



*The Milestone
Hotel*



**CELEBRATE
CHRISTMAS 2013**

Experience the gracious living of a bygone age
where elegance, charm and the highest levels
of personal service are combined with every
comfort and convenience



Festive Reception Parties

Invite up to 50 friends and colleagues to enjoy an exceptional reception party in one of our beautifully appointed function rooms. Choose from the sample menu shown below or discuss your own special requests with our Executive Chef.

SAMPLE MENU

Mini roasted chestnut soup

Gloucester Old Spot ham hock terrine on oat bread

Scottish smoked salmon on rye

Mini pumpkin and sage salad with pumpkin seed dressing

Mini turkey pot pies

Bacon wrapped chipolatas

Mini burgers with spiced home made ketchup

Mini fish goujons with tartare sauce

Christmas cupcake

Vanilla crème brûlée

Chocolate éclairs

Traditional mince pies

From 15th November 2013 until 19th January 2014
(excluding Christmas Eve, Christmas Day and New Year's Eve)

From £35.00 per person*

*Price includes festive hat, crackers and table novelties.

Festive Parties

From small intimate dinners for 6-8 people to private dining for up to 40 we offer a choice of location including our unique Oratory, the contemporary conservatory and festively decorated Windsor Suite.

SAMPLE MENU

Cream of Jerusalem artichoke soup

Foie gras parfait with sweet wine jelly and brioche

Poached fillet of Loch Duart salmon, baby spinach salad and parsley vinaigrette

Traditional Norfolk bronze turkey with chateau potatoes, chipolatas, red cabbage, chestnut stuffing, cranberry sauce and turkey gravy

Roast loin of Welsh lamb on Savoy cabbage, shepherd's pie, rosemary jus

Slow cooked fillet of Icelandic cod
Pearl barley risotto and a herb crème fraîche

Pommes Anna with baby vegetables, spinach and a beetroot sauce vierge

Steamed Christmas pudding with dark rum sauce

Williams pear tarte tatin, mulled wine sorbet

Caramel panna cotta with amaretto cream and biscotti

Coffee and mince pies

From 15th November 2013 until 19th January 2014,
(excluding Christmas Eve, Christmas Day and New Year's Eve)

From £59.00 per person *

*Price includes festive hat, crackers and table novelties.

Christmas Eve Dinner

Tuesday, 24th December 2013

Traditional carol singers, mulled wine and minced pies
lend a magical air to Cheneston's Restaurant.
We will be serving a four-course seasonal dinner
prepared by our Executive Chef and his team.

Toasted chestnut velouté, grated chestnuts and cèpe mousse
Foie gras parfait, pistachio crumble, apricot purée and toasted
brioche
Poached Loch Duart salmon with baby leeks, pickled beetroots
and lemon
White onion royale with Parmesan and baby onions

Langoustine consommé with truffle

Roast Aylesbury goose with traditional sage and onion stuffing,
château potatoes and a selection of seasonal vegetables
Honey-glazed belly of Gloucester Old Spot pork served with
Scotch egg, fondant potato and sautéed wild mushrooms
Pan-fried fillet of line caught sea bass with potato galette, red
endive, black cabbage and a mussel and saffron broth
Anna potato with baby winter vegetables and beetroot purée

Honeycomb ice cream with sesame seed tuile
Christmas Yule log with chocolate and vanilla ice cream
Williams pear tarte tatin with pear sorbet and caramel
Chocolate fondant with wild berries and mulled wine parfait

Coffee and mince pies

£105.00 per person

**Dinner will be served from 7.30pm
with mulled wine and carol singers
from 6.30pm – 7.15pm**



Christmas Day Lunch

Wednesday, 25th December 2013

Enjoy the excitement of Christmas Day lunch served between 12.30pm and 5.00pm in Cheneston's Restaurant and in our festively decorated Windsor Suite. Family and friends will enjoy all the traditional trimmings, a visit from Father Christmas and a personalised gift

Iron Bark pumpkin velouté with truffles

Poached fillet of Loch Duart salmon, baby leeks and lemon grass

Foie gras terrine with marinated wild mushrooms, cèpe brioche and beetroot purée

Oscietra caviar, buckwheat blinis, crème fraîche and red wine shallots

Lobster Consommé

Roasted crown and chestnut stuffed leg of Norfolk bronze turkey, carved at your table and accompanied by chipolatas, fondant potatoes and seasonal vegetables

Roast fillet of Aberdeen Angus beef with risotto cake, cèpes and black truffles

Pan-seared fillet of turbot with celeriac purée and caponata

Vegetable millefeuille with Welsh goat's cheese and sauce vierge

Selection of British Artisan cheese served with grapes, celery and home made chutney

Traditional Christmas pudding with brandy sauce

Braeburn apple tarte tatin with Devonshire clotted cream

Chocolate fondant with forest berries and mulled wine ice cream

Coffee, mince pies and petits fours

£179.00 per person

Children under 12 years half price



New Year's Eve Dinner

Tuesday, 31st December 2013

Our celebrations begin with Champagne and canapés served in the Park Lounge from 8.00pm followed by dinner in Cheneston's Restaurant with live entertainment. We will be ready to pop the corks and welcome in 2014 in style!

Warm white bean velouté with truffle and chive cream

Terrine of rabbit and foie gras,
forest mushrooms and toasted nuts

Smoked fillet of Loch Duart salmon,
pickled cucumber, apple and radish

Oscietra caviar with brown butter blinis,
sour cream and sherry shallots

Warm crayfish bisque

Cannon of Welsh lamb with shallot purée,
baby courgette and button onions

Roast loin of venison, butternut squash,
spiced red cabbage and black trompette mushrooms

Sea bass with lobster ballottine, white bean purée and truffles

Panaché of winter vegetables with black olive and filo pastry

Champagne sorbet

Pistachio crème brûlée

Mulled wine pear tart with vanilla ice cream

Bea's American cheese cake with spiced apples

Sticky toffee pudding with Devonshire clotted cream

Champagne jelly with lemon granité

Coffee and petits fours

£175.00 per person



Festive Afternoon Tea

Always popular, this delicious treat is served daily in the elegant Park Lounge, Conservatory and Cheneston's Restaurant. We recommend an early booking

Assorted finger sandwiches including:

Smoked Scottish salmon and cream cheese

Free-range egg mayonnaise and Hampshire watercress

Roast Norfolk turkey breast and cranberry

Cucumber

Roast ham and English mustard

Mull of Kintyre Cheddar and tomato

Freshly baked fruit and plain scones with Devonshire clotted cream and strawberry preserve

An assortment of home-made tea pastries including:

Coffee éclairs

Fruit tartlets

Festive cup cakes

Christmas cake

Macaroons

Freshly brewed fine leaf teas and coffee

Festive Afternoon Tea

£38.50 per person

Champagne Afternoon Tea

£47.50 per person

From 15th November to 31st December 2013,
(excluding Christmas Day)

Sittings at 1pm, 3pm & 5pm





All prices include VAT at the current rate.
A discretionary service charge of 12.5% will be
added to all festive menus.

For private dining, minimum numbers may apply.
For enquiries, show rounds, menu tastings and
reservations, please contact our Events Executive on
020 7917 1023 or email bookms@rchmail.com

The Milestone Hotel
1 Kensington Court, London, W8 5DL
Telephone 020 7917 1000
Fax 020 7917 1010
www.milestonehotel.com

www.RedCarnation.com

