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OLD MANOR
P U B + D I N I N G

A traditional pub that's steeped in history and situated in the heart of Potters Bar. We specialise in the best of British pub food served alongside some of the country's best beers and ales, plus a worldly selection of the finest wines and premium spirits. Our rustic country aesthetics gives a homely feel, perfect for all special occasions and social gatherings. At The Old Manor we pride ourselves on always offering a warm and friendly welcome along with exceptional service and attention to detail for your event.

Just speak to a member of our events team and we'll do the rest.



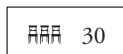
UPPER FLOOR OPEN PLAN AREA

With its high ceilings and impressive oak beams, our beautiful balcony styled dining room; awash with original features, is the perfect space for any grand occasion from weddings to birthdays.



PRIVATE ROOM

Looking for something more intimate our private room is perfect for dining with friends and family or take your meetings out of the office and down the pub for inspiration and refreshments. This private area has access to the main Upper Floor Gallery should you need extra space for a larger occasion.



THE LOWER RESTAURANT

This private hire space offers you and your guests a little bit of exclusivity on a grand scale. We'll have champagne, wine or beer on ice ready for you and your guests' arrival.

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LOWER FLOOR OPEN PLAN AREA

An ideal space for buffets, drinks parties and more informal occasions. For those in need of extra space for larger numbers, the lower bar can be expanded to accommodate a further semi-private area within the bar, catering for up to 50 guests.

 50
 30

MEETINGS

Small business meetings or larger conference, it's a done deal at The Old Manor.

We take your business as seriously as you do. We understand that no matter what the industry or the size of the deal, you need the right tools and facilities to deliver your ideas to clients and team members.

The Upper Floor Back Room at The Old Manor has a capacity for up to 30 delegates on grouped tables or 22 conference style.

MEETING ESSENTIALS

Flipchart, stationery and pens • Free WiFi
Refreshments on table during the meeting

Our in-house chefs will create menus to suit any event, keeping your delegates fuelled up and full of fresh ideas.

We can accommodate everything from breakfast briefings, working lunches and private dinners to full-day workshops.



SET MENU

Available for large dining bookings

STARTERS

Roasted tomato and basil soup, herbed croutons (vg)

Classic prawn cocktail, bread and salted butter

Goats cheese and beetroot salad, walnuts, red onion, honey dressing

Chicken liver parfait, toasted bread

MAINS

Full rack of BBQ ribs, coleslaw, fries

Old Manor burger, cheese, ale onions, shredded lettuce,
ketup, mayo, pickles, fries

Salmon and chorizo fishcakes, mint and dill mayo, fries, watercress

Crispy duck leg and orange salad, pomegranate dressing

Tomato and pepper filled aubergine, onion, garlic, wild rocket, pesto (vg)

PUDDINGS

Vegan, gluten free chocolate brownie, vegan ice cream (vg)

Warm bakewell tart, clotted cream

Apple and peach crumble, custard

Lemon tart, raspberry sorbet

2 courses £20 • 3 courses £27.50



SAMPLE BUFFET MENUS

*£9 per person for 5 options • £12 per person for 7 options
£16 per person for 10 options*

Selection of sandwiches on farmhouse white and wholegrain bread:

Chicken and salad with lemon mayo • Ham salad with wholegrain mustard mayo
Tuna and mayonnaise • Prawn and marie rose
Mature Cheddar and tomato chutney • Egg mayonnaise

Farmhouse sausage rolls
Crispy coated chicken strips with BBQ sause
Pork sausages with a honey and mustard glaze
Pork pies
Selection of quiches
Red pepper and feta skewers
Tortilla chips, guacamole, tomato salsa, sour cream
Crunchy coleslaw
Mixed leaf salad with vinaigrette
Chunky chips
Skinny fries
Potato salad

Selection of classic individual desserts

Add a British artisan cheese board with Millers wafers, fruit and chutney
£40 per board • Suitable for 10 people



T & C 'S

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement.

Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 5 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE OLD MANOR

Potters Bar

Wylllyotts Place, Darkes Lane, Potters Bar, Hertfordshire, EN6 2JD

oldmanor@youngs.co.uk

01707 650 674

www.the-old-manor.co.uk

 [the.old.manor](https://www.facebook.com/the.old.manor)