



## THE MANOR EVENT PACKAGES 2024

Join us at The Manor for any Occasion. We have a variety of packages available or these can be tailored to ensure you have the celebration you deserve! The Manor is the ideal destination for any celebration, whether it's a birthday, anniversary, or any other milestone moment.

With our exquisite personalised services, we guarantee that your celebration will be an experience to remember.



# BUFFET MENUS

Our passion for great food goes back to 1992 when we first began crafting menus and serving our sumptuous buffets. Since then we have ensured that everything is freshly made to the highest standards using local produce and suppliers, Enjoy.

## **Buffet 1 – £13.95pp**

**(Minimum catering of 30)**

Selection of Homemade Sandwiches  
Locally Baked Pork Pies & Pickle  
Cheese & Onion Rolls  
Chips  
Mixed Salad  
Coleslaw

## **Buffet 2 – £16.95pp**

**(Minimum catering of 30)**

Selection of Homemade Sandwiches  
Locally Baked Pork Pies & Pickle  
or Sausage Rolls  
Cheese & Onion Rolls  
Chips  
Mixed Salad  
Coleslaw  
Garlic Bread  
Chocolate Brownie  
Scones with clotted cream  
and jam on the side

## **Buffet 3 – £19.95pp**

**(Minimum catering of 30)**

Homemade Beef Chilli  
Chicken & Mushroom Stroganoff  
Jacket Potatoes  
Long Grain Rice  
Garlic Bread  
Corn on the Cob  
Chips  
Mixed Salad  
Coleslaw

## **Buffet 4 – £29.95pp**

**(Minimum catering of 40)**

Seafood Platter – Freshly Poached Salmon,  
Ocean Royal Prawns, Crayfish Tails,  
White Devonshire Crab Meat,  
Scottish Smoked Salmon, Smoked Halibut,  
King Prawns & Crevettes  
Brussels Pâté & Chutney  
Freshly Baked Artisan Bread Rolls  
Freshly Roasted Hot Carved Meats (choose 3)  
Beef | Pork | Gammon | Turkey  
Homemade Quiche  
Roast Potatoes  
Coleslaw  
Potato Salad  
Cherry Tomato, Rocket & Feta Salad  
Seasonal Fruit Platter  
Chocolate Brownie



Minimum spend may apply. Please speak to a member of our team. Our passion for quality means we do not allow outside catering.

# SPECIALTY BUFFET MENUS

Looking for something special, or perhaps just something a little different? Then our Specialty Buffets are for you. Created by our Head Chef and crafted using only the finest local produce these are our premium offerings.



## Afternoon Tea – £15.95pp

(Minimum catering of 20  
and maximum of 30)

Selection of Homemade Sandwiches  
Scones with Cream & Strawberry Jam  
Zesty Lemon Drizzle Cake  
Traditional Victoria Sponge  
Individual Mixed Berry Trifle  
Indulgent Chocolate Brownie  
Tea & Coffee with Homemade Shortbread

## BBQ – £21.95pp

(Minimum catering of 60  
Weather dependant)

British Rump Steak  
Yorkshire Pork Sausages  
Lemon & Thyme Marinated Chicken  
White Bread Rolls  
Mixed Salad  
Coleslaw  
New Potatoes, Butter & Parsley

## Carved Meat Roast – £22.95pp

(Minimum catering of 60)

Freshly Roast Hot Carved Meats (Choose 3)  
Beef | Gammon | Pork | Turkey  
Roasted New Potatoes  
Seasoned Wedges  
Herb & Sausage Meat Stuffing  
White Bread Rolls  
Mixed Salad & Coleslaw Sauces,  
Dips & Gravy

## Full Pig Hog Roast – £26.95pp

(Minimum catering of 100)

12hr Slow Cooked Whole Pig  
White Bread Rolls  
Seasoned Wedges  
Mixed Salad  
Coleslaw  
Roasted Potatoes  
Apple Sauce, Dips & Gravy

### Add a dessert to your buffet

Chocolate Brownie,  
Cheesecake, Scones,  
Rocky Road, Trifle,  
Tea & Coffee + £1.50  
**£3 per person**

# MENU SELECTOR

**Picking your menu can be quite a task, so our chefs have created two options for you.**

However, please feel free to swap some of your choices and personalise your menu. With this much choice, you may wish to mix and match or pick something from the supplementary items opposite. There's plenty for you to choose from!

## MENU 1.

### Starters

Homemade Plum Tomato and Roasted Red Pepper Soup (GFA, DFA, V).

Pan Seared Chicken and Bacon Salad drizzled in a Honey Mustard Dressing (GFA, DFA).

All Starters are served with Freshly Baked Bread Rolls and Yorkshire Butter.

### Mains

Roast Chicken Breast Fillet with homemade Yorkshire Pudding and Gravy (GFA, DFA).

Vegan Three bean chilli served with Rice and Side Salad (VE).

All Main Courses are served with Roasted Potatoes and Mixed Vegetables.

### Desserts

Homemade Indulgent Sticky Toffee Pudding and Yorkshire Vanilla Ice Cream

Homemade Profiteroles drizzled in Chocolate Sauce.

2 Courses  
for **£27**

3 Courses  
for **£30**

## MENU 2.

### Starters

Chefs Homemade Carrot and Coriander soup with cream and croutons (GFA, DFA, VE, V).

Tomato and Goats Cheese Bruschetta on a bed of Bistro Salad Drizzled in a Pesto Dressing (V, GFA).

Smooth Brussels Pate served with Caramelised Red Onion Chutney, Baby Leaf Salad and Toasted Bloomer Bread (GFA).

All Starters are served with Freshly Baked Bread Rolls and Yorkshire Butter.

### Mains

Roast English Topside of Beef, a homemade Yorkshire Pudding and Gravy (GFA, DFA).

Salmon Fillet served with a White Wine and Asparagus Sauce (GFA, DFA).

Vegetarian Roast (V).

All Main Courses are served with Roasted Potatoes and Mixed Vegetables.

### Desserts

Bramley Apple and Mixed Berry Crumble with Custard (V, GFA).

Chocolate Brownie topped with White Chocolate Ice Cream (V).

Treacle Sponge and Custard (V).

2 Courses  
for **£29**

3 Courses  
for **£32**

There may be an additional cost for your menu depending on your final selections.

## Alternatives/supplements.

If there is a particular item in menu 1 or 2 that you would like to change for something different please see the list of alternatives below and contact us with your alternative choices.

\*Please note these cannot be added, the items can only be swapped.

### Starters

Ocean Royal Prawn and Crayfish Cocktail  
– £2 Supplement (GFA).

Beef Tomato and Buffalo Mozzarella Stack  
accompanied with dressed Rocket Salad,  
finished with a Pesto Dressing.

Half Galia Melon topped with Fresh Fruit  
and Raspberry Sorbet (VE, V, GFA).

Homemade Panko Breaded Brie,  
Bistro Salad and Salsa Sauce (V).

Portobello Mushroom stuffed with Cream  
Cheese, Tomatoes, Roasted Pepper and  
Spring Onion topped with Melted Cheddar  
Cheese served on a bed of Salad and  
finished with a Balsamic Glaze (V).

Bacon and Doreen Black Pudding Stack  
served with a warm Peppercorn Sauce.

### Mains

Oven Baked Chicken Breast stuffed  
with Cheese, Spring Onion, Garlic served  
with a Tomato and Basil Sauce.

Maple Glazed Turkey Breast with Gravy and  
Yorkshire Pudding (GFA, DFA).

Cod Loin with a Creamy Leek  
and Bacon Sauce.

Pork Loin Steak with Stuffing, Yorkshire  
Pudding, Gravy and Apple Sauce (GFA, DFA).

Gressingham Duck Breast served with  
Red Wine Sauce – £4 Supplement (GFA, DFA).

Slow Braised Lamb Shank  
served with Mash Potato, homemade  
Yorkshire Pudding and Minted Gravy  
– £6 Supplement (GFA, DFA).

Chicken Supreme served with a  
Wild Mushroom and Garlic Sauce.

Vegetarian Lasagne (V)

### Desserts

Homemade Rocky Road topped with  
Hocus Pocus Ice Cream and drizzled in  
White Chocolate Sauce.

Homemade Millionaires Shortbread  
accompanied with Vanilla Ice Cream.

Homemade Lemon Cheesecake, Whipped  
Cream and Fresh Raspberries (GFA).

Homemade Baileys Cheesecake accompanied  
with Sea Salted Caramel Ice Cream.

Homemade Mixed Berry Eton Mess consisting  
of Layered Crushed Meringue, Whipped  
Cream and Mixed Berries (GFA, DFA).

Fresh Fruit salad (VE,V,GFA, DFA).

Millionaires Cheesecake (V, DFA, VE, GFA).



**GFA** – Can be made Gluten Free on request  
**V** – Vegetarian **VE** – Vegan  
**DFA** – Can be made Dairy Free on request

# WINE LIST

Our carefully selected wine list caters for most tastes, however if you're looking for something in particular please ask a team member – I'm sure we can help.

## RED WINES

### **Vina Arroba Tinto Tempranillo – Spain**

Soft easy drinking red full of delicious ripe fruit flavours. **Bottle £19.50**

### **Pinquillo Merlot – Chile**

Red fruits & plums, overlaid with pleasant notes of oak. Fruity on the palate with rounded tannins, delicious anytime.

**Bottle £21.50**

### **The Accomplice Shiraz – Australia**

A soft rounded easy drinking red with well-balanced fruit flavours and smooth spicy finish.

**Bottle £22.50**

### **CYT Cabernet Sauvignon – Chile**

Full-bodied with flavours of rich berries, cassis and a hint of plums and vanilla.

**Bottle £22.50**

### **Finca Del Alta Malbec – Argentina**

Purple in colour with aromas of plum and Morello cherries with some peppery spice and an undercurrent of rich dark chocolate.

**Bottle £24.95**

### **Vega del Rayo Seleccionada Rioja – Spain**

Rioja with six months of oak so you get the best maturation and fresh tempranillo vibrancy.

**Bottle £25**

### **La Fou Pinot Noir – France**

A unique, southern French take on Pinot Noir.

**Bottle £27.50**

### **Appassimento Primitivo Puglia – Italy**

A full-bodied and supple red with notes of cherries, raspberries and redcurrants.

Perfect with red meats and mature cheeses.

**Bottle £30**

## ROSÉ WINES

### **Vina Arroba Rosado – Spain**

Aromas of ripe strawberry and flavours of juicy cranberry and cherry. **Bottle £19.50**

### **Pino Blush – USA**

Mouthwatering summer berries with a hint of candy. **Bottle £21.50**

## WHITE WINES

### **Vina Arroba Blanco – Spain**

A fresh wine with crisp apple and juicy pineapple flavours. **Bottle £19.50**

### **Pinquillo Sauvignon Blanc – Chile**

Expressive aromas of ripe green apples.

A pleasant fruity finish. **Bottle £21.50**

### **Mirabello Pinot Grigio – Italy**

Easy drinking, approachable wine with grapes that have been hand harvested on the hillside vineyards in northern Italy.

**Bottle £22.50**

### **Viento Aliseo Viognier – Spain**

A beautiful pale gold, this viognier is highly aromatic with perfumed, floral aromas.

**Bottle £23.50**

### **Duc de Morny Picpoul de Pinet – France**

Nicknamed 'la bomba' for such incredible fruit and zest in a wine from this far south.

**Bottle £27**

### **Gavi del Comune di Gavi**

#### **'Nuovo Quadro' – Italy**

Top quality Gavi, complex and enchanting. An enticing nose of white peach and pear with hints of fresh lime and gooseberry. **Bottle £38**

### **Southern Lights Sauvignon Blanc – Marlborough, New Zealand**

Fresh and vibrant Marlborough from the established world-famous region. Balanced richness of fruity passion fruit, gooseberry and melon characters. **Bottle £32**

## SPARKLING & CHAMPAGNES

### **Il Caggio Prosecco Spumante – Italy**

Subtle wild apples and pears with a refreshing lift on the finish.

**Bottle £29.50**

### **Verve Deloynes Brut**

#### **Champagne NV – France**

Delicate, refreshing citrus palate and a long, balanced, rounded finish.

**Bottle £50**

### **Veuve Cliquot 'Yellow Label'**

#### **Brut Champagne – France**

The famous Veuve! Rich, developed and fruity.

**Bottle £70**

# DRINKS PACKAGES

Our drinks packages are 10% cheaper than drinks bought from the bar. If you would like to pre-order a package, please let a member of the team know.

## Drinks Package 1.

10 bottles of Peroni  
A bottle of house wine  
**£51.25**

## Drinks Package 2.

10 bottles of Peroni  
10 bottles of corona  
**£71.50**

## Drinks Package 3.

A bottle of house wine  
A bottle of prosecco  
10 bottles of corona  
**£81.90**

## Drinks Package 4.

A bottle of Sauvignon  
A bottle of Roasado  
A bottle of Merlot  
A bottle of prosecco  
**£82.80**

## Soft Drinks Package

Appetisers  
Bottles of Hartridges  
Bottles of Coke  
Cans of San Pellegrino  
**Choice of any  
3 for £8.10**

## ADD ON

### Chair Covers & Sash

£4 per chair

### Resident DJ

£285

### Arrival Drink

From £5.50 per person

### Canapés

£6.50 per person

### Glass of (House) Wine

175ml with 2/3 course meal  
£6.10

### Tea & Coffee station/with Dessert

£1.50 per person

### Centre Pieces

from £15 per table

## ROOM HIRE RATES

Rooms	Seating	Price
Sunset Drive	20	£175
Balcony Suite	30	£200
The View	70	£250
High Gardens	70	£250
The High View Suite	140+	£350



## Get in touch

### The Manor

Bradford Road, Drighlington, Bradford  
West Yorkshire BD11 1AB

### Call

0113 285 2644

### Email

[contact@themanorleeds.co.uk](mailto:contact@themanorleeds.co.uk)

### Web

[www.themanorleeds.co.uk](http://www.themanorleeds.co.uk)



## Connect With Us

VAT Registration Number 182063575.