

## Festive Afternoon Tea

Finger Sandwiches including:

Smoked Scottish salmon and cream cheese

Free-range egg mayonnaise and Hampshire watercress

Cucumber

Roast ham and English mustard

Mull of Kintyre Cheddar and tomato



Fresh baked fruit scones  
with Devonshire clotted cream  
and strawberry preserve



An Assortment of Tea Pastries including:

Éclairs

Fruit tartlets

Festive cup cakes

Mini mince pies

Macaroons



Selection of freshly brewed  
fine leaf teas and coffee

**Festive Afternoon Tea**

**£29.50 per person**

**Champagne Afternoon Tea**

**£37.50 per person**

Served daily in the Park Lounge,  
Conservatory and Cheneston's Restaurant  
From 1st to 31st December 2010

Monday to Friday: 3pm – 6pm  
Saturday and Sunday: 1pm – 6pm

We recommend early booking, as our Festive  
Afternoon Teas are always very popular.

## Festive Parties

From small intimate dinners for 6-8 people,  
private dining for up to 40 and cocktail parties for up  
to 60, we offer a choice of location including our  
unique Oratory, the contemporary conservatory  
and festively decorated Windsor Suite.

### SAMPLE MENU

Toasted chestnut velouté truffle and chive cream

Terrine of foie gras and wild rabbit,  
russet pear salad

Poached fillet of Loch Duart salmon,  
wilted baby spinach and hollandaise sauce



Traditional Norfolk bronze turkey roast,  
château potatoes, chipolatas, red cabbage,  
walnut stuffing, cranberries and turkey gravy

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

Pan-fried fillet of line caught wild sea bass,  
forest mushroom risotto and confit cherry tomatoes

Cep mushrooms in toasted brioche,  
roast acorn squash, port wine reduction



Steamed Christmas pudding with dark rum sauce  
Mulled wine pear tart with Devonshire clotted cream

75% Dark Valrhona chocolate crème brûlée,  
pistachio biscotti



Coffee and mince pies

**From £55.00 per person**

From 19th November 2010 to 29th January 2011

Price includes festive hat, crackers and table novelties.

All prices include VAT at the current rate. 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.

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

[www.milestonehotel.com](http://www.milestonehotel.com) | [www.redcarnation.com](http://www.redcarnation.com)



# Celebrate Christmas 2010

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

*The Milestone  
Hotel*

## Christmas Eve Dinner

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

Roast parsnip and Bramley apple velouté

Foie gras parfait, spiked prune purée and toasted brioche

Poached fillet of mackerel on wilted baby spinach and Denhay bacon with hazelnut vierge

Pumpkin tart tatin with warm Parmesan cream and sherry glaze



Warm lobster espuma



Honey-glazed ham of Gloucester Old Spot pork served with a conserve of William pears, green beans and creamed Maris Piper potatoes

Roast breast of Red Tractor free-range English chicken, fondant potato, Savoy cabbage, celeriac and brown chicken reduction

Pan-fried fillet of line caught sea bass on Rösti potato, Brussels sprouts, red endive, creamed mussel and saffron sauce

Rosemary risotto with preserved New Forest mushrooms and poached hen's egg



Honeycomb ice cream with sesame seed tuile

Red wine poached pear from Kent with Colsten Basset Stilton

Valrhona chocolate tart with cranberries and white chocolate sorbet

Toasted chestnut soufflé with vanilla ice cream



Coffee and petits fours

**£95.00 per person**

## Christmas Day Lunch

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

Curried butternut squash soup with chive cream

Poached fillet of Loch Duart salmon, confit ratte potatoes and hollandaise sauce

Mosaic of wild rabbit and foie gras with forest mushrooms and spiced Bramley apple salad

Braised pigs cheeks with spiced swede and red cabbage



'Eggnog'



Norfolk bronze turkey served with chestnut stuffing, chipolatas, roast root vegetables and château potatoes

Roast fillet of White Park beef on pearl barley and black truffle risotto, Savoy cabbage and baby beets

Pan-seared medallion of monkfish wrapped in Carmarthenshire ham, caramelized onion, pomme purée and tomato conserve

Vegetable millefeuille with Welsh goat's cheese and beetroot vierge



Gougère of Shropshire Blue and mâche salad



Traditional Christmas pudding with brandy sauce

Braeburn apple tart tatin with Devonshire clotted cream

Iced Baileys parfait with a rich white chocolate sauce



Coffee and mince pies

**£165.00 per person**

Children under 12 years half price

## New Year's Eve Dinner

Our New Year's Eve celebration begins with Champagne and canapés served in the Park Lounge from 8.00pm followed by dinner in Cheneston's Restaurant from 8.30pm. There is live entertainment provided throughout the evening and we will be ready to pop the corks and welcome in 2011 in style!

Warm white bean velouté with truffle and chive cream

Terrine of wild hare and foie gras, forest mushrooms and Denhay ham

Smoked fillet of sea trout on confit ratte potatoes and hollandaise sauce



Warm crayfish bisque



Cannon of Welsh lamb and shepherd's pie, Savoy cabbage and rosemary sauce

Roast loin of venison on chestnut and black trompette risotto with celeriac purée

Line caught sustainable fillet of cod in creamed salsify, wilted spinach and roasted root vegetables

Lattice of winter vegetables with spiced pumpkin sauce



Warm Capricorn goat's cheese with Waldorf salad



Dark chocolate crème brûlée with pistachio biscotti

Bea's American cheese cake with spiced apples

Sticky toffee pudding with Devonshire clotted cream



Coffee and petits fours

**£145.00 per person**