ELMBANK MANOR

EST 1870

Christmas

2020

ELMBANK MANOR

EST 1870

WELCOME TO THE ELMBANK MANOR

Host your festive celebrations at Elmbank Manor, a historical 19th century townhouse that has been elegantly restored to offer a boutique guest experience in the heart of the city.

Enjoy the splendours of our of recent £5 million renovations works in one of our stunning event rooms, brand new Peacocks Lounge Bar & Leethams Restaurant and refurbished bedrooms!

Pages 3 & 4
Christmas Parties

Pages 5 & 6
Christmas Day &
Residential Break

Pages 7 & 8
Great Gatsby New Years Eve
Black Tie Gala Dinner

Page 9
Drinks Packages

Page 10
Booking Terms
& Conditions

CHRISTMAS JOIN-A-PARTIES

Join other party goers and host your Christmas party with friends, family or colleagues in our sumptuously decorated event suite!

On arrival enjoy an unlimited Prosecco reception until we serve our festive three-course dinner. Afterwards, dust off your dancing shoes and enjoy live music from our resident DJ until the early hours!

Last orders at 12:30am | Carriage 1:00am

Friday
4th & 11th December
£35.00 per person

Saturday
5th, 12th & 19th December
£40.00 per person

PRIVATE PARTIES

Our bespoke Christmas party menus start from £25.00 per person catering from 25 to 80 guests

An early bird offer along with discounts on wine and drinks packages is available throughout November, December and January!

WHY NOT STAY THE NIGHT

Why rush to the ball? Instead get to the hotel early and stay in one of our newly refurbished rooms for the night. Then wake up to a delicious breakfast before heading home! Rooms from £89.00

FESTIVE MENU

TO START

York Ham Hock & Sweet Pea Terrine
Black Sheep beer mustard, lightly pickled vegetables,
piccalilli gel & crispbread

Roasted Winter Squash & Sweet Potato Soup
toasted pumpkin seeds & parsley oil (VG)

Beetroot & Masons Gin & Tonic Cured Salmon
candied beetroot, cucumber & radish salad, chive cream

MAIN COURSE

Roast Turkey
Grace farm pigs in blankets, roasted sweet
chestnut & cranberry stuffing, honey roasted roots, buttered sprouts,
roast potatoes, port & rosemary jus

Baked Scarborough Cod
chive & lemon crumble topping, caramelised red onion & potato cake,
wilted greens, dill butter cream

Forest Mushrooms, Butternut Squash,
Chestnut & Cranberry Wellinghton
honey roasted roots, buttered sprouts, roast potatoes,
port & rosemary jus (V)

PUDDING

Classic Christmas Pudding
brandy sauce (V)

Sea Salted Chocolate & Caramel Tart
banana cream, warm sticky Yorkshire parkin,
treacle fudge sauce (V)

Selection of Yorkshire Cheese
biscuits, celery, grapes & orchard fruit chutney

TEA & COFFEE

CHRISTMAS RESIDENTIAL PACKAGE

Arrive on Christmas Eve from 3pm
for a 3 Nights' stay to include...

Mulled Wine & Christmas Pie's with Local Choir from 4pm
Three Course Christmas Eve Dinner , Five Course Christmas Day Lunch
Live Entertainment, Queens Speech with Christmas Cake
Cold Buffet on Christmas Day Evening, Boxing Day Brunch until midday
Three Course Boxing Day Dinner, Games Lounge Throughout

FROM £399 FOR SOLE OCCUPANCY

FROM £639 FOR DOUBLE OCCUPANCY

CHRISTMAS DAY LUNCH

Celebrate Christmas Day at Elmbank Manor and enjoy a delicious 5-course banquet with your loved ones in our Leetham's & Fresco's rooms.

Book from 12:30pm – 3:00pm

£75 per person | £35 per child* | Children under 3's eat free!

*Children between 3 and 12

Children can choose between the Main Christmas Dinner or the Chef's children menu.

Please note availability is limited

CHRISTMAS DAY MENU

A glass of sparkling wine on arrival with Canapes to match

CANAPES

Cauliflower Cheese Croquette
Fountains gold cheddar, pecan puree

Ham Hock Tartelette
piccalilli gel

Pork Belly & Doreen's Black Pudding Bonbon Lollypop
apple sauce

TO START

Oak Smoked Salmon
endive salad, caper crème fraiche

Duck & Clementine Pate
toasted brioche, spiced fig chutney

Roasted Butternut Squash & Caramelised Onion Soup
toasted pumpkin seeds (VG)

MAIN COURSE

Roast Striploin of Beef
honey roasted roots, sprouts, triple roasted potatoes,
Yorkshire pudding, port jus

Buttered Roast Turkey
Grace Farm pigs in blankets, roast sweet chestnut &
cranberry stuffing, honey roasted roots & sprouts, triple roasted potatoes,
cranberry & port jus

Chive & Lemon Crusted Cod Loin
truffled caramelised onion & potato cake,
honey roasted roots, dill beurre blanc

Mushroom, Butternut Squash Chestnut
& Cranberry Wellington
truffled caramelised onion & potato cake, honey roast root vegetables, port jus (V)

PUDDING

Classic Christmas Pudding
brandy sauce (V)

After-eight 'Kitkat'
clotted cream, chocolate crackling, Morello cherry compote (V)

Yorkshire Curd Tart
egg nog ice cream (V)

Selection Of Yorkshire Cheese
biscuits, celery, grapes & orchard fruit chutney

TEA & COFFEE

NYE RESIDENTIAL PACKAGE

Arrive on 30th December

Welcome Fizz on Arrival

3 Nights' Accommodation with Breakfast

Three Course Dinner on 30th December

Black Tie New Year's Eve Gala Dinner

New Year's Day Brunch

Home Comforts Buffet Dinner on New Year's Day

FROM £479 SOLE OCCUPANCY | FROM £649 FOR DOUBLE OCCUPANCY

NEW YEARS EVE

New Year's Eve Black Tie Gala Dinner 31st December

Champagne Reception at 7pm

Live Entertainment on Arrival

Four Course Dinner served at 8pm

DJ & Disco

Champagne at Midnight

Last orders at the Bar 1:30am

Carriages at 2:00am

£80.00 PER PERSON

NEW YEAR'S EVE GALA DINNER MENU

CANAPES

Potted Rabbit & Beetroot Bon Bon
spiced damsons

Parkin Croute
Masons gin & tonic & beetroot cured salmon, fennel pollen

TO START

Crushed Pea & Feta Croquette's
winter truffle, sorrel puree, mint & lemon verbena dressing (V)

Prawn & Avocado Cocktail
lobster & Bloody Mary sauce, sourdough crispbread

Wild Game Terrine
toasted brioche, remoulade, plum chutney

MAINS

Fillet of Grace Farm Beef
crispy slow braised shin, buttered fondant potato, tender stem broccoli, caramelised shallot, port jus

King Oyster Mushroom Pithivier
buttered fondant potato, tender stem broccoli, roasted shallot, pepper and cep cream (V)

Lemon Sole on-the-bone
caper, hazelnut & brown shrimp butter, salsify, roasted baby onion (GF)

PUDDINGS

Chocolate Cherry Delice
chocolate and pistachio ganache, Morello cherry compote (V)

Clementine Tart
spiced orange curd, clotted cream (V)

Selection Of Yorkshire Cheese's For The Table
classic garnish

COFFEE AND PETITE FOURS

FESTIVE PACKAGES

Start your Christmas party celebrations from the moment you arrive! Skip the queues at the bar, pre-order your drinks when making your party booking and we'll have them all ready on your table for when you get here!

BRONZE
£49

3 Bottles of Elmbank's
House Wine
(White/ Red/ Rosé)

SILVER
£64

3 Bottles of Elmbank's
House Wine
(White/ Red/ Rosé)

6 Bottles of Beer

GOLD
£92

3 Bottles of Elmbank's
House Wine
(White/ Red/ Rosé)

2 Bottles of Prosecco

PLATINUM
£105

3 Bottles of Elmbank's
House Wine
(White/ Red/ Rosé)

2 Bottles of Prosecco

6 Bottles of Beer

TERMS & CONDITIONS

1. A non-refundable deposit of £10.00 per person is required to confirm bookings. The final balance is then due on 1st November.

2. Provisional bookings not confirmed with a deposit within five working days may be cancelled without notice.

3. After 1st November deposits will not be taken and full payment will be required at the time of booking.

4. Any bookings or increase in numbers after 1st November must be paid at the time of confirming.

5. Minimum numbers are stated and signed for on the booking confirmation.

6. All payments made are non-refundable and non-transferable (to wine, bar, entertainment etc).

7. All prices include VAT at current rate.

8. VAT Receipts will only be sent after the event on request.

9. In the unlikely event that numbers for an event do not reach the level deemed necessary by the hotel to make a satisfactory atmosphere, the event will be cancelled. In this case, guests may be invited to change the date of their party, join another event on the same night (if available) or have a full refund.

10. Please be advised that it is the responsibility of the Client to inform the Hotel of any guests who have either a food allergy or food intolerance in advance of the Event. Upon the Client's written request (such request to be made at least ten days prior to the first Event Date), the Hotel will supply allergen ingredient data for all menu items.

11. Any special dietary requirements must be received by the Hotel no later than one month prior to your event.

12. All bookings must submit their preordered menus no later than two weeks prior to the event. Groups of 10 or more must also submit a seating plan for each table.

13. Drinks package pre-orders are required no later than 1 week prior to the event with full payment. Orders will not be processed until payment is received. In the unlikely event that a wine or vintage should become unavailable, we reserve the right to offer a suitable alternative.

14. Final numbers attending the event must be confirmed when requested by the Hotel, and in any case no later than two weeks prior to the event. The acceptance of any increase in numbers will be entirely at the Hotel's discretion.

15. Please ensure prompt arrival as latecomers cannot be served missed courses. Similarly, service cannot be delayed and courses will be served regardless of whether guests are seated or not.

16. Organisers will be notified prior to the party date as the exact timings for service.

17. We will do our best to seat parties at adjacent tables if over twelve guests. Smaller parties may be required to join one another in order to make a complete table. The hotel reserves the right to decide the best table lay out and the position of tables cannot be guaranteed.

18. All events are non smoking.

19. Depending on numbers attending, the bar and/or disco may be in the same room as food served or in an adjacent room.

20. Special party night discount accommodation is only available to those attending Elmbank Hotel functions. All rates are subject to availability. All reservations for accommodation must be guaranteed with a credit/debit card, any unguaranteed reservations will be released.

21. Room reservations for 10 bedrooms or more will be required to sign a contract and subject to group terms and conditions.

22. Accommodation rates are subject to availability and as such are subject to change and are valid only for individual reservations and prepayment may be required.

ELMBANK MANOR

EST 1870

The Elmbank Hotel The Mount, York, YO24 1GE

Tel: 01904 610653

Email: events@elmbankhotel.com

www.thecairncollection.co.uk/hotels/york/elmbank-hotel/

Elmbank Hotel & Lodge @elmbankhotelyork2019