or alternative date will be offered.

