



Festive Dates

Festive Sunday Lunch

Throughout December 2020

- 1~Course £13.95
- 2~Course £18.95
- 3~Course £22.95

With a Special Visit from the Man in Red

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*Saturday 26<sup>th</sup> December*

Serving Delicious Boxing Day Lunch  
£21.95 per person

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

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Friday 1st January 2021

Serving Delicious New Year's Day Lunch
your first treat of 2021
3-Course Lunch & 175ml glass of wine or ½ beer
£20.00 per person

Festive Afternoon Tea

Available from the 1st to the 31st December
Served between

A Glass of Prosecco
Selection of Tea & Coffee

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Festive Finger Sandwiches  
A Selection of Cakes & Bite Size Mince Pies  
Homemade Scones, Jam & Clotted Cream  
Chocolate Fondue with Marshmallows

**Served with a HOHOHO & A Cracker!**  
**£24.95 per person**

Served from 2pm to 5pm  
Booking essential.

£5 per person deposit required at time of booking

## *Stay With Us*

Valid Between 24<sup>th</sup> December & 26<sup>th</sup> December  
2020

- Christmas Eve • Christmas Day • Boxing Day

#### **3 Day Package:**

From £559.00 per room

Based on two people sharing, Inclusive of Christmas  
Day Lunch, Accommodation, Dinner on your three  
nights &

English breakfast each morning

#### **2 Day Package**

From £419.00 per room

Based on two people sharing, Inclusive of Christmas  
Day Lunch, Accommodation, Dinner on your two  
nights &

English breakfast each morning

## *Christmas Workshops*

Wreath Making - Tuesday 8<sup>th</sup> December 2020 at  
10.30am

Long Table Decoration - Tuesday 22nd December at  
2pm

An informal session hosted by florist Lesley, where she  
will show you how to make a decorative festive wreath  
and long table decoration from a selection of festive  
foliage. The wreath and table decoration are yours to  
take home – a great way to get you in the festive  
mood!

The workshops will last 3 hours and includes coffee on  
arrival followed by a demonstration and practical ses-  
sion.

**£50.00 per person**

At the end of the workshops, you will be treated to a  
truly delicious festive afternoon tea including a glass of  
prosecco and a selection of sweet & savoury items.



Milford Hall Hotel & Spa

# *Christmas & New Year*

# 2020

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

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# Christmas Menu

Roasted Sweet Potato, Broccoli & Cheddar  
Soup

House Cured Mojito Salmon,  
Pickled Vegetables, Dressed Leaves, Mustard  
Seed & Lime

Tomato, Basil & Mozzarella Bruschetta,  
Rocket, Parmesan, Basil Oil.

Cantaloupe Melon & Parma Ham, Balsamic  
Syrup.

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Traditional Roasted Turkey, Cranberry,
Apricot & Sage Stuffing, Pig in Blanket,
Rich Red Wine Gravy

Pan Seared Fillet of Seabass, White Wine
Spinach & Lemon Velouté,

Slow Braised Lamb Leg, Garlic & Herb
Crumb, Rosemary & Red Wine Sauce,

Mushroom, Gruyere & Onion Tart, Mixed
Nut & Herb Crumb, Salsa Verde

*All Served with Roast Potatoes, Honey
Roasted Carrots, Parsnips & Brussel
Sprouts.*

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Warm Fruity Plum Pudding, Brandy &  
Vanilla Cream Sauce

White Chocolate & Raspberry Meringue  
Roulade, Fruit Coulis

Caramelised Lemon & Basil Tart, Crème  
Chantilly, Raspberry Coulis

Bailys Mousse, Chocolate Soil, Mango Sauce

LUNCH FROM £19.50 per person

DINNER FROM £29.50 per person

SUNDAY TO THURSDAY PARTY NIGHT FROM £37.50 per person

FRIDAY & SATURDAY PARTY NIGHT FROM £40.00 per person

## Party, Play & Stay!!

After your Christmas Party, take the easy road home to one of our luxuri-  
ous Guest Rooms, just £70.00 per room, including traditional English  
breakfast. Applicable to a Standard Twin or Double Room.

Offer available following any evening Christmas Party in any Hughes  
Hotel, Monday to Sunday and Subject to Availability!

# New Years Eve

PRE-DINNER COCKTAIL & CANAPES AT 7.00PM

DINNER AT 7.30PM

LIVE MUSIC AFTER DINNER UNTIL LATE

## MENU

Beetroot & Orange Cured Salmon Gravavlax,  
Rye Bread,

Pickled Cucumber Ribbons, Mustard Sauce  
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Jerusalem Artichoke & Wild Mushroom
Soup, Truffle Pesto
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Pan Seared Beef Fillet, Brisket Bon Bon  
Tarragon Madeira Cream Sauce, Honey Roast  
Sesame Carrots, Green Bean Parcel, Dauphi-  
noise Potato  
Or

Spinach, Red Onion, Goats Cheese & Walnut  
Pithivier,

Leek Velouté, Herb New Potatoes, Honey Roast  
Sesame Carrots, Green Bean Parcels  
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A Tasting of Chocolate Dessert, Vanilla Ice
Cream, Crème Chantilly, Raspberries,
Chocolate Popping Candy
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Coffee & Petit Fours

**£85.00 per person**

**Ask us about our room packages available and make it  
a New Years Eve to remember!**

# Christmas Day

Roasted Butternut Squash & Ginger Soup, Chilli  
Oil.

Crab Mousse, House Cured Salmon & Crayfish  
Salad, Lemon Dressed Frisee Tarragon Oil, Melba  
Toast.

Pork, Apricot & Pistachio Terrine, Onion  
Chutney, Cornichons, Toasted Brioche.

Walnut Crusted Camembert, Cranberry, Orange  
& Rosemary Jam  
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Traditional Roast Turkey, Cranberry, Apricot &
Sage Stuffing, Pig in Blanket, Rich Red Wine
Gravy

Pan Seared Lamb Rump, Roasted Wild
Mushrooms & Salsify, Madeira Jus, Watercress.

Whole Sea Bream, White Wine, Crab & Saffron
Sauce, Courgette Crips.

Aubergine & Tomato Nut Roast, Red Pepper
Sauce, Parsnip Crisps, Watercress.

*All Served with Roast Potatoes, Honey Roasted
Carrots, Parsnips & Brussel Sprouts*
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Warm Maple & Pecan Pie, Whipped Cream.

Pear & Amoretti Cheesecake, Coffee Bean Syrup.

Fruity Plum Pudding, Grand Marnier Crème  
Anglaise.

Caramelised Lemon Tart, Chantilly Crème,  
Strawberries.  
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Coffee & Petit Fours

£85.00 per adult. £42.00 per child (5-12years)