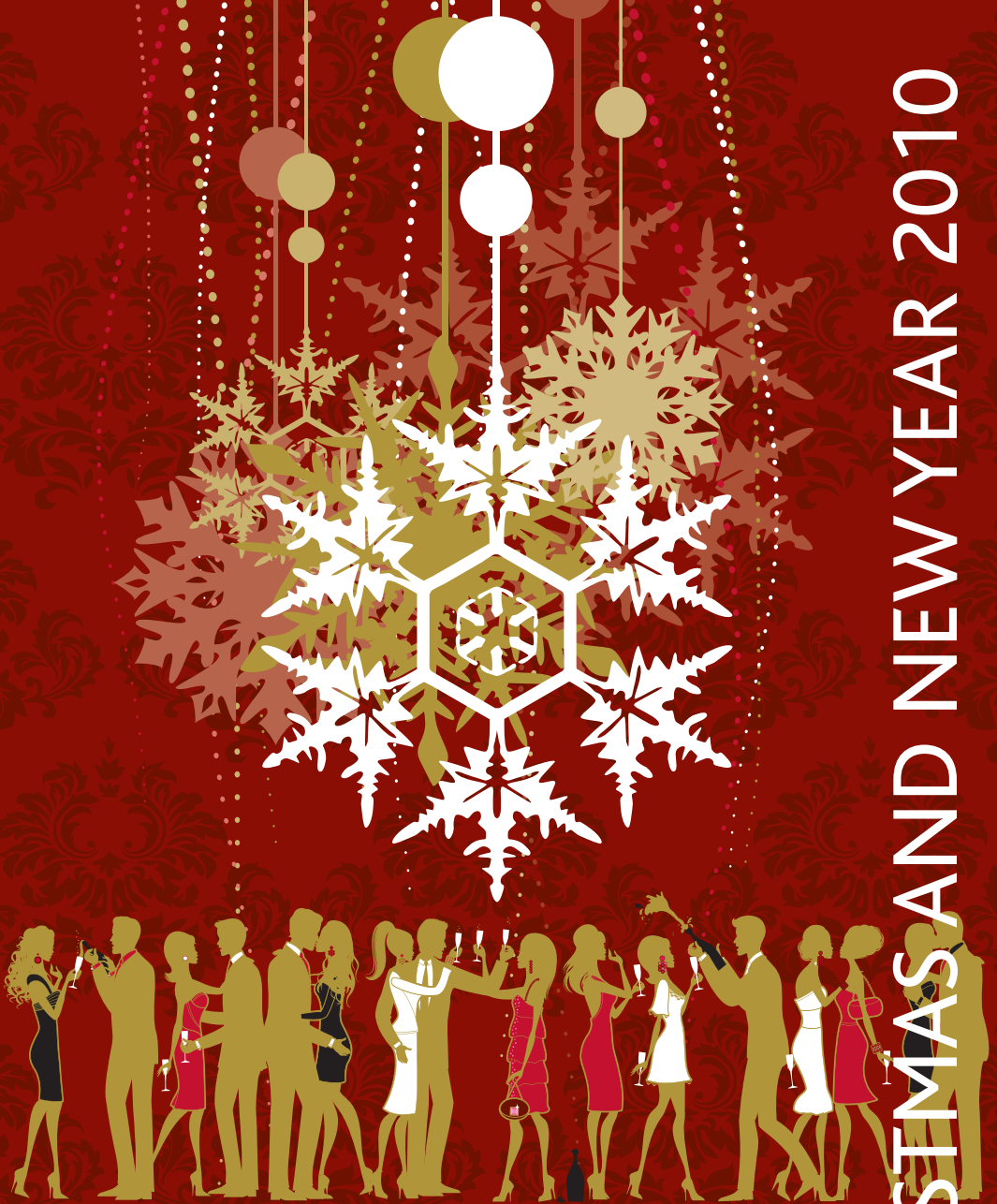


CHRISTMAS AND NEW YEAR 2010



HALLGARTH MANOR

COUNTRY HOTEL & RESTAURANT



CELEBRATE THE FESTIVE SEASON IN STYLE...

Hallgarth Manor is a traditional English country house hotel situated just 3½ miles from the historic city of Durham in the North East of England. This former 16th century residential estate, set in spectacular grounds and gardens, has been discreetly modernised to retain many of its original features.

Noted for the excellence of its food, the comfort of its accommodation and the quality of its many facilities, Hallgarth Manor is a real favourite for customers looking for conferences, business meetings, wedding celebrations, leisure breaks and it's the perfect venue for your Christmas and New Year celebration.



PRIVATE CHRISTMAS PARTY

If you prefer to have a Private Christmas Party this can be arranged whatever your budget we can cater for up to 260.

Please contact Christmas Reservations on 0191 372 1188 for full details.

The festive season is always a time of excitement at Hallgarth Manor and this year you'll find a comprehensive programme of festive events to help you celebrate in style.

Live music, a resident DJ, fantastic food and a great atmosphere - you'll find it all at Hallgarth Manor this Christmas. There's an amazing schedule of Party Nights in the Cathedral Suite throughout December and an extravagant New Year's Eve Celebration to help you welcome in 2011.

For a more intimate, relaxed or family orientated Christmas celebration, the Elemore Restaurant at Hallgarth Manor provides the ideal solution. During the day or in the evening there's a fabulous festive menu on offer.

Whether it's an office party, a lunch or dinner or a family celebration, we're sure we have an event to suit you. Just call us for more details or complete the booking form and we'll take care of everything else.

We look forward to welcoming you to join in our festive celebrations and wish you a happy Christmas and a prosperous New Year.

MAKE A REAL NIGHT OF IT

Why not enjoy the comfort of getting ready at your leisure and book into one of our en-suite bedrooms...

Sunday - Thursday

Standard

£75 per couple*

Superior

£95 per couple*

Friday & Saturday

Standard

£90 per couple*

Superior

£110 per couple*

New Year's Eve

£125 per couple*

*Price Including full English breakfast and VAT



ELEMORE RESTAURANT

CHRISTMAS LUNCHEON

MENU

Cream of winter vegetable soup (V)

Fan of galia melon with winter berries and fruit compote (V)

Smooth chicken liver parfait with a red onion chutney and melba toast

.....

Roast Norfolk turkey with a sage and cranberry roulade, chipolata sausage and roast gravy

Pot roasted topside of heritage beef with sautéed forest mushrooms and shallots in a tarragon sauce

Grilled fillet of Scottish salmon with langoustine tails and a chive veloute

Plum tomato, mozzarella and basil puff pastry tart with pesto oil (V)

.....

Traditional Christmas pudding with a warm brandy sauce

Irish cream cheesecake with fresh cream

Warm chocolate brownie with vanilla ice cream

.....

Coffee and mints

CHRISTMAS LUNCHEON

Available Monday to Friday throughout December in the Elemore Restaurant. 12.00 noon - 2.00pm.

£17.95 PER PERSON



MENU

Hallgarth Christmas salad of mozzarella, Serrano ham, clementine's and mint with balsamic glaze

Large king prawn cocktail with avocado and a spicy paprika dressing

Pressed pork and venison terrine with an apricot chutney and crisp toast

Crown of cantaloupe melon with raspberry sorbet and winter berry coulis (V)

Whitby crab and smoked halibut tartar with watercress and capers and a light dill mayonnaise

.....

A glass of champagne iced sorbet with fresh passion fruit (V)

or

Roasted red pepper and plum tomato soup (V)

.....

Traditional roast Norfolk turkey with all the trimmings and our best roast gravy

Roasted sirloin of Hadrian heritage beef with a forest mushroom ragout and horseradish cream

Slow cooked confit of pork with puy lentils, salsa verde and red wine jus

Grilled fillet of Atlantic halibut with baby spinach, cauliflower puree and a chorizo butter sauce

Tower of Portobello mushrooms with glazed shallots, pastry lattice and a blue cheese dressing (V)

.....

Traditional Christmas pudding with brandy sauce

Crunchy raspberry ripple terrine with fresh strawberries & fruit coulis

White chocolate cheesecake with fresh strawberries

Selection of continental & local cheese served with Scottish oatcakes

.....

Coffee and mints

CHRISTMAS DAY LUNCHEON

Bucks Fizz reception and a very special appearance by Santa Claus with presents for everyone in the Elemore Restaurant. 12.00 noon - 3.00pm.

£72.50 PER PERSON



ELEMORE RESTAURANT

CHRISTMAS TABLE D'HOTE

MENU - only available evenings

Cream of winter vegetable soup (v)

Fan of galia melon with winter berries & fruit compote

Hallgarth Christmas salad of mozzarella, Serrano ham, clementines & mint with a balsamic glaze

Traditional crayfish cocktail with marie rose dressing

Smooth chicken liver parfait with a red onion chutney & melba toast

.....

Pot roasted topside of heritage beef with sautéed forest mushrooms & shallots in a tarragon sauce

Baked fillet of salmon with a herb crust served with a saffron, mussel & parsley sauce

Leek & forest mushroom risotto (v)

Roast supreme of chicken with a cranberry & sage stuffing, chipolata sausage & thyme jus

Duck breast served with sautéed sweet potatoes & cherry sauce

Roast partridge with game chips & Cumberland sauce

.....

Traditional Christmas pudding served with a warm brandy sauce

Selection of local cheeses with assorted biscuits

Irish cream cheesecake with fresh cream

Pistachio nut crème brulee with homemade shortbread biscuits

Collection of ice cream

Warm chocolate brownie with vanilla ice cream

.....

Coffee and mints

CHRISTMAS TABLE D'HOTE

Available Monday to Sunday throughout December in Elemore Restaurant. 7.00pm - 9.00pm.

£26.00 PER PERSON



MENU

Cream of carrot and coriander soup (V)

Classic Caesar salad

Cray fish cocktail with smoked paprika dressing

Ribbons of galia melon with raspberry water ice and fruit coulis (V)

Pan fried black pudding with peppercorn sauce rocket

.....

Roast topside of beef with Yorkshire pudding and pan gravy

Rosemary infused leg of lamb with a leek dumpling and pan gravy

Roast Norfolk turkey with a sage and onion stuffing and cranberry sauce

Grilled fillet of smoked haddock with baby spinach and spring onion veloute

Wild mushroom and leek risotto with parmesan shavings (V)

.....

Traditional Christmas pudding with a warm brandy sauce

Irish cream cheesecake with fresh cream

Warm chocolate brownie with vanilla ice cream

.....

Coffee and mints

Reservations must be made along with pre orders and full payment.

Served in restaurant 12 noon to 2.00pm

£22.95 PER PERSON

Child's portion £10 for main and ice cream



THE CATHEDRAL SUITE

MENU

Cream of winter vegetable soup with a crusty roll (V)

Fan of galia melon with winter berries and fruit compote

Smooth chicken liver parfait with a red onion chutney and melba toast

.....

Roast Norfolk turkey with a sage and cranberry roulade, chipolata sausage and roast gravy

Pot roasted topside of heritage beef with sautéed forest mushrooms and shallots in a tarragon sauce

Grilled fillet of Scottish salmon with langoustine tails and a chive veloute

Plum tomato, mozzarella and basil puff pastry tart with pesto oil (V)

.....

Irish cream cheesecake with fresh cream

Traditional Christmas pudding with a warm brandy sauce

Warm chocolate brownie with vanilla ice cream

.....

Coffee and mints

All tables are decorated to set the festive spirit with crackers and novelties

Hallgarth Manor is well established as a party venue for festive season celebrations and every year we cater for groups both large and small, private and corporate in our main function room.

Enjoy our seasonal menu, listen to live music or dance the night away to disco beats - the choice is yours.



THE FANTASTIC JANIE MCKENZIE

Without doubt the greatest live female performer in the U.K. Dance yourself dizzy to this Diva of the Dance Floor.



George Williamson

Another member of The iconic 'Simply Soul' delivering superb Soul Sounds to fill the dance floor. Ex lead-vocalist of recording stars 'The Blue Notes'

Steve Dodds

Founder member of Supergroup 'Simply Soul' and former member of the North-East's No.1 BoyBand '4 four 1' An exciting performer providing Soul and Tamla at great Dance Tempos



EVENT CALENDAR

Fri. 3rd Dec	Party Night	£21.95
Sat 4th Dec	Soul and Tamla Tribute Night starring the fabulous George Williamson	£29.95
Thurs 9th Dec	Tamla and Soul Dance Night from Steve Dodds	£29.95
Fri 10th Dec	the fantastic Janie Mckenzie	£32.00
Sat 11th Dec	the fantastic Janie Mckenzie	£32.00
Sun 12th Dec	70s/ 80s/90s Disco Night	£21.95
Thurs 16th Dec	the fantastic Janie Mckenzie	£26.00
Fri 17th Dec	the fantastic Janie Mckenzie	£35.00
Sat 18th Dec	the fantastic Janie Mckenzie	£35.00
Sun 19th Dec	70s/80s/90s disco night	£22.95
Thurs 23rd Dec	the fantastic Janie Mckenzie	£29.95
Sat 31st Dec	By request, a return of Chris Tame	£75.00

All entertainment details are correct at time of print and are subject to alteration.

CHRIS TAME

First caused a sensation when he was voted in by the public in the final of TV's "Pop Idol". Since then he has performed all over the World and has become one of the U.K.'s Greatest Entertainers.





ELEMORE RESTAURANT

NEW YEAR'S EVE DINNER

MENU

Cream of leek and potato soup (V)

Confit of duck leg with a salad of Clementine's and pine nuts with a balsamic glaze

Marinated rolled belly pork with a crisp bean shoot salad and soy dressing

Smoked salmon and Whitby crab tartar with seasoned croutons and a light rocket mayonnaise

Crown of cantaloupe melon with champagne water ice and a minted strawberry coulis (V)

.....

Loin of Durham lamb with champ mash and a redcurrant and balsamic reduction

Fillet of Hadrian heritage beef with bacon lardons, roasted garlic and shallots in a Madeira sauce

Monkfish tail wrapped in pancetta with roasted Pomodoro tomatoes and a rosemary reduction

Goats cheese and roast vegetable tart with red pepper sauce and pesto oil (V)

Ballontine of chicken with sautéed leeks and forest mushrooms glazed with a tarragon infusion

.....

Crunchy raspberry ripple terrine with fresh raspberries & fruit coulis

Rich chocolate rum torte with a lightly whipped amaretto cream

Pistachio nut brulee with homemade shortbread biscuits

Selection of local & continental chesses served with Scottish oatcakes

.....

Coffee and mints

Indulge in fine food in an intimate atmosphere, we offer an elegant New Year's Eve dinner in the Elemore Restaurant.

Canapes Reception at 7.00pm followed by dinner served at 7.30pm.

£45 PER PERSON

Including a half bottle of house wine, sparkling toast per person

THE CATHEDRAL SUITE



NEW YEAR'S EVE CELEBRATIONS

MENU

Pressed pork and venison terrine with an apricot chutney and crisp toast

Smoked salmon and Whitby crab tartar with seasoned croutons and a light rocket mayonnaise

Crown of cantaloupe melon with a champagne water ice and minted strawberry coulis (V)

.....

Cream of leek and potato soup (V)

.....

Loin of Durham lamb with champ mash and a redcurrant and balsamic reduction

Fillet of Hadrian heritage beef with bacon lardons, roasted garlic and shallots in a Madeira sauce

Monkfish tail wrapped in pancetta with roasted pomodoro tomatoes and a rosemary reduction

Goats cheese and roast vegetable tart with red pepper sauce and pesto oil (V)

.....

Crunchy raspberry ripple terrine with fresh raspberries & fruit coulis

Rich chocolate rum torte with a lightly whipped amaretto cream

Pistachio nut brulee with homemade shortbread biscuits

.....

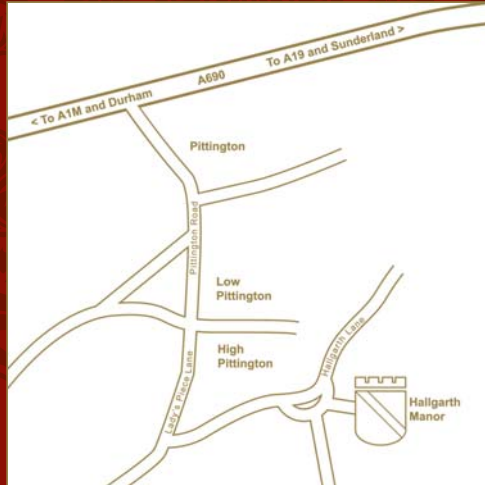
Coffee and mints

Entertainment is provided by the sensational **Chris Tame** followed by our resident DJ

Held in our luxurious Cathedral Suite, this New Year's Eve Celebration is set to be our best yet! Begin your evening with a sparkling wine and Canapes Reception 7.00pm. Dinner served at 7.30pm. Last orders 1.30am. Finish 2.00am.

£75 PER PERSON

Including a half bottle of house wine, sparkling toast per person



HOW TO FIND US

Hallgarth Manor is situated in the tranquil village of Pitlington. Access from north or south is via junction 62 of the A1.

Take the A690 Sunderland Road and turn off for Sherburn/Pitlington then follow the brown signs for Hallgarth Manor.



HALLGARTH MANOR

COUNTRY HOTEL & RESTAURANT

Pitlington, Durham DH6 1AB
Tel: 0191 372 1188 | Fax: 0191 372 1249
Email: sales@hallgarthmanorhotel.com

www.hallgarthmanorhotel.com

CHRISTMAS FUNCTION BOOKING FORM



Call 0191 372 1188 to check availability and make a provisional booking.

Then fill in your requirements below, sign and return with your deposit to:

**Christmas Bookings, Hallgarth Manor Hotel Ltd.
Pittington, Durham DH6 1AB.**

Name:

Address:

.....

.....

Postcode:

Home Tel:

Work Tel:

Email:

Type of function:

Date of function:

Number in party:

Signature:

Date:

DEPOSITS REQUIRED

- Christmas Day£30 per person
- New Year's Eve Celebration -
- Cathedral Suite£30 per person
- New Year's Eve Dinner -
- Elemore Restaurant£30 per person
- Christmas Lunch£10 per person
- Christmas Party Nights£10 per person
- Christmas Party Nights -
- with act£20 per person
- Accommodation£25 per room
- Elemore Restaurant Dinner Reservation
- (parties of 10 and over)£10 per person

Deposits are required within 14 days from the provisional booking. If no deposit is received within this time your provisional booking will be cancelled. All deposits and final balances are non refundable and non transferable.

**ALL DEPOSITS AND FINAL BALANCES ARE
NON-REFUNDABLE.**

Full payment of the balance due must be made six weeks prior to your function date.

All parties are required to select menu choices six weeks prior to the event.

The hotel reserves the right to alter menus, entertainment, times and dates without notice.