



Events





Our House, your Event

A Manor with unique spaces,
adaptable to suit your occasion.

Explore the charm of the Manor by
planning your next gathering or
meeting with us.



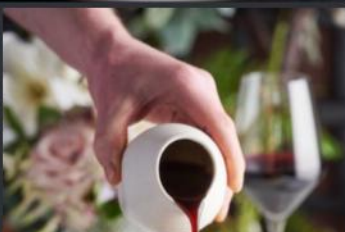
Time to elevate your celebrations with us and indulge your curiosity.





M|H Contents

A taste of what's to come.



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Plan a Party

Delivering the unexpected,
you decide how...

Explore the charm of the Manor by planning
your next celebration with us.

Our collection of rooms offer settings
to inspire.

Make a statement with an unforgettable bash in
the Coach House, host a Summer soirée in our
Roof Garden or a gathering in the elegant
Lantern Room.

Our carefully tailored food offerings are
designed to suit your mood, served by our
engaging team, on hand to enhance your party.

Organise a Meeting

Are you looking to wow a client, inspire a colleague or celebrate success?

Whether a meeting of minds in the small yet engaging Cellar Bar, or the ultimate conference in the impressive Coach House. All our locations within the Manor are perfect for business with a difference.

Our menus allow for your team to eat on the go, or provide the ideal excuse for a formal dining experience.

As a team we are committed to delivering your vision.



The background image shows the interior of 'The Coach House' restaurant. It features a high, vaulted ceiling with exposed wooden beams and a large, circular chandelier made of many small, warm-toned light bulbs. The walls are made of rustic stone, and there are large arched windows in the background. The seating includes round tables with dark, reflective tops and modern, curved chairs in shades of brown and tan. A bar area is visible in the background with various bottles and glasses.

The Coach House

An exclusive location full of character and prestige, our Coach House is set inside it's own private garden.

The most impactful meeting and exhibition space which can be divided into three self contained rooms.

Or, a show stopping space for the most decadent of celebrations.

Facilitates;

Meetings of 20-200

Dining from 40-150

Parties up to 200



The Lantern Room

Our prestigious 3 AA Rosette Lantern Room with its charming characteristics adapts for all occasions.

Suitable for personalised baby showers, birthdays, cosy boardroom meetings or the most elegant of private dining experiences.

Facilitates;
Meetings of 8-20
Dining up to 40



Lindley Cellars

The curious and engaging
Cellars hidden within the hotel's
internal courtyard.

A great location for an out of office escape
suitable for small teams, a fun underground
party space with private bar...
or a bit of both?

Facilitates;
Meetings of 6-16
Parties up to 50

Complimentary use of 100" TV



A rooftop garden featuring a black pergola structure on the left. The ground is covered in green artificial grass. In the foreground, there are dark grey modular sofas and two large, teal-colored knitted ottomans. A wooden coffee table is also visible. In the background, there are black tables and chairs under the pergola, and a dense line of green bushes and trees. A semi-transparent dark box with white text is overlaid on the right side of the image.

The Roof Garden

Lindley's very own rooftop garden accessed entirely via it's own spiral staircase.

This garden in the sky perfectly lends itself to privately host colleagues or friends, for Champagne and cocktails in the Sun.

Facilitates:
Parties up to 40
Seating for 30







Indulge your taste buds...

Our selection of food offerings allow you to curate a menu to suit your guests.

Try a working lunch featuring a feast for the boardroom, sure to fuel the creative minds of your team.

Eat and greet with a
Champagne & canapé reception.

or

Dazzle with formal dining options that will kick start a party as wild as your imagination.



Afternoon Tea

Treacle glazed Yorkshire ham
& orchard apple chutney

Burford brown egg mayonnaise
& Pickering Watercress

Mrs Kirkham's & pickled walnut
ketchup croissant

Wild garlic & 'nduja sausage roll

Strawberry & elderflower Swiss roll
Guanaja & pistachio ganache
Passion fruit & white chocolate macaron
Key lime tart & Italian Meringue

Fruit & plain scones served
with preserves & Yorkshire clotted cream

*Please note this is a sample menu.
The afternoon tea is a selection
of 4 savouries, 4 sweets & scones.

Canapés

Forest mushroom & pecorino arancini (v)

Black truffle & caramelised onion gougère (v)

Cheesy doughnuts, wild garlic mayonnaise, marmite (v)

Red onion & Wensleydale quiche (v)

Smoked Wensleydale & potato fritters, apple

Tempura king prawn with siracha, soy & lime dip

Beetroot cured salmon blini, crème fraîche, caviar

Parmesan sablé, smoked cod taramasalata, apple

Smoked salmon, cream cheese & dill roulade

Crispy ham hock croquettes, parsley emulsion

BBQ chicken satay

Chicken liver parfait, brioche, mulled fig

Spiced lamb fillet skewers, aubergine caviar

Cream filled chocolate profiteroles

Elderflower, Champagne & raspberry jelly

Homemade petit macarons



Event Menu

Starters

Cauliflower velouté, cheese & leek muffin, chive oil (v)

Confit smoked salmon, Pablo beetroot remoulade,
horseradish, watercress

Yorkshire ham hock & free-range chicken pressing,
pickled shallot, English mustard

Smoked pancetta, wild mushroom & sherry vinegar
risotto, fresh Parmesan shavings
(vegetarian option available)

Roasted heritage beetroot, blackcurrant puree,
goats curd (v)

Confit pork belly, baked apple puree,
pickled cabbage, crackling

Duck liver & port parfait, caramelised onion chutney,
treacle, fennel croûte

Smoked aubergine & chickpea crêpe, ras el hanout,
lime, coriander (v)

Roasted king scallops, smoked eel, celeriac
& truffle purée

Caramelised shallot & Pedro Ximénez tart fine,
wild rocket, crumbled Stilton (v)

Gin cured Scottish salmon, pickled cucumber, fennel,
buttermilk & dill dressing





Event Menu

Mains

Salt aged fillet of beef wellington, potato purée, truffle jus

Roast Waterford Farm beef sirloin, Yorkshire pudding, chateaux potatoes

Yorkshire chicken breast, confit leek, smoked bacon, mushroom & tarragon sauce

Pink pepper spiced duck breast, raspberry & apple red cabbage, fondant potato

Pork tenderloin, celeriac & apple dauphinoise, wilted greens, honey & mustard jus

Daube of beef bourguignon, potato purée, smoked bacon, silver skin onions, mushrooms

Moroccan spiced lamb rump, sweet potato, apricot & lime tagine, coriander

Lightly steamed cod loin, crispy brassicas, Champagne tartare sauce

Braised Scottish halibut, cauliflower, brown shrimp, lemon butter

Truffled potato gnocchi, celeriac purée, bouchon cèpes, parsley (v)

Beetroot, wild mushroom & walnut wellington (v)

Event Menu

Desserts

Baked custard tart, freshly grated nutmeg,
roasted strawberry ice cream

Sticky toffee pudding, butterscotch sauce,
Madagascan vanilla ice cream

Maple & pecan treacle tart, caramelised apple purée,
gingerbread ice cream

Set mango posset, passionfruit jelly, exotic compote,
passionfruit & mango sorbet

Caramelised Lindley lemon curd tart, Italian meringue,
raspberry & sorrel sorbet

Madagascan vanilla & berry cheesecake,
forest fruits sorbet

Pink pepper & caramel roasted pineapple,
coconut, lime sorbet

Selection of three Yorkshire cheeses, grapes,
sourdough crackers, chutney

Paris-Brest, chocolate Chantilly, salted caramel,
hazelnut, tonka bean

Black fig & pine nut parfait, mulled wine,
honeycomb ice cream

Dark chocolate mousse, cocoa brittle,
blackcurrant sorbet



Popcorn chicken marinated in buttermilk & coated in our secret blend of spices served with peri-peri mayonnaise



Soft steamed bao bun, spicy pork belly, crushed peanuts, chilli, sesame, fresh coriander, spring onions



Grilled halloumi & vegetable kebab, pickled red cabbage, topped with yoghurt



6 oz Angus beef burger, Monterey jack cheese, burger sauce, gherkins, fresh salad



Evening Selections

Burger | 6 oz Angus beef burger, Monterey jack cheese, burger sauce, gherkins, fresh salad

Vegetarian burger | (v) Juicy plant-based burger, topped with cheese & salad in a brioche bun

Fish shop butty | Beer battered haddock & tartare sauce in a soft floured bap

Pulled pork | Barbequed pulled pork shoulder served with red cabbage slaw

Truffle dogs | Porcus hot dog, truffle mayonnaise, grated Parmesan

Tandoori chicken skewer | Marinated tandoori chicken, fresh salad, raita, mango chutney

Chilli beef nachos | Spicy fried chilli beef, baked tortillas, salsa, sour cream, Jalapeños, molten cheese

Skewered lamb kebab | Marinated in Moroccan spices with cous-cous, served on a flatbread with zesty yoghurt

Vegetarian kebabs | (v) Grilled halloumi & vegetable kebab, pickled red cabbage, yoghurt

Spare ribs | Barbequed & glazed in honey, soy & sesame served with steamed cumin basmati rice

Bao buns | Soft steamed bao bun, spicy pork belly, crushed peanuts, chilli, sesame, fresh coriander, spring onions

Popcorn chicken | Marinated in buttermilk & coated in our secret blend of spices served with peri-peri mayonnaise

Bacon sandwich | Grilled middle cut bacon in a soft buttered bun topped with pork scratchings & a range of sauces

Fresh doughnuts | Freshly cooked buttery doughnuts filled with warm apple rolled in cinnamon sugar

Buttery croissants | Strawberry jam, cheese & ham or fig & goats cheese, the choice is yours!

Churros | Churros served with warm chocolate sauce & candied hazelnuts

Drinks

Our extensive choice of drinks, from draught beers to crafted cocktails are available to compliment any event.

We also provide a thoughtfully curated wine list for you to choose from.

Arrival drink options are available.
These include Champagne, Prosecco, bottled beer, or even a spritz ?

Non-alcoholic alternatives are available too.

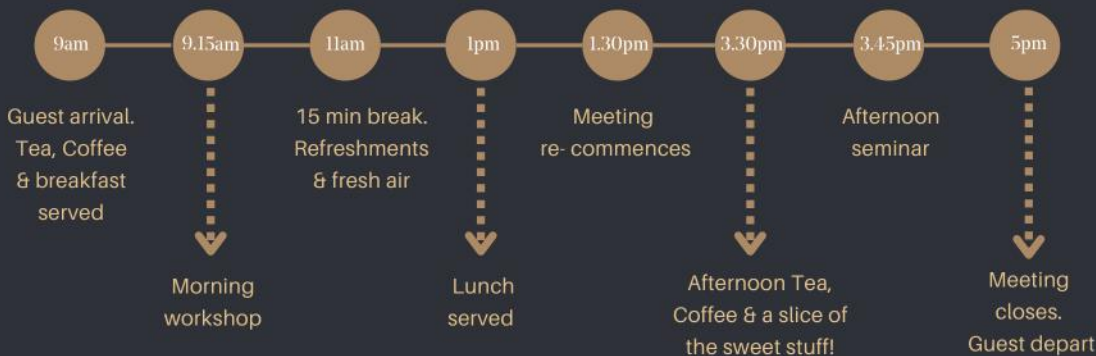




Plan your meeting

If you are looking to host a breakfast meeting or to provide an away day for the team, we have a selection of rooms and packages available, and can adapt the setting to suit your requirements.

You can be sure to find unique rooms to treat colleagues or wow clients, accompanied with the most delicious of menus.





Day Delegate Breakfast

Banana & strawberry smoothie

Greek yoghurt, summer berry
compote, toasted nut granola

Selection of freshly baked pastries

Fruit & nut flapjack breakfast bars

Smoked salmon, caper & lemon
cream cheese bagel

Honey roast ham & Gruyère
croissant

Smashed avocado, coriander &
boiled egg baguette

Freshly baked Manor House
sausage roll

Tea & Coffee

Options to add on;
Charcuterie grazing board
Farmhouse cheese platter
Smoked salmon platter



Day Delegate

Menu 1

Soft steamed bao buns, spicy pork belly glazed in chilli & sesame,
crushed peanuts, fresh coriander, spring onions
Sesame & soy braised mooli in a steamed bao bun, katsu curry sauce,
fresh coriander, lime
Singapore noodle salad; vermicelli noodles, marinated vegetables, soy dressing
Salt & pepper fries, fresh chilli, spring onions
Miso glazed baby aubergines
Smacked sand salted cucumber in oriental hot chilli oil

Menu 2

Porcus People hot dogs, truffle mayonnaise & aged Parmesan served in a soft flour roll
Plant based sausage dogs, guacamole, sriracha, sour cream
& pickled red onions served in a soft flour roll
Classic Caesar salad; little gem, anchovy, parmesan, bacon lardons
Garlic & parsley butter skinny fries
Jalapeño pepper & spring onion creamed corn Texas 'cowboy' beans

Menu 3

Roast Peri Peri mayo chicken, citrus coleslaw & baby gem in a brioche roll
Spicy bean burger, smashed avocado, tomato salsa & pickles in a brioche roll
Sweetcorn roasted in smoked butter, fresh herbs & spices
Mexican wild rice salad
Classic cheesy nachos, salsa, sour cream, jalapeño peppers
Crispy cajun spiced fries

Please select one complete menu from 1-6 for all to enjoy

Menu 4

Prosciutto ham, buffalo mozzarella, sun blushed tomato & roquette in rosemary focaccia
Fresh ricotta, roasted red peppers & black olive tapenade in rosemary focaccia
Macerated heirloom tomato, shallot, basil & olive oil salad
Basil, pine nut & Parmesan pesto pasta
Italian burrata, shaved fennel, fresh orange, dill
Marinated artichokes, olive, Milano salami, radicchio

Menu 5

Tandoori chicken, iceberg lettuce, mango chutney, mint & coriander raita on wood-fired flatbreads
Roasted tikka masala vegetable kebabs served on wood-fired flatbreads
Indian carrot & pickled mustard seed salad
Manor House onion bhajis
Freshly prepared garden herb salad
Crunchy spiced Bombay potatoes

Menu 6

Barbequed pulled pork & Monterey Jack sandwich served in a soft brioche bun
Plant based burger topped with molten cheese, baby gem & pickle served in a brioche bun
Red cabbage & apple coleslaw
Potato wedges with sour cream & spring onion dip
Mexican style mixed bean salad
Corn on the cob cooked in butter

a feast for the boardroom sure to fuel the creative minds of your team







Take a look through our 11 bedrooms, where every detail is considered.

Frequently asked Questions...

How many bedrooms?

We have 11 individually designed bedrooms.

Is there on site car parking available?

There are approx 50 spaces, free to use on site.

Do you offer electric vehicle charging?

Our 3 EV chargers are complimentary for hotel residents only.

Is external catering permitted?

Outside catering is not permitted by another company, all food must be supplied & prepared in-house.

What are both the the minimum & maximum event capacities?

Dependant on location & event, a minimum of 10ppl & a maximum of 180ppl.

Can't find what you are looking for?

Our team are here to help...

Telephone: 01484 504000

events@manorhouselindley.co.uk

Credits: Insert cover house photo - [@chrischambersphoto](#)
Plan a party photo- [@andygriffithsphotography](#)

MANOR HOUSE

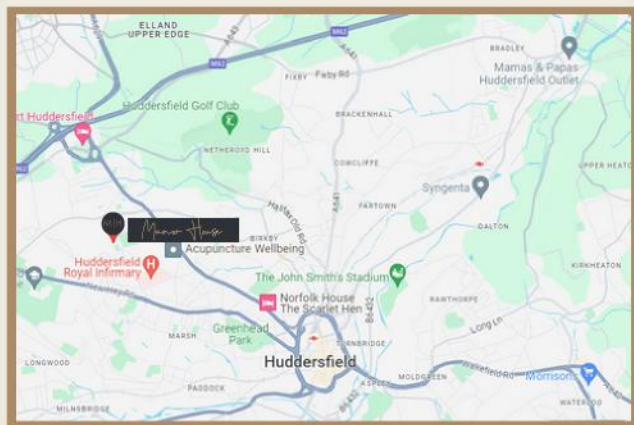
LINDLEY

How to find us

Manor House Lindley, 1 Lidget
Street, Huddersfield, HD3 3JB

Located just off J24 of the M62,
a central position for all to enjoy
whether it be from the North,
East, South or West.

Conveniently accessible by rail -
Huddersfield or Brighouse
Train Station are both a short
taxi ride away.



MANOR HOUSE

LINDLEY

For all enquiries email;

events@manorhouselindley.co.uk
01484 504000

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