

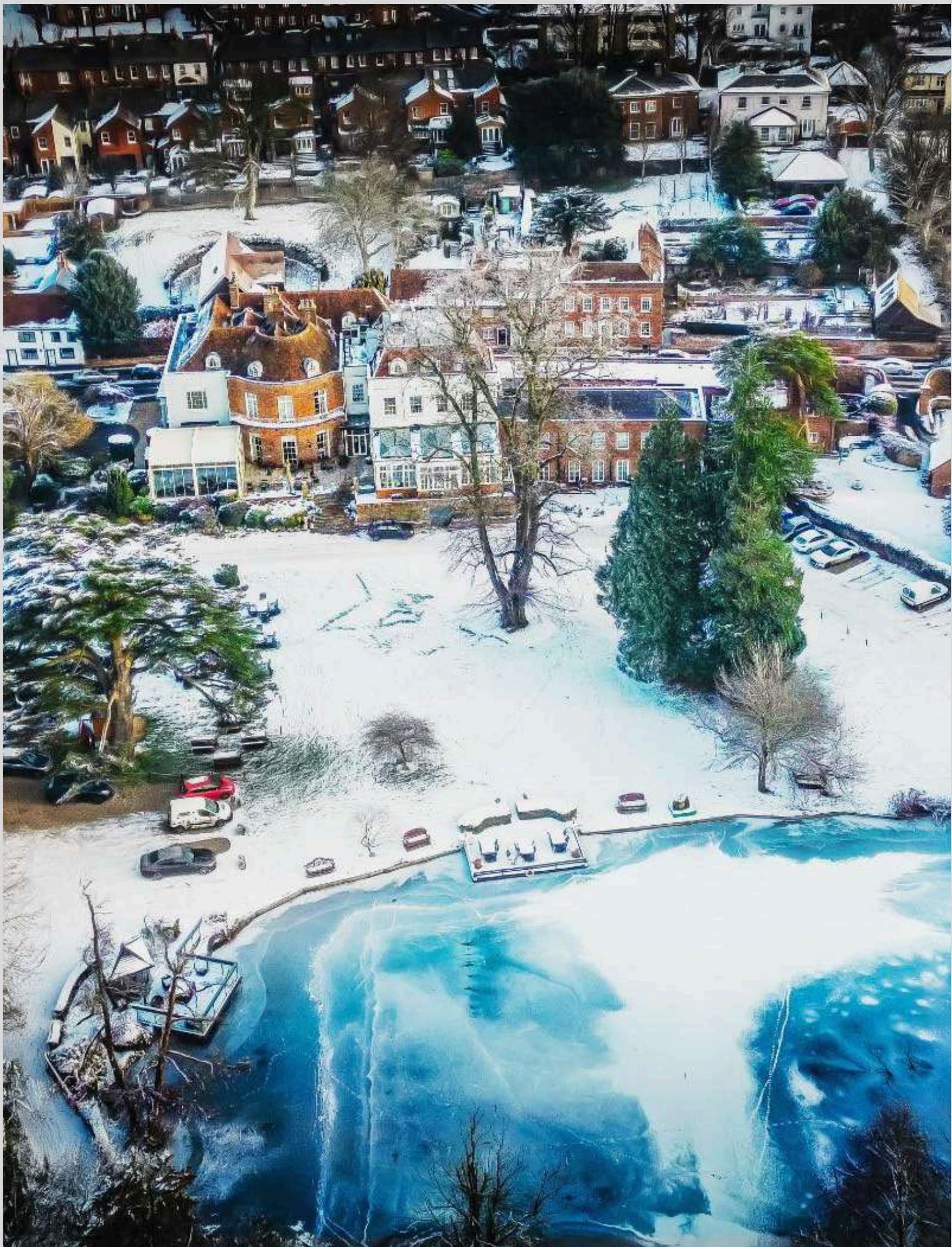


ST MICHAEL'S
MANOR HOTEL



Christmas & New Year's 2026

*Celebrate the festive
season in timeless style*





Dear valued guest...

As the festive season draws near, we warmly invite you to celebrate with us at St Michael's Manor Hotel, a sanctuary of charm and elegance in the heart of St Albans, where the magic of Christmas is brought to life through refined hospitality and timeless tradition.



Whether you're gathering with cherished friends, beloved family, colleagues, or that special someone, we take pride in offering a serene yet sophisticated setting, enhanced by attentive service and the warmth of our historic surroundings. Our culinary team has thoughtfully curated a seasonal offering that showcases the very best in modern British cuisine, each dish crafted to enchant the senses.



Throughout the day, indulge in exquisite lunches, decadent afternoon teas and elegant dinners in one of our beautifully appointed spaces: from the glass-fronted Restaurant to the inviting Cedar Suite, Oak Lounge or Main Lounge. For more intimate celebrations, we also offer private room hire, perfect for tailored festive gatherings.

Dear valued guest...

Looking for a livelier occasion? Our much-loved Snow Ball Party Nights bring glamour and good cheer in abundance.

Or, for something more exclusive, take over our restaurant for a private celebration. Ideal for companies, charities, or societies wishing to mark the season in their own unforgettable way.

Our 16th-century manor, adorned with tasteful festive décor, offers the perfect setting to make lasting memories.

Let us become part of your seasonal traditions. Come and discover the magic of Christmas at St Michael's Manor Hotel.

To avoid disappointment, we recommend booking early to secure your preferred dining times and spaces. We look forward to welcoming you for a truly exceptional celebration this year.

Warmest wishes,
The St Michael's Manor Hotel team



Our

DECEMBER FESTIVE MENU

Available everyday except on Christmas Day, Boxing Day and New Year's Eve.

To Start

Winter butternut squash soup (v) - Ricotta cheese tortellini, pumpkin seed, sage oil, and cheesy stick

Smoked salmon cannelloni - Green apple, caviar, pickled jalapeno crème fraiche, tuile

Heritage beetroot salad - Goat curd, fig balsamic glaze, avocado puree, walnut, black olives powder

Ham hock and smoked duck terrine - Pickled vegetables, duck liver ganache, mustard, date and plum puree

Main course

Norfolk turkey breast roulade - Cumberland Sausage stuffing, chestnut puree, boulangère potato, brussels sprouts, cranberry and red wine jus

Pan-roasted Cornish cod - White bean cassoulets, kale, confit cherry tomato, confit lemon, butter chicken jus

Dry-aged beef fillet - Pommes puree, marteau sausage, winter veg

Slow-roasted lamb shoulder - Pea and Courgette, smoked aubergine caviar, black garlic puree

Wild mushroom tortellini (v) - Parmesan cheese, creamy truffle sauce, lemon oil

To Finish

Christmas pudding - Cranberry gel, brandy sauce, holly leaf

Bavarian apple torte - Toffee apple, caramelised walnut, white chocolate cremeux

70% Valrhona dark chocolate and cherry mousse - Chocolate cremeux, morello cherry compote

Spiced pumpkin and yuzu frangipane tart - Yuzu and white chocolate mousse, basil syrup

Farmhouse selection of cheese - Celery, grapes, chutney, artisan crackers

Mince Pies

£48.00 two-course

£58.00 three-course





Our

AFTERNOON TEA MENU

Available everyday except on Christmas Day and Boxing Day.

Cream tea £26.50 per person

Your choice of Tea or Coffee served with:

Warm cranberry and orange scones, homemade forest berry jam and clotted cream.

A homemade selection of cakes: chocolate and passion fruit, spice plum and mixed berry cake, mandarin and matcha tea mousse, coconut and strawberry cheesecake.

Full tea £39.50 per person

Your choice of Tea or Coffee served with:

Warm cranberry and orange scones, homemade forest berry jam and clotted cream.

A homemade selection of cakes: chocolate and passion fruit, spice plum and mixed berry cake, mandarin and matcha tea mousse, coconut and strawberry cheesecake

A selection of sandwiches: Scottish smoked salmon with beetroot crème fraiche, roasted Norfolk turkey with mulled spiced cranberry chutney, cucumber & chipotle cream cheese; black truffled st. ewe egg mayo & cress, prawns cocktail with quail egg tart.

Champagne tea £52.00 per person


Your choice of Tea or Coffee served with:

Warm cranberry and orange scones, homemade forest berry jam and clotted cream.

A homemade selection of cakes: chocolate and passion fruit, spice plum and mixed berry cake, mandarin and matcha tea mousse, coconut and strawberry cheesecake

A selection of sandwiches: Scottish smoked salmon with beetroot crème fraiche, roasted Norfolk turkey with mulled spiced cranberry chutney, cucumber & chipotle cream cheese; black truffled st. ewe egg mayo & cress, prawns cocktail with quail egg tart.

Served with a glass of Champagne.



*Step into a winter
wonderland at one of our
dazzling snow ball parties*

Begin your evening with a festive drink in the bar or lounge, followed by a sumptuous three-course menu served with half a bottle of wine, coffee, and mince pies. Then, take to the dance floor and celebrate into the night. Perfect for friends, teams, or small groups wanting to enjoy the shared magic of the season. Prefer a private affair? Our Snow Ball Parties can also be booked exclusively for your group. For availability, booking details, and Terms & Conditions, please see the final page.

Allergens: If you have a food or drink allergy or intolerance, please advise our staff before ordering food. We take as much care as possible to avoid contamination, however, all food is prepared in our kitchen where nuts, gluten & other allergens are present.

Our

SNOW BALL PARTIES MENU

Available every Thursday, Friday and Saturday night, starting from 27th November until 19th December.

To Start

Winter butternut squash soup (v) – Ricotta cheese, pumpkin seed, sage oil, and cheesy stick

Cured duart salmon – Green apple, muscat grapes, caviar, pickled jalapeno crème fraiche, tuille

Smoked heritage beetroot tartare – Goat curd, fig balsamic glaze, avocado puree, walnut, black olives powder

Smoked duck and ham hock terrine – Pickled vegetables, duck liver ganache, mustard, date and plum puree

Main course

(Sharing for the table: panache green vegetables & roasted potatoes)

Norfolk turkey breast – Chipolata, chestnut puree, boulangère potato, brussels sprouts, cranberry and red wine jus

Pan-roasted Cornish cod – white bean cassoulets, kale, confit cherry tomato, and confit lemon

Slow-cooked beef – Pommes puree, marteau sausage, winter veg

Wild mushroom tortellini (v) – Parmesan cheese, creamy truffle sauce, lemon oil

To Finish

Christmas pudding – Cranberry gel, brandy sauce, holly leaf

Spiced pumpkin and yuzu frangipane tart – Yuzu and white chocolate mousse, basil syrup

70% Valrhona dark chocolate and cherry mousse – Chocolate cremeux, morello cherry compote

Farmhouse selection of cheese – Celery, grapes, chutney, artisan crackers

Tea, Coffee & Mince Pies

£92.00 per person*

*includes arrival drink, includes half bottle of wine per person, includes a DJ

Our

SERVED FROM 12PM UNTIL 4PM

CHRISTMAS DAY MENU

Includes a visit from Father Christmas with gifts for children up to 16yo, and live entertainment.

Canapes & A glass of Moët & Chandon Champagne

To Start

Cauliflower and St Ewe egg (v) – Cauliflower and smoked cheddar cheese croquettes, truffles, and kimchi oil

Scottish scallop and tiger prawns – Textured cauliflower, sea buckthorn gel, apple, bisque

Roasted parsnip mosaic – Caramelised walnut, pickled mustard, kimchi sauce, goat curd, crispy kale

Smoked duck ravioli – Buttered sprouts, porcini sauce, duck liver parfait, mandarin gel

Main Course

(Sharing for the table: roasted root vegetables, roasted potatoes, and panache green vegetables)

Norfolk turkey breast roulade – Cumberland sausages stuffing, chipolata, chestnut puree, boulangère potato, cranberry jus

Steamed wild sea bass – Jerusalem artichoke puree, squid bolognaise, crispy garlic, brussels sprouts, caviar sauce

Dry-aged beef fillet wellington – Dauphinoise potato, confit shallots, truffle and red wine sauce

Wild mushroom and sweet potato pithivier (v) – Curly kale, creamy truffle sauce

To Finish

Traditional Christmas pudding – Cranberry gel, brandy crème anglaise, holly leaf

70% chocolate cremeux – Milk chocolate ganache, nougat, salted caramel cream, clementine sorbet

Granny Smith Apple – Apple mousse, caramel cinnamon apple compote, apple sorbet

Farmhouse selection of cheese – Celery, grapes, chutney, artisan crackers

Mince Pies & Petit Fours

£205.00 per person, £165.00 per young adult*, £105.00 per child**

*12-17 years old

3-11 years old*

***Free soft drinks for kids under 12 years old while eating





Our

SERVED FROM 12PM UNTIL 3PM

BOXING DAY MENU

Boxing Day Menu - Indian Feast

Arrival drink

To start, from the buffet

Mulligatawny soup
Hara bhara kabab
Amritsari fish
Aloo and papdi chat
Garden salad

Main Course

Mutton Rogan Josh – Spring lamb on the bone in a rich yoghurt-based traditional and spices gravy
Chicken Tikka Pie – Tender chicken, marinated in yoghurt and spices, encased in flaky puff pastry with makhani sauce
Masaledar Paneer Kadai – Homemade cottage cheese and vegetables in a spiced tomato-based gravy
Dal Makhani – Slow-cooked black urad lentils with garlic and butter
Jeera Rice – Basmati rice infused with cumin and finished with fried onion

Naan Bread

Accompaniment

Salad, Chutneys, Pickles, Papadums

To Finish

Ice Cream – Traditional Indian-style ice cream with assorted flavours
Suji ka Halwa – Roasted Semolina cooked in ghee and sugar, delicately flavoured with cardamom powder
Fruit Platters – Seasonal cut fruits
Gulam Jamun – Soft, golden fried milk dumpling soaked in rose and cardamom syrup
Chef's assorted selection of desserts

£48.00 per person, £38.00 per child*

*3-11 years old**

**Free soft drinks for kids under 12 years old while eating



Make Christmas a timeless tradition at The Manor

Arrive at your leisure on Christmas Eve and enjoy the festive season with our indulgent Two-Day Residential Package, which includes:


- Two-night stay
- Christmas Eve dinner
- Christmas Day lunch and evening buffet or bar menu
- Boxing Day "Indian Feast" lunch

Enjoy a beautifully relaxed family escape in the warmth of St Michael's Manor Hotel.

Our

TWO-DAY RESIDENTIAL PACKAGES

Deluxe Residential Package £939
Premier Residential Package £1039
Luxury Residential Package £1099
Junior Suite Residential Package £1179
Master Suite Residential Package £1299
Executive Suite Residential Package £1359



Toast the arrival of 2027 in style

Celebrate with elegance on New Year's Eve, beginning with a glass of fizz before experiencing our indulgent eight-course tasting menu. After dinner, take to the floor and welcome the new year with music, dancing, and celebration. Then retreat for a restful night, followed by a relaxed New Year's Day breakfast overlooking the lake.

Our

NEW YEAR'S EVE TASTING MENU

Enjoy this eight-courses tasting menu, accompanied by a casino-themed gala night.

New Year's Eve 2026 Menu Casino Gala Evening

Canapes & A glass of Moët & Chandon Champagne

Pressed Duck Terrine

Pickled celeriac, shimeji mushroom, date and plum puree, duck liver ganache

Steamed Halibut

Mussels, winter veg, coconut and kokum broth, lime finger

Strawberry and Yuzu Granita

Dry Aged Beef Wellington

Dauphinoise potato, maitake mushroom, truffle red wine jus

Chocolate Delice

75% dark chocolate, miso and mint cremeux, chocolate tuile rum gel, roasted hazelnut ice cream

Farmhouse Cheese

Baron Bigod cheese, celery, grapes, quince chutney, walnut cake

Petit Fours

£205.00 per person, £165.00 per young adult*, £105.00 per child**

*12-17 years old

3-11 years old*

***Free soft drinks for kids under 12 years old while eating

Our

NEW YEAR'S EVE RESIDENTIAL PACKAGES

Deluxe Residential Package £639
Premier Residential Package £689
Luxury Residential Package £719
Junior Suite Residential Package £759
Master Suite Residential Package £819
Executive Suite Residential Package £879



ST MICHAEL'S MANOR HOTEL



ST MICHAEL'S
MANOR HOTEL
★★★★
DECEMBER MENU
SNOWBALL
CHRISTMAS DAY
NEW YEAR'S EVE
TASTING MENU
NEW YEAR'S
RECEPTION



Other

USEFUL INFORMATION



Event enquiries

At St Michael's Manor Hotel, we curate unforgettable experiences in one of Hertfordshire's most picturesque settings.

If you are interested in planning your bespoke celebration, please contact our dedicated events team.

events@stmichaelsmanor.com
+44 (0)1727 864 444



Your feedback matters

We are committed to excellence and continuously strive to enhance every guest's experience.

We would be truly grateful for your feedback via TripAdvisor, SquareMeal, Google, or simply via email.



TERMS & CONDITIONS, CANCELLATION POLICY

Payment

- a. A 50% deposit is required at the time of booking to secure your reservation for the Snow Ball Packages, and Christmas & New Years Packages.
- b. The remaining 50% of the total amount must be paid 30 days prior to the event date.

Cancellation Policy

- a. The deposit is non-refundable under all circumstances.
- b. However, if a cancellation is made at least 30 days before the event date, the deposit may be transferred to a future booking within 12 months, subject to availability and management approval.
- c. Cancellations made within 30 days of the event date (but more than 30 days prior) are not eligible for a refund or transfer of pre-paid balances, though the deposit remains transferable as outlined in section (b).

Change of Date

- a. If you wish to change the date of your Snow Ball parties, please notify us at least 30 days before the original event date, subject to availability.
- b. A change of date may incur additional charges, depending on the new date and availability.

Pre-Orders:

- a. Pre-orders for all our festive events (Snow Ball, Christmas Day, New Year's Eve) must be submitted at least 2 weeks prior to the event date.
- b. Late pre-orders or changes to pre-orders within 2 weeks of the event may be subject to availability and may incur additional charges.

Minimum Group Size:

- a. The Snow Ball parties bookings are subject to minimum group size, as specified by our events team.
- b. In case the group size falls below the minimum requirement, we reserve the right to move the booking to the next available date.

Exclusive Snow Ball Party:

- a. Bookings for exclusive Snow Ball parties require a separate agreement and may have different terms and conditions, as agreed upon with our event team.

Damage or Loss:

- a. Any damage caused to the venue or its property during the festive period will be the responsibility of the booking party.
- b. We reserve the right to charge for any damages or losses incurred during the event.

Compliance with Policies:

- a. All guests attending the Snow Ball parties are expected to comply with our venue's policies and guidelines.

By proceeding with the booking and making the required deposit payment, you acknowledge that you have read, understood, and agreed to these terms and conditions. We look forward to creating a magical and memorable Snow Ball party for you and your guests.





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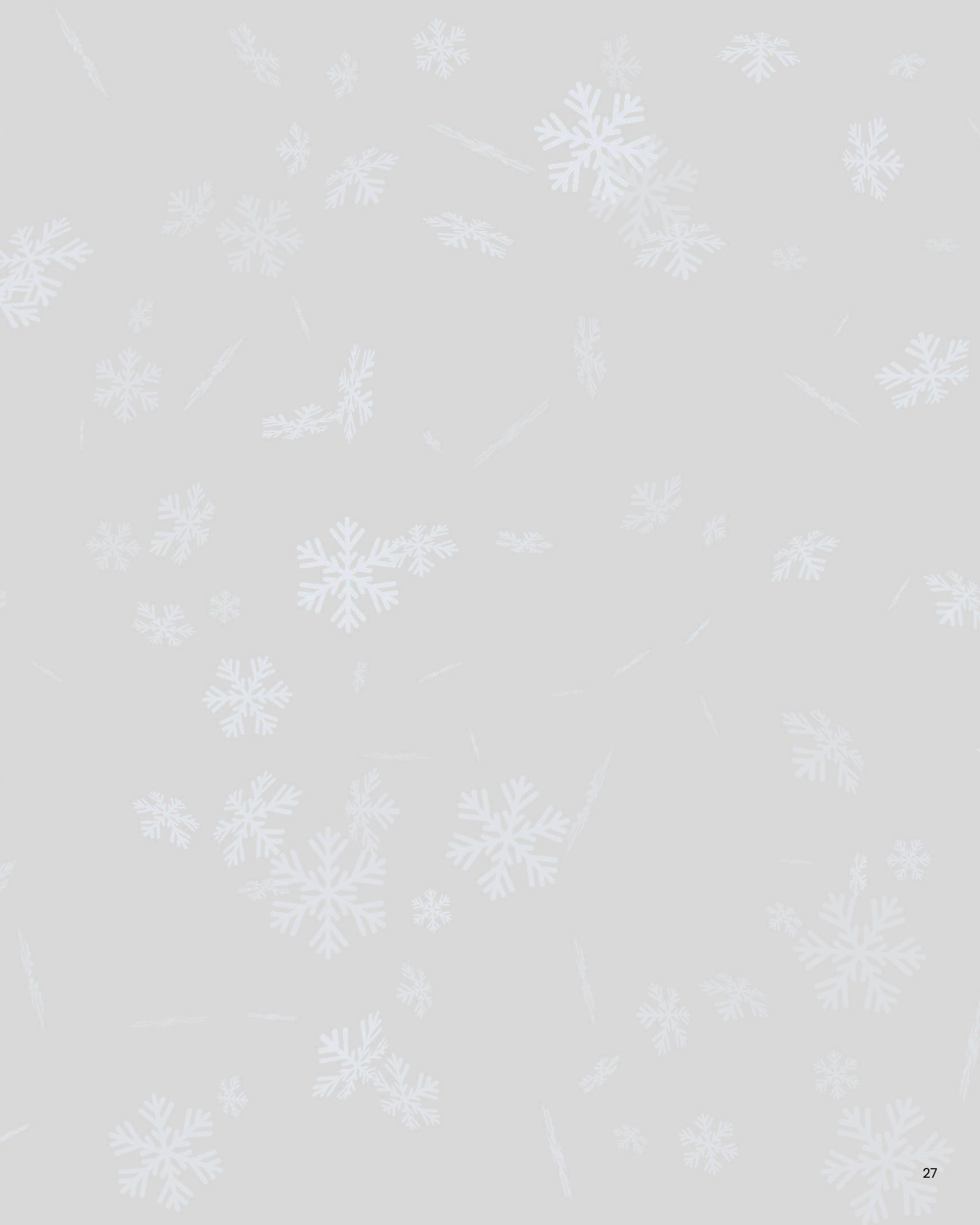
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