

CHRISTMAS AT



MARSHALL
MEADOWS



MANOR HOUSE

2026



WELCOME TO CHRISTMAS AT MARSHALL MEADOWS MANOR HOUSE



We are so excited to welcome you over the festive season to celebrate Christmas and New Year at our Four AA Silver Star Hotel, Marshall Meadows Manor House with our AA Rosette Restaurant, 1782. We are offering a wide variety of luxurious festive stays, Afternoon Teas, Lunches and much more.

Standing within its own estate, a mere half a mile from the Scottish Borders, our Georgian Manor House is a truly enchanting setting to spend the festive season. Enjoy a relaxed home-from-home atmosphere, complete with traditional decorations, Christmas trees, and the possibility of a glimpse of snow over the stunning backdrop of the Scottish Borders. Take a stroll in the magnificent grounds, along the coastline to Scotland and back, or hunker down with a good book in front of the fire in the Drawing Room.

The Manor House was made for entertaining and is the perfect venue to get together with friends and family during the festive season and experience our exceptional service and hospitality.

Our Manor House, adjoining Stables and Meadow Suites accommodation, comprise of twenty-seven beautifully appointed, and luxurious bedrooms, some of which have their own private gardens and hot tubs.

BOOK YOUR FESTIVE STAY WITH US

christmas@marshallmeadowshotel.co.uk

www.marshallmeadowsmanor.co.uk

01289 331133

FESTIVE AFTERNOON TEA



Make it a decadent December and enjoy a seasonal twist on our signature Afternoon Tea.

Commencing 30.11.26
Served from 12:00-17:00

£20 per person

Sandwiches

Ham & Pease Pudding
Crayfish, Marie Rose & Cucumber
Turkey & Stuffing
Brie, Cranberry & Rocket (v)

Scones

Fruit Scone, Preserve & Clotted Cream

Sweets

Mince Pie
Macaron
Orange & Cinnamon Cake
Mulled Berry Fool
Chocolate & Hazelnut Tart
Black Cherry & Kirsch Cheesecake

Book your table directly at:
www.marshallmeadowsmanor.co.uk

RESTAURANT 1782

FESTIVE LUNCH



This festive season, make time to catch up with friends over Lunch in our stunning Restaurant 1782 with a seasonal menu featuring the best local produce, coupled with great wines and spectacular sea views to really get you into the Christmas spirit.

Commencing 30.11.26

Served from 12:00 -17:00

£25 Two Courses; £28 Three Courses

Starters

Chicken Liver Parfait, Fig & Cinnamon Chutney, Toasted Brioche, Endive

Northumbrian Vegetable Broth, Herb Dumpling (v)

Goats Cheese & Black Pepper Mousse, Sourdough,
Pickled Beets, Hazelnut Crumb (v)

Mains

Breast of Turkey, Pig in Blanket, Sausage Meat Stuffing, Fondant Potato,
Buttered Sprouts, Roasted Root Vegetables, Cranberry Gravy

Slow Roasted Daube of Beef, Fondant Potato, Parsnip Puree,
Roasted Root Vegetables, Wild Mushroom & Thyme Jus

Chestnut Roast, Fondant Potato, Parsnip Puree,
Roasted Root Vegetables, Wild Mushroom & Thyme Jus (v)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

To book a table go directly to
www.marshallmeadowsmanor.co.uk

RESTAURANT 1782

FESTIVE EVENING



Why not gather with friends for dinner in our beautiful Restaurant 1782.

Commencing 30.11.26

Served from 17:30

£30 Two Courses; £37 Three Courses

Starters

Northumbrian Broth, Herb Dumpling, Crispy Onions,
Smoked Pancetta Lardons

Chicken Liver Parfait, Fig & Cinnamon Chutney, Toasted Brioche, Endive

Potted Salmon, Rye Bread Crackers, Pickled Cucumber,
Horseradish Crème Fraiche

Wild Mushroom & Truffle Arancini, Red Pepper Pesto, Basil Oil, Parmesan (v)

Mains

Breast of Turkey, Pig in Blanket, Sausage Meat Stuffing, Fondant Potato, Buttered
Sprouts, Roasted Root Vegetables, Cranberry Gravy

28 Day aged Rump Steak 8oz, Beef Dripping Chips,
Slow Roasted Field Mushroom, Vine Tomatoes, Watercress &
Pickled Shallot Salad, Café de Paris Butter

Pan Fried Sea Bass, Lemon & Olive Oil Crushed Potatoes,
Sautéed Samphire, Wild Mushroom, Fish Cream, Dill Oil

Butternut Squash & Blue Cheese Risotto, Black Garlic Ketchup,
Crispy Rocket & Parmesan (v)

Desserts

Seasonal Christmas Pudding, Baileys Cream Sauce, Toffee Pecan

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Yorkshire Blue, Wensleydale Cranberry Cheese, Chutney, Biscuits

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

To book a table go directly to www.marshallmeadowsmanor.co.uk

CHRISTMAS PARTY NIGHT



Lowry & Conservatory - £35 per person

Get Ready to Party this Christmas at Marshall Meadows Manor House.

Celebrate the festive season with friends and colleagues in our Lowry Suite or Conservatory, where you will be treated to a glittering night of feasting and dancing.

Bar opens at 19:00, sit down at 19:30 for a festive three course meal, followed by music and disco with our resident DJ. Bring your dancing shoes!

Carriages at midnight.

Why not make a night of it and take advantage of our special Bed and Breakfast rate from £85 per room, based on two people sharing.

Friday 27th November

Saturday 28th November

Friday 4th December

Friday 11th December

Friday 18th December

Saturday 19th December

CHRISTMAS PARTY NIGHT MENU



Starters

Chicken Liver Parfait, Fig & Cinnamon Chutney, Toasted Brioche, Endive

Northumbrian Vegetable Broth, Herb Dumpling (V)

Goats Cheese & Black Pepper Mousse, Sourdough,
Pickled Beets, Hazelnut Crumb (V)

Mains

Breast of Turkey, Pig in Blanket, Sausage Meat Stuffing, Fondant Potato,
Buttered Sprouts, Roasted Root Vegetables, Cranberry Gravy

Slow Roasted Daube of Beef, Fondant Potato, Parsnip puree, Roasted Root
Vegetables, Wild Mushroom & Thyme Jus

Chestnut Roast, Fondant Potato, Parsnip Puree, Roasted Root Vegetables,
Wild Mushroom & Thyme Jus (V)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

£10pp non-refundable deposit is required on booking.
The deposit can not be redeemed against other guests final bill.

Pre-orders required in advance. Balance and pre-orders to be received
no later than 14 days prior to your party date.

TWO NIGHT CHRISTMAS RESIDENTIAL PACKAGE



Marshall Meadows Manor House was made for entertaining and is the perfect venue to get together with friends and family during the festive season. Enjoy a spectacular two night stay with all the trimmings.

From £400 per person
(Based on two adults sharing for two nights)

Arrive from 13:00 on Christmas Eve to a delicious festive Afternoon Tea served in the Drawing Room and Cocktail Bar.

From 15:00, check in to your stunning accommodation and make yourself at home.

Join us early evening for pre-dinner drinks in our Cocktail Bar, and to dine in our AA Rosette Restaurant, 1782, for your evening meal.

Wake up on Christmas Day morning to a delicious cooked breakfast, to start your celebrations.

Then it is time for the main event - You will be served your fabulous Four Course Christmas Day Lunch.

At 15:00 The King's Speech will be aired in our Drawing Room.

For those that still have an appetite, join us later in the evening for our traditional Christmas Day Buffet.

Before you check out on Boxing Day morning, enjoy a hearty farewell Breakfast to set you up for the journey home.

Why not stay a little longer and add an extra night from only £85 per room (pp based on 2 adults sharing) including Breakfast?

25% Deposit Required to secure your booking.
Balance and pre-orders to be received no later than the 9th December.

CHRISTMAS DAY LUNCH



A Christmas to remember!

Gather the whole family for a sumptuous, stress-free Christmas at Marshall Meadows Manor House this year.

Enjoy a traditional Christmas Day Lunch with all the trimmings, expertly prepared by our award-winning team.

Ease into the festive evening with a crisp winter stroll around our grounds or relax in front of the fire in the Drawing Room.

£110 per person
£45 per child (aged 12 and under)

CHRISTMAS DAY LUNCH MENU



Soup

Cream of Celeriac & Apple Soup, Chestnut Crumb (v)

Starters

Pork, Apricot & Pistachio Terrine,
Black Pudding Bonbon, Apple Gel, Crispy Sage

Duo of Salmon - Beetroot Gravlax, Eyemouth Hot Smoked Salmon &
Horseradish Mousse, Beetroot Textures, Rye Crackers

Wild Mushroom & Truffle Scotch Egg, Black Garlic Ketchup, Endive (v)

Mains

Served with Cauliflower Cheese & Pigs in Blankets

Roast Turkey Breast, Duck Fat Roasted Potatoes,
Chestnut Sausage Meat Stuffing, Roasted Parsnip & Carrot,
Buttered Sprouts & Crispy Pancetta, Cranberry Jus

Herb Rolled Sirloin of Beef, Beef Short Rib Hotpot,
Roasted Parsnip & Carrot, Buttered Sprouts &
Crispy Pancetta, Thyme Jus

Halibut, Lemon & Olive Oil Crushed Potatoes, Sauteed Samphire,
Prosecco Cream, Crispy Capers

Goats Cheese, Spinach & Spiced Carrot Wellington,
Rosemary & Garlic Roast Potatoes, Roasted Parsnip & Carrot,
Buttered Sprouts, Thyme Gravy (v)

Desserts

Christmas Pudding, Brandy Sauce, Toasted Pecans

Milk Chocolate & Hazelnut Pavé, Honeycomb, Chocolate Soil,
Salted Caramel Ice Cream

Apple Delice, Crème Anglaise, Cinnamon Crumble Ice Cream

Coffee & Mince Pies

25% deposit required to secure your booking.

Balance and pre-orders to be received no later than 9th December

BOXING DAY MENU



Relax after a busy Christmas Day with friends & family enjoying a seasonal menu featuring the best local produce, coupled with great wines and spectacular sea views.

26th & 27th December
Served from 12:00 -17:00
Three courses £35

Starters

Chicken Liver Parfait, Fig & Cinnamon Chutney, Toasted Brioche, Endive

Northumbrian Vegetable Broth with Herb Dumpling (v)

Goats Cheese & Black Pepper Mousse, Sourdough,
Pickled Beets, Hazelnut Crumb (v)

Mains

*All roasts served with Yorkshire Pudding, Herb Roasted Potatoes,
Red Wine Gravy & Seasonal Vegetables*

Honey & Mustard Glazed Gammon

Slow Cooked Beef Brisket

Local Roast Sirloin of Beef

Roast Rump of Lamb

Turkey, Leek & Pancetta Pie

Chestnut Roast (v)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

To book a table go directly to
www.marshallmeadowsmanor.co.uk

HOGMANAY RESIDENTIAL PACKAGE



This year celebrate the arrival of 2027 at Marshall Meadows Manor House. Stay, relax, indulge, and party in style with friends and family over the Hogmanay period.

A spectacular two-night stay awaits you and your loved ones.

From £305 per person
(Based on two adults sharing for two nights)

Arrive at Marshall Meadows Manor House on the 31st December, check in 15:00. Relax in our Drawing Room with a complimentary Cocktail and Canapes before joining us in our Lowry Room at 19:00, followed by a three course Gala Dinner at 19:30.

After dinner, dance the night away with our resident DJ and Disco, to welcome in the New Year.

Midnight munchies of Bacon Sandwiches served in the Drawing room at 01:00.

Start your New Year's Day with a lazy Breakfast, served in 1782.

Relax in our Drawing room by the fire, or enjoy a walk in our magnificent grounds to blow away the cobwebs before indulging in a decadent Marshall Meadows Manor House Full Afternoon Tea, served in the Drawing Room & Cocktail Bar.

Finish the day in style with dinner from our AA Rosette Restaurant, 1782 menu.

Join us for Breakfast before heading home.

Why not stay a little longer and add an extra night from only £85 per room including Breakfast?

25% deposit required to secure your booking. Balance and pre-orders to be received no later than 9th December

HOGMANAY GALA DINNER



This year celebrate the arrival of 2027 in our Lowry Room at
Marshall Meadows Manor House.
Join us at 19:00 for a Three course Dinner, commencing at 19:30.

Dance the night away with our resident DJ and Disco,
and welcome in the New Year in style.
Carriages at 01:00.
£50 per person

Starters

Pork, Apricot & Pistachio Terrine, Black Pudding Bonbon,
Apple Gel, Crispy Sage

Potted Salmon, Rye Bread Crackers, Pickled Cucumber,
Horseradish Crème Fraiche

Goats Cheese & Black Pepper Mousse, Sourdough,
Pickled Beets, Hazelnut Crumb (v)

Mains

8oz Rump steak, Parsnip Purée, Fondant Potato,
Roasted Carrots, Bourguignon Sauce

Pan Fried Seabass, Pea & King Prawn Risotto, Chive Oil

Mediterranean Vegetable & Feta Cheese Wellington, Parsnip Purée,
Fondant Potato, Roasted Carrots, Chive Cream (v)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Yorkshire Blue, Wensleydale Cranberry Cheese, Chutney, Biscuits

Black Cherry & Kirsch Cheesecake, Chantilly Cream, Winter Berry Coulis

25% Deposit Required to secure your booking.
Balance and pre-orders to be received no later than 9th December.

BURNS NIGHT



Celebrate Burns Night at Marshall Meadows Manor House on 23rd January 2027, with a traditional Burns Night supper.

You will be greeted upon arrival by our piper before sitting down to a delicious 4 course meal. There will also be the ceremonial toast to the haggis, with a wee dram of Whisky.

All for only £35 per person.

Stay the night with us and relax in our Cocktail Bar before heading to your bedroom to end the night.

Accommodation from £95 per room.

Menu

Cock-a-leekie soup

or

Northumberland Broth (v)

Haggis, Neeps & Tatties, Honey Whisky Sauce

Vegetarian Haggis Option Available

Braised Blade of Beef, Colcannon Croquette,

Baby Parsnips, Baby Onion Jus

or

Goats Cheese & Wild Mushroom Wellington, Colcannon Croquette,

Baby Parsnips, Baby Onion Cream (V)

Cranachan Cheesecake, Raspberry & Sorrel Sorbet

**£10 per person non-refundable deposit is required on booking.
The deposit can not be redeemed against other guests' final bill.**

Balance and pre-orders to be received no later than 10th January 2027.