



## Festive Parties

### Sample Menu

Roast pumpkin soup with crème fraîche and pumpkin seed oil  
Parcels of oak smoked salmon and trout with citrus dressing  
Chicken liver and foie gras parfait, Sauternes jelly and toasted brioche  
Salad of baby artichokes and pickled woodland mushrooms  
Open ravioli of crab and lobster in a ginger and coriander broth (supplement £7.50)



Traditional roast Norfolk turkey, chestnut and mandarin stuffing, bacon rolls  
with chipolatas, seasonal vegetables and roast potatoes  
Tournedos of Aberdeen Angus beef with sauté foie gras and truffle sauce (supplement £12.50)  
Roast rack of herb crusted lamb, dauphinoise potato and French beans  
Pan-fried fillet of wild sea bass, wild mushroom risotto and creamed Alsace cabbage with red wine sauce  
Feuilleté of forest mushrooms, Borlotti beans and baby artichokes with white bean and truffle broth.



Traditional Christmas pudding with brandy sauce  
Cox's apple tart tatin with vanilla sauce  
Classic vanilla crème brûlée  
Bitter chocolate tart with white chocolate ice cream  
A selection of farmhouse cheeses with grapes, celery and walnut bread



Coffee and mince pies

Available from Friday 13<sup>th</sup> November 2009 until Saturday 31<sup>st</sup> January 2009  
(excluding Christmas Eve, Christmas Day and New Years Eve)

**The Festive Dining Package from £55.00 per person includes a Three-course festive dinner and VAT.  
Please select from up to two starters, three main courses and two desserts for your event.**

We do request that this is pre-ordered 72 hours prior.

A discretionary service charge of 12.5% will be added to all festive menus

For enquiries, show rounds, menu tastings and reservations, please contact our Christmas Co-ordinator on 020 7917 1023



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