Mílford Hall Hotel & Spa

Chrístmas & New Year Festívítíes 2021

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

PARTY NIGHT MENU 2021

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.

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

Pan Seared Fillet of Seabass, White Wine

Spinach & Lemon Velouté, Baby Minted New Potatoes.

Slow Braised Lamb Leg, Garlic & Herb Crumb

Rosemary & Red Wine Sauce, Roasted Potatoes.

Mushroom, Gruyere & Onion Tart, Mixed Nut & Herb Crumb Salsa Verde, Buttered New Potatoes.

All Served with Honey Roasted Carrots Parsnips & Brussel Sprouts.

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

SUNDAY TO THURSDAY PARTY NIGHT FROM £39.00 per person FRIDAY & SATURDAY PARTY NIGHT FROM £45.00 per person Includes Disco till late

Party, Play & Stay!!

After your Christmas Party, take the easy road home to one of our luxurious Guest Rooms, just £75.00 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, Subject to Availability!

Lunch 12-2pm & Dinner 5-9pm

Served From

Our

Milano Infused Winter Menu

Through December

www.milanoitalian.co.uk

Friends and Family Visiting This Christmas Rooms Available £65.00 Room Only

Takeaway Available on all menus For Collection Only On All Menus Served Through December Including Festive Afternoon Tea and Christmas Day Lunch

CHRISTMAS WREATH MAKING WORKSHOP With

FESTIVE AFTERNOON TEA

Tuesday 7th December 2021 at 10.30am

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

The workshop will last 3 hours and includes coffee on arrival

followed by a demonstration and practical session. £60.00 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 before returning home with your very own door wreath.

Gin Tasting and Quiz

Come a long and join local Gin Maker Kate Griffin from Wessex spirits to talk taste and drink her local gins

Includes the tasting of 3 gins and 1 large Gin of your choice from Kates selection.

Followed by a Quíz and the chance to WIN a bottle of Winter Solstice

Tuesday 21st December 2021 at 6.00pm £15.00 per person

CHRISTMAS DAY FIVE COURSE LUNCH MENU 2021

Arrive and Enjoy a Chilled Glass of Prosecco Accompanied by Chefs Freshly

Prepared Canapes in Our Warm Cosy Lounges

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House Cured Mojito Salmon, Crab Mousse, Crayfish, Melba Toast, Lime Dressed Frisee Leaves, Pickled Cucumber

Traditional Roast Turkey, Cranberry, Apricot & Sage Stuffing, Pig in Blanket,
Rich Red Wine Gravy, Roast Potatoes.

Or

Pan Fried Fillet of Beef, Wild Mushroom, Roasted Salsify, Madeira Jus & Watercress

All Served with Honey Roasted Carrots, Parsnips & Brussel Sprouts

White Chocolate & Raspberry Meringue Roulade, Chocolate Popping Candy,
Praline Soil, Fruits & Raspberry Sauce

Selection of British Cheeses Served With Crackers, Chutney & Grapes Coffee & Petit Fours Additional Dietary Menu Available On Request

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

### CHRISTMAS DAY PRIVATE DINING IN THE FONTHILL

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.

FONTHILL PRIVATE DINING MENU Roasted Butternut Squash & Ginger Soup, Chilli Oil

Carve your own Roast Free Range Turkey, Accompanied with all the traditional Trimmings, family service vegetables & Potatoes

Fruity Plum Pudding, Grand Marnier Crème Anglaise

English Cheeseboard, Traditional Accompaniments

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Coffee & Petit Fours £850.00 for a minimum of 10 guests including children

£70.00 per additional person (Max 16 guests)

NEW YEARS EVE CELEBRATIONS

PRE-DINNER COCKTAIL & CANAPES AT 7.00PM DINNER AT 7.30PM LIVE MUSIC AFTER DINNER UNTIL LATE MENTI

Beetroot & Orange Cured Salmon Gravadlax, Rye Bread Pickled Cucumber Ribbons, Mustard Sauce

Jerusalem Artichoke & Wild Mushroom Soup, Truffle Pesto

Pan Seared Beef Fillet, Brisket Bon Bon Tarragon Madeira Cream Sauce, Honey Roast Sesame Carrots, Green Bean Parcel, Dauphinoise Potato

Or

Spinach, Red Onion, Goats Cheese & Walnut Pithivier, Leek Velouté, Herb New Potatoes, Honey Roast Sesame Carrots, Green Bean Parcels

A Tasting of Chocolate Dessert, Vanilla Ice Cream, Crème Chantilly, Raspberries, Chocolate Popping Candy

> Coffee & Petit Fours £85.00 per person

NEW YEAR CELEBRATIONS

2- OR 3-NIGHT PACKAGE AVAILABLE

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 hearty traditional English breakfast on New Year's Day.

Don't miss out on a fabulous New Year's Eve!

2-NIGHT PACKAGE

Including Dinner on second night whether it be 30th December or 1st January Bed and traditional English breakfast both mornings

| Single | £330 |
|-------------|------|
| Twin/Double | £445 |
| Executive | £470 |
| Traditional | f405 |

(FOUR POSTER / HALF TESTER)

Prices are per room, per stay on our 2-Night Package based on 2 people sharing

3-NIGHT PACKAGE

Including Dinner on your remaining 2-nights, bed and traditional English breakfast each morning

| Single | £470 |
|-------------|------|
| Twin/Double | £560 |
| Executive | £580 |
| Traditional | £610 |

(FOUR POSTER / HALF TESTER)

Prices are per room, per stay on our 3-Night Package based on 2-people sharing

FESTIVE AFTERNOON TEA

Available from the 1st to the 31st December NOTE: Traditional Afternoon Tea will be replaced with Festive Afternoon Tea throughout December

A Glass of Prosecco or Winter Solstice Gin Cocktail Selection of Tea & Coffee

Finger Sandwiches Wiltshire Ham & Dijon Mustard Smoked Salmon & Dill Crème Cheese Egg Mayonnaise, Cucumber, Cress Roasted Turkey Breast & Cranberry Sauce

A Selection of Cakes & Bite Size Mince Pies Homemade Scones, Jam & Clotted Cream Chocolate Fondue with Marshmallows £24.00 per person

Served from 2pm to 5pm Booking essential. £5 per person deposit required at time of booking.

STAY OVER THE CHRISTMAS PERIOD

Valid Between 24th December & 26th December 2021

• 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

Visit www.milfordhallhotel.com for the full Itinerary details

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

Visit www.milfordhallhotel.com for the full Itinerary details

FESTIVE DATES TO GO IN YOUR DIARY!

TESTIVE SUNDAY LUNCH Throughout December 2021

1~Course £15
2~Course £20
3~Course £25

With a Special Visit from the Man in Red

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

Friday 1ST JANUARY 2022 Serving Delicious New Year's Day Lunch your first treat of 2022

3-Course Lunch & £20.22 per person

Table reservation necessary to avoid disappointment