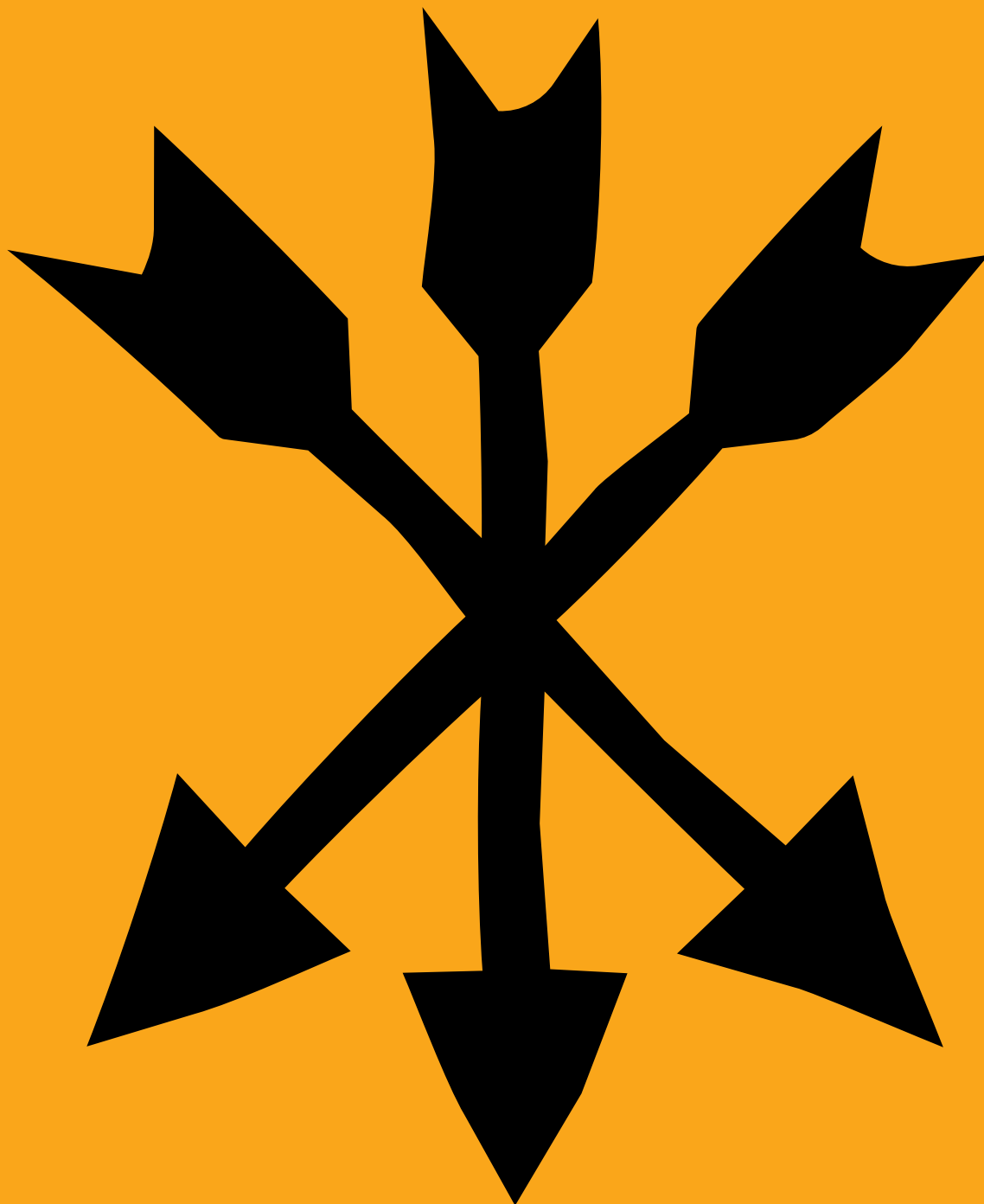


HAMPTON

PRIVATE DINING



MANOR

AN ESTATE
DEDICATED
TO FOOD...

WHERE TIME
TOGETHER IS
DELICIOUSLY
REWARDING



It's rare to find a Michelin-starred manor house that looks after private dining for up to 132.

Within the beauty of a historic manor house, the table is laid to make landmark memories.



THE COURTYARD

FEATURES

Glass roof
Warm stone walls
Abundant natural daylight
Second smaller atrium, separated by a curtain
Private bar
Heated outdoor garden terrace
BBQ on terrace

NUMBERS

One table for up to 24
Long tables for up to 116
Round tables for up to 132

AVAILABILITY

9-5pm or 6:30-midnight
Minimum spend applies for each session
(See following pages)
All menus are available in the Courtyard



DINING ROOM

FEATURES

Hand painted chinoiserie walls
Views of the clocktower
Long hand carved oak table
Oak pannelling
Log fire

NUMBERS

Total 38
One long table of 15
One long table of 10
4 tables of 4

AVAILABILITY

For private lunches and dinners
For dinner, only our 5 or 7 course tasting menus
are available



TASTING ROOM

FEATURES

Our Chef's table
Glass window into the kitchen
so you can watch the chefs cook!
Oak panelled room

NUMBERS

Minimum 6
Maximum 8

AVAILABILITY

For dinner, only our 7 course tasting menu is available.



PRICING

CANAPÉS

£10 (£8.33 ex vat)

LUNCH MENU

2 courses* £50pp (£42 ex vat)

3 courses* £65pp (£55 ex vat)

PRIVATE DINING MENU

2 courses £65pp (£55 ex vat)

3 courses £80 (£67 ex vat)

4 courses £90 (£80 ex vat)

Wine pairing 3 courses £50

Wine pairing 4 courses £60

TASTING MENUS

These are set menus

5 courses £105 (£87.5 ex vat)

7 courses £130 (£109 ex vat)

Wine pairing 5 courses £70

Wine pairing 7 courses £90

SUNDAY LUNCH

3 courses £65 (£55 ex vat)

4 courses £75 (£62.5 ex vat)

SUMMER BBQ PACKAGE

BBQ £60 (£50 ex vat)

Gourmet BBQ £78 (£65 ex vat)

PARTY/BOWL FOOD MENU

£65 (£54 ex vat)

Designed for standing and mingling
Canapés

2 mini starters served in pots

1 course street food in baskets

Dessert

AFTERNOON TEA

From £35 (£30 ex vat)



*If minimum spends are not reached, room hire applies. See overleaf for minimum spends.

MINIMUM SPENDS FOR COURTYARD

Mon-Thurs

9am-5pm or 7pm-1030pm : £2500 on food and drink packages

All day hire until 1030pm: £5000 on food and drink packages

Any hire that lasts until midnight: £6000 on food packages. 7 allocated bedrooms must also be booked or 15 bedrooms if you'd like music without sound restriction.

Fri-Sat

9am-5pm £2500 on food packages and drink packages

7pm-1030pm: £3500 on food packages and drink packages

All day hire until 1030pm £6000 on food and drink packages

Any hire that lasts until midnight: £7000 on food and drink packages. 7 allocated bedrooms must also be booked or 15 bedrooms if you'd like music without sound restriction.

For hire until 1030pm: last orders at 1030pm, exit by 11pm

For late night hire until midnight: last orders at 1145pm. Late licence £800/hr past midnight

Minimum 16 guests, maximum 132.

MINIMUM SPENDS FOR DINING ROOM

£600 for lunch

£1000 for dinner

Minimum 8 guests, maximum 40

If your food and drink package order is below our minimum spends, we will add a room hire fee

For Fri-Sunday events, these cannot be booked until 4 months in advance

Unless your spend is over £20,000 May-Dec or £8,000 Jan-March





GRAZING SNACK

—

GARDEN VEGETABLES
beetroot compote, cured meats



STARTER

—

SMOKED TROUT RILLETTE
kohlrabi, elderflower salad

CAULIFLOWER
Berkswell sauce, beer pickled onions

CHICKEN LIVER PARFAIT
Smoked beetroot ketchup, pickled beetroot sourdough,
compressed apple

SAMPLE MENU



MAIN

—

ROAST BEEF

Bone marrow gravy

COTSWOLD CHICKEN

Pea, lettuce, bacon

COD

XO beurre blanc, sea vegetables

All served with hispi cabbage and boulangere potatoes



DESSERT

—

PINK LADY TART TARTIN

Salted caramel sauce

CHOCOLATE DELICE

Poached pear, yoghurt sorbet

BROWN SUGAR BRÛLÉE

Lingonberry compote, crème fraiche ice-cream

For over 40 guests, all guests will eat the same menu, (one starter, one main, one dessert) unless they have an allergy or dietary.

THIS IS SAMPLE MENU ONLY. MENUS CHANGE EVERY SEASON.



SUNDAY
LUNCH

THE BBQ EXPERIENCE



Photo credit: Anna Clarke

SUMMER BBQ PACKAGE

4 BBQ dishes (both meat and fish)

3 seasonal salads

Dessert

£78 per person (£65 ex vat)

Out on the terrace, the Big Green Eggs will be alight. For those of you who don't know your gas from your grill, the Big Green Egg is the Aston Martin of the BBQ world and sends any BBQ afficiando into a flush.

With your own private south-east facing terrace, its a lunch time sun trap.



The estate offers up to 24 bedrooms.

Walled Garden Hideaway

(for 4 people, with 2 bedrooms):

Please enquire for pricing.

Manor Cottage

(for 8 people, with 4 bedrooms):

Please enquire for pricing.

Manor house bedrooms

Manor house bedrooms are available when there is a minimum of 7 allocated bedrooms booked.

For extra rooms, there is a minimum 2 night stay at the weekends on the other rooms in the Manor House.

Please enquire for pricing.

THE BEDROOMS



MANOR BEDROOMS



COTTAGE BEDROOMS

NEXT STEPS

RECEIVE YOUR QUOTE

Send us an email with your numbers and dates

BOOK YOUR DATE

Book with a deposit of 25% the total quotation

GATHER

Make your landmark moment

Hampton Manor

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