



A beautiful manor and barn style pub with character written over every beam. Located in the heart of Potters Bar, Hertfordshire, the Old Manor provides the perfect retreat with fresh hearty seasonal food, cosy log fires and boutique spaces for every occasion. Birthday drinks to weddings we have a space perfect for all manner of occasions. We've thrown our share of parties in the past and have picked up a thing or two about throwing a party that all your guests will be talking about for years to come.

Enquire now and our experienced management team will be on hand every step of the way.



THE EAVES

With its high ceilings and impressive oak beams, our beautifully rustic balcony styled dining room is the perfect feasting space for any grand occasion from birthdays to weddings.

	80
	60

THE STUDY

For something more intimate our private room is the ideal dining space for celebrating with family and friends. The Study is elegantly secluded and cosy, creating the perfect atmosphere to enjoy a delicious meal and drinks with your nearest and dearest. It's also the perfect space to escape the office and bring your team meeting to the pub. We take your business as seriously as you do, so let us host your board meetings, working lunches and networking events.

	20
	20



THE DRAWING ROOM

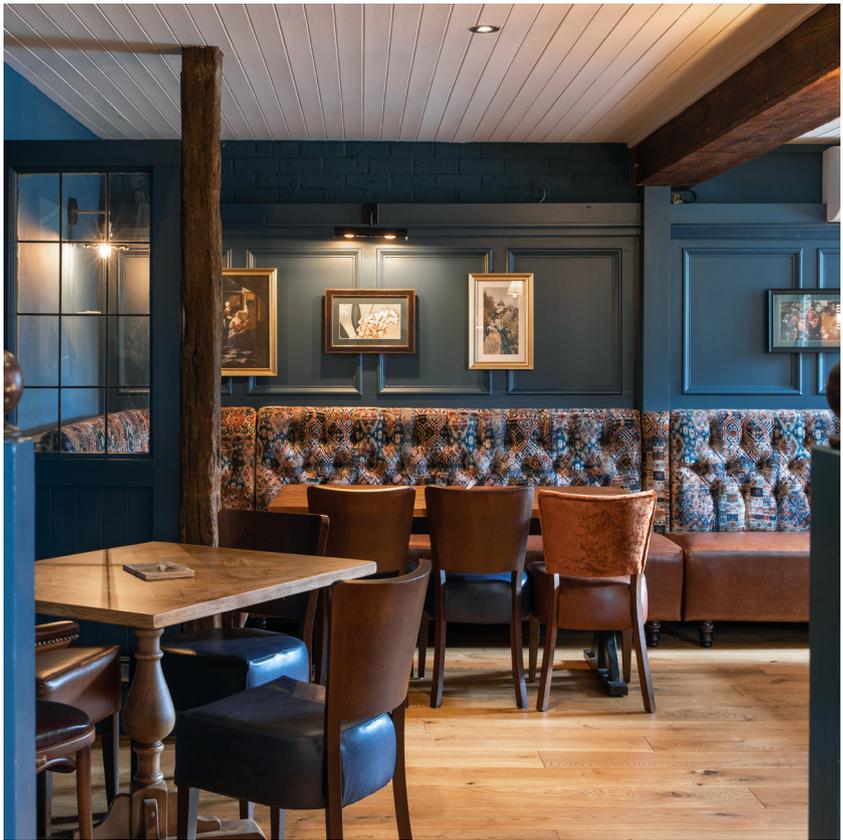
This cosy area of the bar is an ideal space for canapés and drinks. The perfect location for more informal occasions such as after-work drinks, casual birthday celebrations and baby showers.



THE SECRET GARDEN

Our stunning covered garden is the perfect spot to throw a garden party. Leave the cooking and hosting to the professionals you just sit back and relax with a glass of Pimms in hand.





MEETINGS

*Small business meetings or larger conferences,
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.

MEETING ESSENTIALS

Wifi • Plasma screen and connections (compatible with most laptops)
Pads and pens • Flip chart and marker pens

IN HOUSE EVENTS

Pre-ordering your post-meeting round of drinks • Cocktail masterclass
Wine and food pairing or tasting • Company pub quizzes

MEETING PACKAGES

EARLY RISERS

Selection of Birchall teas • Exclusive use of our Nespresso pod machine
Fruit-infused water • Sausage and egg muffins
Spinach, mushroom and egg muffins • Fresh fruit platter
£12.50 per person

LUNCHES

Selection of Birchall teas • Exclusive use of our Nespresso pod machine
Fruit-infused water • Homemade sausage rolls • Pork Pies
A selection of freshly made sandwiches (Chicken Caesar salad,
Dingley Dell ham and mustard, smoked salmon, cream cheese
and cucumber, mature Cheddar and caramelised onion chutney)
Mini quiches • Chunky chips • Seasonal salads
£18 per person

ALL DAY

Selection of Birchall teas • Exclusive use of our Nespresso pod machine
Freshly baked breakfast pastries • Fresh fruit platter
A selection of freshly made sandwiches (Chicken Caesar salad,
Dingley Dell ham and mustard, smoked salmon, cream cheese
and cucumber, mature Cheddar and caramelised onion chutney)
Homemade sausage roll • Pork pie • Mini quiches
Chunky chips • Seasonal salad
£30 per person

MENUS

All our menus are handcrafted by our brilliant team of chefs using all British seasonal produce. Please be mindful that these are sample menus and some items may vary depending on the season. We would be happy to work with you on a bespoke menu if there is something specific you have in mind.

AFTERNOON TEA

CREAM TEA

Your choice of Birchall tea or John St & Co coffee

Fruit or plain scones with clotted cream and jams

A selection of freshly made sandwiches (chicken Caesar salad, Dingley Dell ham and mustard, smoked salmon, cream cheese and cucumber, mature Cheddar and caramelised onion chutney)

£10 per person

COUNTRY TEA

Your choice of Birchall tea or John St & Co coffee

Fruit or plain scones with jam and clotted cream

Homemade sausage rolls • Pork pies • Mini quiches

A selection of freshly made sandwiches (Chicken Caesar salad, Dingley Dell ham and mustard, smoked salmon, cream cheese and cucumber, mature Cheddar and caramelised onion chutney)

£15 per person

Make your afternoon tea extra special and add a glass of Mezza di Mezzacorona Glacial Bubbly or Izzaro Rosé Provence Sparkling

PARTY PLATTERS

*5 options per person £12 • 7 options per person £15
9 options per person £18*

Homemade sausage roll • Pork pie • Kedgeree Scotch egg
Mini chicken kiev • Honey mustard sausages • Smoked salmon crostini
Ox cheek and blue cheese croquettes
Wild mushroom arancini, mushroom ketchup
Pea and broad bean hummus and crudities • Heritage tomato bruschetta
Mini veggie quiches • Fish goujons • Chunky chips • Skinny fries
Mini pudding selection (mini brownie, mini cheesecake and mini lemon tart)

SANDWICH SELECTION

All sandwich platters are made up of 10 full sandwiches cut into quarters

Chicken Caesar salad • Dingley Dell ham and mustard
Smoked salmon, cream cheese and cucumber
Mature Cheddar and caramelised onion chutney
£50 per board

CLASSIC SET MENU

Two courses £20 • Three courses £25

STARTERS

Seasonal soup

Our delicious soups are made with the freshest seasonal ingredients

Crab and prawn cocktail

Chicken liver parfait, toasted brioche

MAINS

Young's ale-battered cod, triple cooked chips, mushy peas, tartare sauce

Seasonal pie, mash potato, seasonal greens

Vegan burger, skinny fries

PUDDINGS

Sticky toffee pudding, toffee sauce, salted caramel ice cream

Homemade cheesecake

Chocolate brownie, ice cream (vg)

PREMIUM SET MENU

Two courses £25 • Three courses £30

Selection of bread, butter and oil for the table

STARTERS

Severn and Wye smoked salmon, sous fennel and cucumber, crispy capers

Beef and blue cheese croquette, chicory and walnut salad

Wild mushroom arancini, mushroom ketchup

MAINS

Herb crusted hake, new potatoes, samphire, prawn and caper butter

28 day aged ribeye steak, chunky chips, salt beef and horseradish butter

Homemade gnocchi verdi and with seasonal vegetables

PUDDINGS

Crème brûlée, Shirley's shortbread

Lemon, meringue cheesecake

Vegan chocolate brownie, dairy-free yoghurt,
mixed berry compote and hazelnuts (vg)

THE FINISHING TOUCHES

DRINKS ON ARRIVAL

Prosecco or Champagne reception • Beer buckets
Bubbly bar • Gin bar • Whiskey tipples

WINE FOR THE TABLES

Should you wish to have wine readily available on the table for your guests please do let us know and we will send over our wine list. Please note that any wine must be pre-ordered alongside your food, two weeks in advance to ensure you get your first choice.

THE EXTRA MILE

Why not book something to make your event extra special...

Our events manager can help you book amazing entertainment to keep you and your guest entertained.

Wine tasting • Cocktail masterclasses • Live music • Floristry workshops
Clairvoyants • Magicians • Sip and Paint workshops

& CRANNY



THE BORING BITS...

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. Please be aware large bookings will need to be secured with a deposit.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit. We ask that all payments for your booking are made online. Your pre-paid deposit will be redeemed on the day of your booking.

The deposit is fully refundable up to 28 days prior to the date of your booking. Any later than this and we are 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 (if a minimum spend has been set). 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 7 days before your booking date.

Please advise us if your guests have any special dietary requirements.

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

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

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