

Festive Private Dining

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

Toasted chestnut velouté truffle and chive cream

Terrine of foie gras and wild rabbit

Poached fillet of Loch Duart salmon, confit leeks, orange and fennel pickled cucumber vierge

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 cod, forest mushroom risotto and mushroom vierge

Red onion tart with goat's cheese espuma, green beans and almond butter

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 18th November 2011 to 28th January 2012

Price includes festive hat, crackers and table novelties.

Festive Reception Parties

Invite up to 60 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 the Executive Chef.

SAMPLE MENU

Baskets of crudités with hummus and cheese straws

Gloucester Old Spot ham hock terrine on oat bread

Scottish smoked salmon on rye

Mini roasted chestnut soup

Mini pumpkin and sage salad with pumpkin seed dressing

Mini chicken pot pies

Bacon wrapped chipolatas

Mini burgers with spiced home-made ketchup

Mini sole goujons with tartare sauce

Christmas cupcake

Vanilla crème brûlée

White chocolate éclairs

Traditional mince pies

From £29.00 per person

From 18th November 2011 to 28th January 2012
(Excluding Christmas Eve, Christmas Day and New Year's Eve)

Price includes festive hat, crackers and table novelties.

Celebrate Christmas 2011

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.

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 Manvee Cheema on 020 7917 1023 or email mcheema@rchmail.com.

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www.milestonehotel.com | www.redcarnationhotels.com

*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.

MENU

Toasted chestnut velouté

Foie gras parfait, toasted pistachios, prune compote and toasted brioche

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 Williams pear, green beans and creamed Maris Piper potatoes

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

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

Red onion tart with goat's cheese espuma, green beans and almond butter

Honeycomb ice cream with sesame seed tuile

Red wine poached pear from Kent with Colsten Basset Stilton

Buche de Noel

Orange soufflé with chocolate sauce

Coffee and mince pies

£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.

MENU

Curried butternut squash soup with chive cream

Poached fillet of Loch Duart salmon, confit leeks, orange and fennel pickled cucumber vierge

Mosaic of wild rabbit and foie gras terrine

Sevruga caviar in baked potato

'Eggnog'

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

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

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

Vegetable millefeuille with Welsh goat's cheese and beetroot vierge

Assorted cheese plate served with grapes, celery and home made chutney

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 celebration begins with Champagne and canapés served in the Park Lounge from 8.00pm followed by dinner in Cheneston's Restaurant. There is live entertainment throughout the evening and we will be ready to pop the corks and welcome in 2012 in style!

MENU

Warm white bean velouté with truffle and chive cream

Terrine of rabbit and foie gras, forest mushrooms and Denhay ham

Poached fillet of Loch Duart salmon, confit leeks, orange and fennel pickled cucumber vierge

Sevruga caviar with brown butter blinis, sour cream, capers and parsley

Warm crayfish bisque

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

Roast loin of venison, swede fondant, spiced red cabbage, black trompette mushroom, Port wine reduction

Line caught fillet of cod 'Benedict', wilted spinach, crispy bacon and hollandaise sauce

Lattice of winter vegetables with spiced pumpkin sauce

Crème brûlée flambé

Mulled wine pear tart with clotted 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

£155.00 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.

MENU

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

Freshly 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

Freshly brewed
fine leaf teas and coffee

**Festive Afternoon Tea
£31.50 per person**

**Champagne Afternoon Tea
£39.50 per person**

From 18th November to 31st December 2011,
excluding Christmas Day

Monday to Friday: 3pm & 5pm sitting
Saturday and Sunday: 1pm, 3pm & 5pm