



Christmas at

VILLIERS HOTEL

Buckingham

2023





PARTY NIGHTS

Starters

Chicken Liver and Wild Mushroom Terrine (DF, GFA)

Caramelised Onion Chutney, Rocket Leaves, Crisp Toasts

Honey Goats Cheese Mousse (V, GFA)

Red Wine Poached Pear, Toasted Brioche Crumb, Baby Watercress

Smoked Mackerel Pate (GFA)

Pickled Cucumber with Dill, Croutons, Horseradish Yoghurt GFA

Mains

Roast Turkey Breast (GF, DF)

Herb and Sausage Meat Stuffing, Pigs in Blanket, Roast Potatoes,
Turkey Gravy

Baked Cod Fillet (GF, DFA)

Crushed Potatoes with Chives and Lemon, White Wine Sauce

Brie, Red Onion, Pumpkin and Chestnut Filo Wellington (V, DF)

Roast Potatoes, Mushroom Gravy

*All Accompanied with Chantenay Carrots, Braised Red Cabbage and
Brussel Sprouts (V, GF, DF)*

Desserts

Baked Lemon Tart (DFA, GFA)

Raspberry Compote, Crème Fraiche, Shortbread Crumb

Dark Chocolate Marquise (GF)

Toffee Fudge Sauce, Vanilla Cream

Cheese Selection (GFA)

Fruit Chutney, Wafers, Toasted Walnuts, Apple, Micro Celery Cress



Inclusions:

Welcome drink on arrival

DJ and Disco

Dates:

1st 2nd 8th 9th 15th
16th 22nd & 23rd December

Times:

Doors open 19.15 Dinner served at
20.00 Carriages 12.30am

FESTIVE LUNCH & DINNER

Starters

Homemade Seasonal Soup of the Day (GFA, DFA)

Warm Sourdough Bread, Salted Butter

Ham hock and Cider Poached Apple Terrine (GFA)

Celeriac Remoulade, Apple Gel, Rosemary Crisp Toasts

Potted Smoked Mackerel Pate (GF)

Potato and Mustard Salad, Baby Watercress, Citrus and
Pickled Shallot Dressing

Saffron, Pea, Tomato and Feta Cheese Risotto (DFA)

Baby leaf Salad, Lemon Oil

Mains

Roast Turkey Breast (GF, DFA)

Herb and Sausage Meat Stuffing, Pigs in Blanket, Roast Potatoes, Braised
Red Cabbage, Sauteed Sprouts, Turkey Gravy

Crisp Sea Bream Fillet (GFA)

Poached Gnocchi, Braised Fennel, Saffron, Tomato and Herb Velouté

Red Wine Pickled Pear, Goats Cheese and Chestnut Bake (V)

Sauteed Sprouts, Onion Relish Gravy

Slow Cooked Beef (DFA, GFA)

With Winter Vegetables, Creamed Potatoes, Rich Red Wine Sauce,
Parsnip Crisps

Desserts

Brandy Christmas Pudding (DFA, GFA)

Mulled Berry Compote, Vanilla Custard, Crystallised Orange

Dark Chocolate and Cherry Mousse Tart (GFA)

Ginger Snap Crisp, Kirsch Cream, Cherry Syrup

Iced Blackberry Parfait (GFA)

Honeycomb, Spiced Apple Sponge, Vanilla Yoghurt

Cheese Selection (GFA)

Fruit Chutney, Wafers, Toasted Walnuts, Apple, Micro Celery Cress

£25

Per Person
2 Courses

£30

Per Person
3 Courses

Dates:

1st – 23rd December

26th – 30th December

Accommodation

Stay overnight for £99 single
occupancy & £119 double occupancy
including breakfast.

Pre booking required

01280 822 444

FESTIVE AFTERNOON TEA

Christmas is the perfect excuse for a little indulgence and what better way to indulge than with our festive twist on a traditional afternoon tea. Enjoy a Festive Afternoon Tea with delectable Savory items and Sweet Treats in our delightful Laura Ashley The Tea Room with Festive Theme

Finger Sandwich Selection

Turkey and Cranberry

Ham and Tomato Chutney

Cucumber and Crème Fraiche

Egg Mayonnaise and Watercress

Smoked Salmon Blini, Dill Cream Cheese

Warm Goats Cheese and Herb Tart

Fruit and Plain Scones, Clotted Cream, Strawberry Jam

Traditional Battenberg Cake

Lemon Choux Bun

Mini Mince Pies

Lemon Posset

Chocolate Delice



Dates:

1st – 23rd & 27th – 30th December

Times

12 noon with last orders at 16.00hrs

SUNDAY LUNCH WITH SANTA

Bring the whole family and join us for
a festive day out!

Enjoy a delicious three-course festive lunch
with the family and during the course of your
stay, visit Santa's Grotto and receive a present
and activity pack from the
jolly man himself.

Our Head Chef will create a bespoke menu closer
to the date to cater for the kids (and adults).



£38

Per Adult

£22

5-12 years

£5

0-4 years

Date:

Sunday 17th December

Times

12:30pm - 3:30pm





LUNCH ON CHRISTMAS DAY

Starters

Cream of Celeriac Soup (GFA)

Truffle oil, Cheddar Cheese Croute

Home Smoked Salmon (GFA, DFA)

Capers and Shallots, Lemon, Brown Bread and Butter, Mustard Dressing

Ham Hock (DF, GFA)

Smoked Chicken and Black Pudding Terrine, Piccalilli, Quince Jam,
Toasted Brioche

Roasted Baby Beets with Toasted Hazelnuts (V, GF, DFA)

Gorgonzola, Fresh Apple and Watercress Salad, Shallot Dressing

Mains

Roast Turkey Breast (GF, DFA)

Herb and Sausage Meat Stuffing, Pigs in Blanket, Roast Potatoes, Sauteed Sprouts, Chantenay Carrots, Turkey Gravy

Roast Sirloin of Beef (GFA, DFA)

Yorkshire Pudding, Roast Potatoes, Sauteed Sprouts, Chantenay Carrots, Horseradish Cream, Red Wine Gravy

Red Wine Pickled Pear (V, DFA)

Goats Cheese and Chestnut Bake, Roast Potatoes, Sautéed Sprouts, Chantenay Carrots, Onion Relish Gravy

Stone Bass Fillet with Mustard Crust (DFA, GFA)

Herb Risotto, Fresh Peas and Mint, Tiger Prawn Shellfish Sauce

Desserts

Christmas Pudding (DFA, GFA)

Vanilla Custard, Mulled Berry Compote, Christmas Pudding Ice Cream

Double Chocolate and Raspberry Tart (GFA)

Meringue, Freeze Dried Raspberry, Crème Fraiche

Apple Tarte Tatin (GFA, DFA)

With Vanilla Ice Cream and Apple Puree

Cheese Selection (GFA)

Fruit Chutney, Wafers, Toasted Walnuts, Apple, Micro Celery Cress



NEW YEARS EVE IN DUKES

Piccolo Tomato Consommé (V, GFA, DF)
Marinated Tomatoes, Tarragon, Croutons

Chicken Liver and Foie Gras Parfait (GFA)
Sour Cherry Puree, Pistachio Crust, Toasted Brioche

Salted Cod, Lobster (GF, DF)
Chorizo and Tomato Bisque

Gin and Lemon Sorbet (GF, DF)
Blood Orange Gel

Roast Fillet of Beef (GF, DFA)
Truffled Potato Terrine, Sauteed Baby Carrots, Caramelised
Shallot Puree, Red Wine Jus

Assiette of Apple

Apple Doughnut (GFA)
Calvados Brulee, Sorbet

Selection of Petit Fours

Dukes New Years Vegetarian

Piccolo Tomato Consommé (V, GFA, DF)
Marinated Tomatoes, Tarragon, Croutons

Goats Cheese and Fig Tart (V, GFA)
Sour Cherry Puree, Pistachio Crust

Heritage Beetroot (V, DF, GFA)
Pickled Walnut Salad, Roast Artichoke, Sour Dough Cracker, Salsa Verdi

Gin and Lemon Sorbet (GF, DF)
Blood Orange Gel

Butternut, Chestnut and Mushroom Wellington (V, GFA)
Truffled Potato Terrine, Sautéed Baby Carrots, Caramelised
Shallot Puree, Red Wine Jus

Assiette of Apple

Apple Doughnut (GFA)
Calvados Brulee, Sorbet

Coffee & Petit Fours



Inclusions:

Champagne & Canapes reception,
cabaret and live entertainment,
dance the night away and bring in
the new year

Times

Arrive from 18:30hrs
Dinner served from 19:30hrs
Carriages from 01:00hrs

NEW YEARS EVE THE BALLROOM

Hot Buffet

Spiced Beef Chilli with Peppers and Red Kidney Beans (GF, DF)

Chicken and Sweet Potato Curry with Coconut and Spinach (GF, DF)

Seafood Bake with Salmon and Prawns (GFA)

Butternut Squash, Parmesan Crust (GFA)

Baked Gnocchi with Ricotta and Tomato Sauce (GF)

Baked Garlic Bread (GFA)

Steamed Saffron Rice (V, GF, DF)

Caesar Salad (GFA)

Naan Bread (DF)

Sliced Meat Plate (GF, DF)

Treacle Tart, Orange Chantilly

Mini Apple Doughnuts

Baked Vanilla Cheesecake, Berry Compote (GFA)

Warm Chocolate Fudge Cake, White Chocolate Sauce (GFA)

Cheese Selection, Fruit Chutney, Wafers, Celery, Grapes (GFA)



Inclusions:

Fizz on arrival, 2 course Buffet, DJ &
Dancing with Casino roulette and
Black Jack

Times

Arrive from 19:00hrs
Buffet served from 20:15hrs
Carriages from 01:00hrs

THE CELLAR

The Cellar at the Old Town Hall is the ideal venue for private Christmas celebrations. It features a dedicated bar, dance floor, and DJ booth and we provide two waiters and two security staff for your night.

The venue's maximum capacity of 80 people allows for a cozy, intimate atmosphere. Whether it's a small gathering of close friends or a larger get-together with family, The Cellar provides a unique and special setting for your holiday festivities.

We have especially created Party Menus & Drink packages that are available on request



Times

Arrival at 19:00hrs
Carriages at midnight
NYE Carriages at 01:00hrs

**To make an enquiry or booking,
please contact our Events team on:**

**01280 822 444
sales@villiershotels.com**

Room Hire taken as deposit at time of booking







Villiers Hotel
3 Castle Street
Buckingham
MK18 1BS

01280 822444
sales@villiershotels.com
www.villiers-hotel.co.uk

ACTIVE
- HOSPITALITY -