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 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

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Traditional Norfolk bronze turkey with château 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

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Steamed Christmas pudding with dark rum sauce

Williams pear tarte tatin, mulled wine sorbet

Caramel panna cotta with amaretto cream and biscotti

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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.

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

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Christmas cupcake

Vanilla crème brûlée

Chocolate éclairs

Traditional mince pies

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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.

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.

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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

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Langoustine consommé with truffle

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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

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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

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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

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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

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Lobster Consommé

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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

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

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Traditional Christmas pudding with brandy sauce

Braeburn apple tarte tatin with Devonshire clotted cream

Chocolate fondant with forest berries and mulled wine ice cream

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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!

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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

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Warm crayfish bisque

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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

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Champagne sorbet

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Pistachio crème brûlée

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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

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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

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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

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

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An assortment of home-made tea pastries including:

Coffee éclairs

Fruit tartlets

Festive cup cakes

Christmas cake

Macaroons

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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

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