

## the manor

**eat, drink, enjoy, learn, relax and sleep**

### **ethnic functions (weddings, birthdays, anniversaries, banquets)**

the staff at the manor would like to offer you their expert guidance in assisting and organising your event for up to 300 guests, to make your special day a truly memorable occasion. the hotel boasts an unequalled reputation for service and excellent facilities, providing the ideal setting for your event. we can assure you that from the moment you make your first tentative enquiries until the close of the event itself, you will be cared for by friendly, efficient and professional members of staff.

the history of the manor began in 1335 when king edward III gave the manor of datchet to william de montacute. the manor changed hands several times before being purchased by duchess of buccleuch. the manor was licensed in 1753. the hotel has undergone many changes since the 1600's to the present day, now a four star boutique hotel.

the manor is situated in the tranquil village of datchet, overlooking the village green, a majestic stretch of the river thames is situated a few hundred yards from the hotel, creating a welcoming and pleasant atmosphere for photographs or even a boat trip for the drinks reception.

we can offer four suites to cater for numbers between 2 and 250 guests seated.

we have included a sample menu, however we have a number of menu's that we can offer. if you have specific ideas, we can tailor make your menus and your whole event.

we would also be delighted to discuss your own ideas, particular requirements and even your budget!

for friends and family travelling long distances, why not take advantage of our discounted accommodation rates and make a weekend of the facilities and windsor.

please contact our banqueting department on 01753 543442 should you require any further information or visit [www.mghotels.com](http://www.mghotels.com)

we look forward to hearing from you and in the meantime rest assured of our very best attention at all times.

## **banqueting / wedding package** includes:

room hire

choice from our extensive luncheon or dinner menu

dedicated waiter service

fine cutlery

linen

stylish glassware

dedicated co-ordinator

room hire for under 100 guests £1,000.00

room hire from 100 - 200 guests £1,600.00

room hire from 200 - 250 guests £1,800.00

civil ceremony from £300.00 - £450.00

set menu £23.50 per head  
(includes 4 starters, 4 main courses/side dishes, dessert, and tea coffee and mints)

extra menu dishes £1.50 per dish

set 'drink as much as you wish' bar menu  
£34.00 per head

all rates are inclusive of service and vat

## **canapes and starter**

### **vegetable starters**

#### **sabzi ke samosas**

filo pastry stuffed with potatoes, peas, and spices  
triangle shape, fried

#### **spring rolls**

prepared with noodles, beansprout, vegetables and  
fried

#### **mhogo chips**

afro potato chips fried and garnished with salt, red  
papers and lemon juice

#### **chilli corn on cob**

corn on cob sliced and cooked with green chilli, black  
paper & spices

#### **aloo mint tikki**

potato patties with a touch of fresh mint, spices fried  
and served with curried chickpeas

#### **paddi chaat**

whole pound wheat crisps, chick peas diced potatoes  
topped with yogurt and spices

#### **panner tikka**

cubes of cottage cheese with mint and chilli filling, fried  
with ground flour

#### **paneer pakora**

diced cottage cheese cooked with green chillies, black  
pepper and spices

#### **paneer tikka**

cubes of cottage cheese marinated overnight  
and cooked in clay tandoor

## **non-vegetable starters**

### **murg ke khmb**

chicken wings marinated overnight and fried with corn  
maize flour

### **murg tikka**

boneless diced chicken, marinated overnight in fresh  
cream, yogurt, herbs & fresh spices cooked in clay oven

### **reshmi murg kebabs**

minced chicken mixed fresh onions, spices, herbs  
cooked on skewers in clay oven

### **tandoori murg**

chicken pieces on the bone, marinated overnight and  
cooked in clay oven

### **murg mirch wala**

boneless chicken pieces cooked in butter using fried  
green chillies ginger and spices

### **murg jeera**

boneless chicken pieces cooked in butter with cumming  
seeds, black pepper and spices

### **amritsali fish pakora**

fish pieces marinated over night with spices with ground  
flour, pomegranate seeds and fried in corn oil

### **jhinga mirchi wala**

king size prawns peeled and covered with fresh green  
chillies, ginger and spices

### **seekh kebabs**

minced lamb mixed with fresh garlic ginger, green chilli  
and spices cooked on skewers in clay oven

### **shammi kebabs**

minced lamb mixed with ground lentils, fresh spices and  
fried with eggs

### **lahori gosht chops**

lamb chops marinated overnight with fresh spices and  
cooked in clay oven

## **maincourse**

### **vegetable main dishes**

#### **nav rattan kofta**

vegetable dumplings with paneer mix vegetables cooked in thick creamy sauce

#### **mattar paneer**

diced cottage cheese cooked in thick tomato gravy and spices with fresh peas

#### **shahee paneer**

mashed cottage cheese cooked in peas fresh cream, tomatoes, and spices with fresh peas

#### **saag paneer**

diced cottage cheese cooked in chilli and onion sauce with spinach leaves

#### **bombay dhum aloo**

new potatoes cooked in tomato sauce, with Cumming seeds and mustard seeds

#### **bhindi masala**

fresh okra cooked with fried onions, tomatoes, ginger and spices

#### **punjabi tinda**

small punjabi green melon cooked in special punjabi sauce of spices

#### **ravia baingan aloo**

baby aubergines cooked in onion gravy with diced potatoes

#### **mili juli sabzi**

seasonal fresh vegetables cooked in traditional punjabi style

#### **makhni daal**

black whole lentils cooked on slow fire typical north indian dish

#### **dilruba daal**

three types of lentils soaked overnight and cooked in butter with special tarka of onions, cumin seeds and green chilli

#### **channa masala**

chick peas soaked overnight and cooked in onion and tomato gravy garnished with fresh ginger and coriander

## **non vegetable main course**

### **karahi chicken**

chicken breast pieces cooked in karahi with fresh spices of herbs

### **buna chicken**

chicken breast pieces cooked with fresh tomatoes capsicums and spices

### **chicken tikka masala**

pieces of chicken breast pieces prepared with fresh herbs and spices in a special spicy sauce

### **chicken methawala**

chicken breast pieces cooked with fresh fenugreek leaves, chilli, ginger and tomato sauce

### **karahi lamb**

boneless lamb pieces cooked in karahi with fresh spices and herbs

### **buna lamb**

boneless lamb pieces cooked with fresh tomatoes capsicums and spices

### **saag lamb**

lamb cooked with fresh spinach leaves, ginger chilli and tomato sauce

### **spring lamb**

pieces of spring lamb on and off bone cooked in special delhi sauce

### **keema with matter**

minced lamb cooked with fresh peas and spices

### **gosht kofta with eggs**

minced lamb cooked in thick gravy and boiled eggs

### **jhing goastyle**

King size prawns tossed in a spicy masala of browned onions, tomato and ginger with a special blend of goan spices

**bread selection**

tandoori nans  
plain roti  
tandoori roti  
garlic and chilli nan  
fried bhaturas  
parotha  
tandoori lachedar paatha  
pauris

**rice selection****plain rice**

cooked rice

**jeera pillau**

rice cooked with onions and cumin seeds

**sabzi pillau**

rice cooked with onions, diced carrots, beans, peas and corn

**khumb and maki pillau**

rice cooked with onions, sliced mushrooms and corn

**mattar pillau**

rice cooked in onions and green peas

**biriyani dishes****sabzi biriyani**

mix vegetable and rice

**gosht biriyani**

lamb and rice

**murg biriyani**

chicken and rice

**raita dishes**

plain raita  
onion and cumber raita  
tomato and cumber raita  
plain jeera ratia with mint  
boondi ka raita  
aloo ka raita

**salads**

fresh garden salad

**sauces**

mint sauce and red hot sause  
served with all starters

tamrind sauce on request

**deserts**

lucknowi gulab jamuns  
lahori gajrela  
himalayan kulfi  
pista kulfi  
mango kulfi  
saffron kulfi  
shahee rasmalai  
badshah kheer  
multani larda

ice crean selection  
fresh fruits dispalys  
continental desserts  
pettit fors  
tea and coffee

**bookings and cancellation**

a non-refundable deposit of £700.00 must accompany confirmation of a wedding reception/ ceremony to be held at the manor hotel. a further 75% of the expected total amount, based on the estimated number of guests attending is payable 14 weeks prior to the wedding reception date. the final balance is due 28 days prior to the wedding.

any additional costs incurred by the hotel, such as floral decorations, musicians or other entertainers engaged, will be charged for in full. a complete set of terms and conditions will be issued once confirmation of your booking has been received. prices may be liable to change without notice.