

Located in the heart of Potters Bar,
Hertfordshire, the Old Manor provides the
perfect retreat with fresh seasonal food, a secret
garden for the summer, cosy log fires for the
winter, and boutique spaces for every occasion.

From birthday drinks to weddings we have a space suited to all manner of occasions. Over the years, we've hosted plenty of parties and learned a few tricks to make sure your guests will be talking about it for years to come.

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





EVENT packages



THE BARN

Our gorgeous barn is an idyllic space for any special occasion, birthday lunches with family or catch up dinners with friends before heading over to the Wyllyotts theatre. Our barn is the main space in our restaurant, with a glorious roaring fire and view up to The Eaves, creating a romantic atmosphere throughout.



STANDING

SEATED



70



50







Occasion Parties

Private Dining

Wedding





Play Own Music

14/56



THE EAVES

With it's high ceilings and impressive oaked beams, our beautifully rustic balcony-styled dining room is the perfect feasting space for any grand occasion.



STANDING

SEATED



80



60







Occasion Parties

Private Dining

Wedding







TV & Cables

1A/GE

Play Own Music



THE DRAWING ROOM

This cosy area of our bar is an ideal space for canapes and drinks, perfect for more informal occasions. After work drinks, casual birthday celebrations and baby showers. This comfortable space gives plenty of privacy, also making it a suitable space to hold a celebration of life.



STANDING

SEATED



40-60



20-34







Occasion Parties

Private Dining

Wedding







TV & Cables

Mil

Play Own Music



THE STUDY

The Study, located on the first floor, is absolutely bursting with character. Why not change things up a bit by booking your next meeting in this beautiful room? We have different packages available with all day teas and coffees and light bites - and our room has everything you might need in order to run a successful meeting.



STANDING

SEATED







Occasion Parties



Private Dining



Play Own Music





TV & Cables



THE SECRET GARDEN

Our stunning garden is the perfect spot to throw an intimate private party. Leave the cooking and hosting to the professionals, you just sit back and relax with a drink in hand.



STANDING

SEATED



3 5



25







Occasion Parties Play Own Music Wedding





PREMIUM SET MENU

3 courses £45 | *2 courses £35*

SEVERN & WYE SMOKED SALMON

fennel and cucumber salad, crispy capers

HAM & CHEESE CROQUETTES

chicory and walnut salad

WILD MUSHROOM ARANCINI

mushroom ketchup

HERB CRUSTED HAKE

new potatoes, samphire, fennel salad, caper butter

28 DAY AGED RIBEYE STEAK

triple cooked chips, tomato, mushroom, salsa verde

GNOCCHI

basil pesto, seasonal vegetables

CRÈME BRÛLÉE

shortbread, almonds

LEMON MERINQUE PIE

VEGAN BROWNIE

vanilla ice cream, mixed berry compote, hazelnuts



CLASSIC SET MENU

3 courses £30 | 2 courses £25

SEASONAL SOUP

Our delicious soups are made with the freshest seasonal ingredients

PRAWN COCKTAIL

CHICKEN LIVER PARFAIT

toasted sourdough

CYDER BATTERED HADDOCK

triple cooked chips, mushy peas, tartare sauce, curry sauce

SEASONAL QUICHE

pea, watercress and fennel salad

THE OLD MANOR PLANT BURGER

fries

STICKY TOFFEE PUDDING

toffee sauce, salted caramel ice cream

SEASONAL PANNA COTTA

CHOCOLATE BROWNIE

vanilla ice cream



BUFFET MENU

Each buffet platter serves 10 people

SANDWICH PLATTER | 50

Nantwich cheddar, garden chutney
Beetroot, leaves
Egg mayo
Ham, salad
Prawns, Marie rose sauce

BEEF SLIDERS | 54

patties, lettuce, cheese, tomato, brioche bun

VEGAN SLIDERS | 54

patties, lettuce, cheese, tomato, brioche bun

BATTERED FISH GOUJONS (GF) | 32 tartare sauce

CUMBERLAND SAUSAGE ROLLS | 16 HP sauce

HAM & CHEESE CROQUETTES (GF) | 16 miso mayo

BUTTERMILK CHICKEN STRIPS (GF) | 25 barbecue sauce

SEASAONAL QUICHE BITES | 20

FRIES (GF) | 16 tomato ketchup, mayo

SEASONAL HUMMUS (GF AVAILABLE) | 16 flatbread, olives

BROWNIES | 26

SCONES | 24

jam, clotted cream



DRINKS PACKAGES

MAGNUMS

Mezza di Mezzacorona | MG 69.5 M de Minuty Côtes de Provence | MG 70 Ca'Di Mezzo Gavi | MG 64.5 Bodega Norton Finca La Colonia Colección Malbec | MG 68

BUCKETS OF BEER

10 bottles of Peroni 330ml | 46.5 10 bottles of Corona 330ml | 45.5 10 bottles of Peroni 0.0% 330ml | 39

GLASS OF PROSECCO ON ARRIVAL

Add some extra fizz to your frivolities with a glass of Prosecco on arrival | 125ml 6.55 | Bottle 32.75





FREQUENTLY ASKED QUESTIONS

DO YOU OFFER BESPOKE MENUS?

YES! As well as our event packages, bespoke orders can be discussed with our events manager. Just drop us a line to let us know what you're after, and we'll take it from there.

CAN WE DECORATE THE SPACE?

YES! Feel free to go crazy with your creativity, but please be mindful of the furniture around you.

IS THERE PARKING AVAILABLE?

YES! We have two dedicated car parks in front of the pub, no registration needed.

CAN WE PLAY OUR OWN MUSIC?

YES! Please feel free to organise a DJ or borrow our large portable speaker and connect via AUX.

CAN WE BRING OUR OWN CAKES?

YES! If you bring your birthday cake or cup cakes to serve to your guests we will keep them refrigerated until they are needed.

CAN WE CATER FOR OURSELVES?

Unfortunately not, however we offer a fantastic range of buffet options and set menus.



TERMS AND CONDITIONS

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

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 against your bill on the day of your event.

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.

GUEST NUMBERS & FOOD PRE-ORDER

When finalising guest numbers and any food pre-orders we ask both of these to be confirmed 7 days before your event date.

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

SERVICE CHARGE

For group & event bookings we add a 12.5% discretionary 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.

