

EVENTS



EST. 2018





Our House, Your Event

"Unique spaces,
ready for any occasion."

Plan your next gathering or meeting
with us and let the Manor do the magic."

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The beginning of something memorable.

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Plan a Party

Turn the unexpected
into the unforgettable

Step into the Manor and make your
next celebration truly special.

From bold to beautiful, our spaces
set the perfect scene. Whether it's a
lively bash in the Coach House,
cocktails in the sun-soaked Roof
Garden, or an elegant gathering in
the Lantern Room.

With tailored menus, seamless
service and a team who know how
to keep the party flowing, your
event will be one to remember.

Organise a Meeting

Looking to impress a client, revitalise your team, or toast a big win?

Whether it's a strategy session in the Cellar Bar or a headline worthy conference in the impressive Coach House, the Manor turns business as usual, into business with style.

Fuel your team with flexible dining. Grab-and-go for speed, or enjoy a refined sit-down experience for moments that matter.

Whatever the agenda, our team delivers with precision, style, and effortless flair.



The Coach House

Set within a private garden, the Coach House combines exclusivity with timeless character.

Versatile and impressive, it's perfect for impactful meetings or exhibitions, with three self-contained rooms for flexibility. It can also be transformed into a show-stopping space for celebrations that are truly unforgettable.

- Statement fully fitted private bar
- Private Garden & Terrace
- 3-in-1 space with retractable walls
- In-built sound system





FACILITATES:

Meetings of 20-200

Dining from 40-150

Parties up to 200

ROOM SIZE: 290 sq m Retractable walls offer a 3 in 1 versatile space

ROOM LAYOUT OPTIONS:

BANQUET



CABARET



CLASSROOM



THEATRE



BOARDROOM



LONG TABLE



HORSE SHOE





The Lantern Room

Our prestigious 3 AA Rosette Lantern Room is full of charm and character, making it the perfect setting for any occasion.

From personalised baby showers and birthdays to cosy boardroom meetings and elegant private dining experiences, the Lantern Room adapts beautifully.

FACILITATES;

Meetings of 10-30

Dining up to 40

ROOM SIZE: 58 sq m

ROOM LAYOUT OPTIONS:

BOARDROOM



LONG TABLE



HORSE SHOE



CLASSROOM





THE CELLAR BAR

The curious & engaging Cellars hidden within the hotels internal courtyard.

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

Meetings of 6-16

Parties up to 50

Room Size: 48 sq m



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 & cocktails in the sun.

Parties up to 40

Seating for 30

Room Size: 40 sq m

THERE'S NO CHARGE FOR ROOM HIRE.

Hire of the Cellar Bar and Roof Garden is offered on a minimum spend basis, allowing you to invest your budget in exceptional drinks, food, and experiences for your guests.

AND FOR COMPLETE PEACE OF MIND...

When you book the Roof Garden, we automatically reserve our Cellar Bar as your bad weather back-up plan, ensuring your event runs seamlessly whatever the forecast.



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.



	INCLUDES	PRICING
DAY DELEGATE	3 Refreshment breaks (2 with snacks) Lunch or Breakfast menu	Suggested Timings 9 - 5pm from £60pp
HALF DAY DELEGATE	1 Refreshment break with snacks Lunch or Breakfast menu	Suggested Timings 9 - 1pm from £40pp

MEETING ROOM SET UP INCLUDES:

- Screen & Projector
- Stationery (pad & pen per delegate)
- Flip Chart
- Complimentary Wi-Fi
- PA System & Microphone
- Dedicated Event Staff





Delegate Breakfast Menu

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

Delegate Lunch

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

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, 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

MENU 4

Prosciutto ham, buffalo mozzarella, sun blushed
tomato & rocket 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



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

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, 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



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





Indulge your taste buds...

Our carefully curated food offerings allow you to
create a menu perfectly suited
to your guests and occasion.

Host a productive working lunch.

Eat, drink and mingle with a stylish
Champagne & canapé reception,

or

Dazzle your guests with elegant formal dining options
that set the stage for a celebration as bold and
unforgettable as your imagination.



Afternoon Tea

Our inventive take on the tradition of tea, featuring an imaginative selection of delicate pastries, light sandwiches, savouries and scones.

Dreamt up and delivered in house by our skilled team of Chefs, frequently updated to reflect the fruits of the season, be sure to savour every mouthful

from £35pp

Canapes

Forest mushroom & pecorino arancini (v)

Black truffle & caramelised onion gougère (v)

Cheesy doughnuts, 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 fraiche, caviar

Parmesan sablé, smoked cod taramasalata, apple

Smoked salmon, cream cheese & dill roulade

Crispy ham hock croquettes, parsley emulsion

BBO 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

3 course from £70pp

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 purée,
goats curd (v)

Confit pork belly, baked apple purée,
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,
Madagascar 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

Madagascar 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





Evening Selections

2 choices from £30pp

3 choices from £40pp

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 complement 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.

Stay with us...

You'll discover all the comforts of a true home from home, and be welcomed on first-name terms by our attentive and friendly team.

From handcrafted Harrison Spinks mattresses to indulgent linens & the unmistakable scent of Jo Malone, every detail has been carefully considered to make your stay truly memorable.





Frequently asked Questions.....

How many bedrooms?

We have 11 individually designed bedrooms.

Is there onsite car parking available?

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

Do you offer electric vehicle charging?

Our 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 min & max event capacities?

Dependant on location & event, a minimum of 10ppl & maximum of 200ppl.

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



For all enquiries email;
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