

SNEAK PREVIEW

**THE HOTEL MANAGERS CUT..FINISHED PRODUCT TO
FOLLOW!!!**

Milford Hall Hotel & Spa

**Christmas & New Year
Festivities
2019**

*“Heap on the wood! - the wind is chill;
But let it whistle as it will,
We'll keep our Christmas merry still.”*

CHRISTMAS MENU

Roasted Tomato & Red Pepper Soup, Basil Oil

Gin Cured Salmon Gravadlax, Cucumber Relish, Mustard & Dill Dressed Leaves

Chicken Liver and Smoked Ham Terrine, Spiced Tomato & Onion Chutney,

Toasted Brioche

Goats Cheese, Salt Baked Beetroot & Fig Salad, Cranberry Balsamic Dressing

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Traditional Roast Turkey, Cranberry, Apricot & Sage Stuffing, Pig in Blanket,

Red Wine Gravy

Slow Braised Lamb, Minted Herb Crust, Tomato Sauce

Sweet Potato, Butternut Squash & Kale Strudel, Leek & Garlic Cream Sauce

***All served with Roast Potatoes & Honey Glazed Vegetables***

Fillet of Seabass, Samphire, Lemon Beurre Blanc, Vegetables, New Potatoes

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Plum Pudding, Brandy & Vanilla Sauce

Vanilla & Winter Spiced Cheesecake, Cinnamon Apple Compote

Dark Chocolate & Black Cherry Slice, Forest Berries Compote, Crème Chantilly

Caramelised Lemon & Basil Tart, Crème Chantilly, Raspberry Coulis

Selection of Cheeses, Crackers, Chutney, Grapes

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Coffee & a Mint

Lunch From £21.95 per guest

Dinner From £29.50 per guest  
Sunday to Thursday Party Night from £35.00 per guest  
Friday & Saturday Party Night from £36.50 per guest

## Party, Play & Stay Package!!

After your Christmas Party, take the easy road home to one of our luxurious Guest Rooms for just £70.00 per guest, including your Party Dinner and traditional Full English Breakfast the following morning!

Applicable to a Standard Twin or Double Room. Terms & Conditions apply

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## CHRISTMAS WREATH MAKING WORKSHOP WITH FESTIVE AFTERNOON TEA

Tuesday 3<sup>rd</sup> December 2019 at 10.30am  
Tuesday 10<sup>th</sup> December 2019 at 2pm

An informal session hosted by florist Lesley from Occasions, Lesley will show you how to make a decorative festive wreath from a selection of festive foliage. The wreath is yours to take home – a great way to get you in the festive mood!

The workshop will last 3 hours

£49.95 per person,  
includes coffee on arrival  
followed by a demonstration  
and practical session.

At the end of the workshop, you will be treated to a truly delicious Festive Afternoon Tea including a glass of Prosecco and a selection of sweet & savoury items, before returning home with your very own Door Wreath!

## CHRISTMAS DAY LUNCH

*Served from Midday*

Roasted Cauliflower & Parmesan Soup, Truffle Oil Pesto

Mojito Cured Salmon Gravavlax, Minted Cucumber & Crab Relish, Melba Toast

Calves Liver, Brandy & Rosemary Terrine, Carrot & Saffron Chutney, Garlic Brioche,

Dressed Chicory

Salt Baked Beetroot, Goats Cheese & Caramelised Walnut Salad, Baby Spinach,

Parmesan, Balsamic Glaze

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Traditional Roast Turkey, Cranberry, Apricot & Sage Stuffing, Pig in Blanket,

Red Wine Gravy, Roast Potatoes

Pan Seared Stone Bass, Cauliflower Puree, Pancetta, Crispy Leeks,

Confit New Potatoes

Pan Seared Beef Fillet, Pancetta Crumb, Baked Portobello Mushroom, Madeira Jus,

Garlic & Rosemary Parmentier Potatoes

Wild Mushroom, Spinach & Chestnut Wellington, Creamy Leek & Garlic Sauce,

Carrot Crisps, Garlic & Rosemary Parmentier Potatoes

All served with Honey Glazed Vegetables

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Plum Pudding, Grand Marnier Crème Anglaise

White Chocolate & Raspberry Meringue Roulade, Raspberry Sauce, Chocolate

Popping Candy, Fresh Raspberries

Maple and Walnut Cheesecake, Crème Chantilly, Orange Compote

English Cheeseboard, Traditional Accompaniments

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Coffee & Petit Fours

£80 per adult

£40 per child (5-12years)

CHRISTMAS DAY PRIVATE DINING

Enjoy the real family Christmas Day Lunch for up to 16 people in our beautiful private dining room. We do the cooking and the washing up and you get to carve your own turkey and serve yourselves just as you would at home.

PRIVATE DINING MENU

Roasted Cauliflower & Parmesan Soup, Truffle Oil Pesto

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Carve your own Free-Range Roast Turkey,  
Accompanied with all the Traditional  
Trimnings, Family Service Vegetables & Potatoes

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Plum Pudding, Grand Marnier Crème Anglaise

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English Cheeseboard, Traditional Accompaniments

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Coffee & Petit Fours

£850.00 for a minimum of

10 guests including children

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£70.00 per additional person (Max 16 guests)

## NEW YEARS EVE

*Cocktail & Canape Reception at 7pm*

*Dinner Served at 7.30pm*

*Live Music & Dancing 'til 12.30am*

### The Menu

Crayfish Lobster & Crab Salad, Bloody Mary Dressing, Pea  
Shoots, Focaccia Toasts

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Courgette, Leek & Goats Cheese Soup, Pesto Croutons

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Sautéed Peppered Fillet of Beef, Pancetta Crumble,  
Mustard, Thyme & Brandy Sauce, Garlic Creamed Potato,  
Vegetable Parcel, Watercress

Roasted Vegetable Tart Tatin, Goats Cheese Crumb,  
Beetroot & Lime Chutney, Vegetable Parcel, Watercress

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A Tasting of Citrus Dessert, Chocolate Ice Cream, Chocolate
Popping Candy, Vanilla Shortbread



Coffee & Petit Fours

£80.00 per guest

NEW YEAR PACKAGE CELEBRATIONS

Enjoy a 4 Star New Year Party with us. New Year is the season to be jolly and we are hosting a New Year's Eve Extravaganza.

This package includes Cream Tea on your day of arrival, New Year's Eve Party with Live entertainment, Six-Course Dinner with Coffee and Petit Fours, Overnight Accommodation and a Traditional Full English Breakfast on each morning of your stay.

2-NIGHT PACKAGE

Single	£315.00
Twin/Double	£430.00
Executive	£450.00
Traditional	£480.00

Prices quoted are per room, per stay on our 2-Night Package and based on 2 guests sharing a standard twin or double room

3-NIGHT PACKAGE

Single	£450.00
Twin/Double	£540.00
Executive	£560.00
Traditional	£590.00

Prices quoted are per room, per stay on our 3-Night Package and based on 2 guests sharing a standard twin or double room

FESTIVE AFTERNOON TEA

1st to 31st December 2019

Glass of Prosecco

Selection of Tea & Coffee

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Finger Sandwiches

Smoked Salmon, Dill Cream Cheese

Gammon Ham, Dijon Mustard

Egg Mayonnaise, Cucumber

Grilled Chicken, Pesto, Rocket

A Selection of Cakes & Bite Size Mince Pies

Homemade Scones, Jam & Clotted Cream

Chocolate Fondue with Marshmallows

Served with a HOHOHO & a Cracker!

£22.95 per person

Served from 2pm to 5pm

Booking essential.

£5 per person deposit required at time of booking.

*P.S. Our popular, Traditional Afternoon Tea will be replaced with  
Festive Afternoon Tea throughout December*



# STAY OVER CHRISTMAS

24<sup>th</sup> to 27<sup>th</sup> December

Enjoy a wonderful Christmas here with us at The Milford Hall Hotel & Spa. This package includes Cream Tea on your day of arrival, Overnight Accommodation and a Traditional Full English Breakfast on each morning of your stay. Packages can commence from 24<sup>th</sup> December for two or three nights, with the option of joining us for Christmas Day Lunch!

## **3 Day Package:**

From £299 per room

## **2 Day Package**

From £225 per room

*Prices quoted are per room, per stay and based on 2 guests sharing a standard twin or double room. Please advise if you'd like Lunch on Christmas Day at time of booking as tables sell fast!*

# TWIXMAS

27<sup>th</sup> to 30<sup>th</sup> December

Relax between the two celebrations, the bit in-between! Stay as a separate break or add days to your Christmas or New Year Break. Just £99 inclusive of Breakfast & Dinner or £65 per room including Breakfast.

*Prices quoted are per room, per night and based on 2 guests sharing a standard twin or double room.*

## FESTIVE DATES TO GO IN YOUR DIARY!

### **FESTIVE SUNDAY LUNCH**

Throughout December 2019

1~Course £12.95

2~Course £17.95

3~Course £21.95

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**THURSDAY 26<sup>TH</sup> DECEMBER 2019**

Let us do the work on Boxing Day!

£29.95per guest

(£15 for Children 3-12years old)

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**WEDNESDAY 1<sup>ST</sup> JANUARY 2019**

A lovely, three course family lunch on the first day of the year!

£29.95per guest  
(£15 for Children 3-12years old)

*Table reservation necessary to avoid disappointment  
£10 per person deposit required at time of booking*