



CHRISTMAS

2024 AT

VILLIERS HOTEL



NOTICE
PURSUANT TO 10. EDW. 1.
RIGGOS C. 2. L. 55. 55. THESE
PREMISES ARE PERMITTED
TO BE OPEN ON THE DATES
FOLLOWING THAT IS TO SAY:
ON THE MONDAY IN EACH WEEK
ON WHICH A MARKET IS HELD
& ON THE 5 DAYS IN THE YEAR
ON WHICH IS A MESSAL SHEEP
FAIR DAIRY SHOW &
FAT STOCK SHOWS RESPECTIVELY
ARE HELD BUT NOT IN THE MONTHS
OF JUNE THE M. OF JULY & JUNE
THE EVENING, EXCEPT
SUNDAY, CHRISTMAS DAY & GOOD
FRIDAY

WINTER WONDERLAND PARTY NIGHTS

Shared Party Night **£59.95 per person**

Exclusive Party Nights from **£66.95 per person**

INCLUSIONS

Festive Arrival Drink
Coffee & Mince Pie Station
Photo Booth & Resident DJ.

DATES

Shared - 13th, 14th & 21st December
Private - Please enquire for availability

TIMES

Doors open 7:00pm
Dinner at 8:00pm
Carriges at 12:30am



STARTERS

Salmon and Prawn Terrine with Pickled Cucumber Aioli, Baked Croutes (GFO)
Potted Ham Hock Rillette with Pickled Shallot Puree, Crackling, Crisp Onions, Crisp Toast (DF, GFO)
Herb Marinated Mozzarella with Roast Vegetable and Quinoa Salad, Tomato Coulis (V, VEO, GF)



MAINS

Roast Turkey Breast with Pigs in Blankets, Pork and Herb Stuffing, Turkey Gravy (GF, DFO)
Roast Fillet of Cod with Herb Crust, White Wine Sauce (DFO, GFO)
Oven Roasted Celeriac with Wild Mushroom, Leek and Chestnut Strudel, Wild Mushroom Sauce (V, VE, DF, GFO)
All Served with Roast Potatoes, Braised Red Cabbage & Apple, Baby Carrots & Brussel Sprouts

DESSERTS

Trio of Mini-Christmas Desserts (GFO / VO, VEO)
Cheese Selection with Fruit Chutney, Wafers, Celery, Grapes (GFO)

ACCOMMODATION

From £129 Bed & Breakfast
Pre-Booking required



FESTIVE LUNCH & DINNERS

Two Courses **£30.00**

Three Courses **£35.00**

DATES

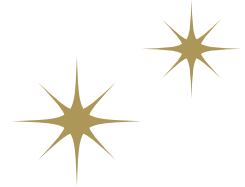
2nd – 23rd December

27th – 29th December

ACCOMMODATION

From £129 Bed & Breakfast

Pre-Booking required



STARTERS

Homemade Spiced Roasted Butternut & Tomato Soup with Warm Crusty Bread, Salted Butter (GFO, DFO)

Chicken Liver Parfait with Spiced Pear and Cranberry Chutney, Toasted Brioche (GFO)

Salmon Rillette with Cauliflower Puree, Crème Fraiche Sauce, Melba Toast (GFO)

Herb Marinated Mozzarella with Roast Vegetable and Quinoa Salad, Tomato Coulis (V, VE, GF)

MAINS

Roast Turkey Breast with Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (GF, DFO)

Confit Duck Leg with Potato Puree, Creamed Cabbage, Root Vegetables, Grain Mustard Sauce (GF, DFO)

Roasted Salmon Fillet with Buttered New Potatoes, Kale, Wild Mushroom Sauce (GF, DFO)

Oven Roasted Celeriac with Wild Mushroom, Leek and Chestnut Strudel, New Potatoes, Kale, Wild Mushroom Sauce (V, VE, DF, GFO)

DESSERTS

Christmas Pudding with Custard, Mulled Berry Compote (VEO, GFO)

Passion Fruit Panna Cotta with Cranberry Compote, Cantuccini Biscuits (GFO)

Chocolate and Salted Caramel Tart with Espresso Chantilly Cream, Shortbread Biscuit Crumb (GFO)

Cheese Selection Board with Cheese Wafers, Fruit Chutney, Micro Celery Cress (GFO)



SUNDAY LUNCH WITH SANTA

Adults **£40.00**

4 - 12 years **£30.00**

0 - 3 years **£8.00**

DATE

15th December

TIME

12:00pm to 3:00pm

Be welcomed and entertained by Santa's Elves.

Enjoy a delicious 2 Course Festive Roast Lunch with your whole family.

Children can enjoy a visit to Santas Grotto with an early gift from Santa himself.

Face Painting, Balloon Modelling and an Activity Pack included.

Adults and children alike can enjoy festive films throughout this special event.



LUNCH ON CHRISTMAS DAY

Adults **£109.00**

4 - 12 years **£49.00**

Under 3 years **FREE**

ARRIVAL

Glass of Prosecco or Christmas Mocktail

TIMES

Tables available from 12.00pm

STARTERS

Spiced Carrot and Coriander Soup with Coriander Pesto (DFO, GFO)

Duck and Pork Terrine with Cranberries and Pistachios, Piccalilli, Toasted Brioche (DFO, GFO)

Smoked Salmon Blini with Caviar Beurre Blanc (V, GF)

Poached Egg Burrata with Honeyed Figs, Poached Pear, Hazelnuts, Watercress (V, VEO, GF)

MAINS

Roast Turkey Breast with Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (GF, DFO)

Roast Sirloin of Beef with Yorkshire Pudding, Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy (GF, DFO)

Roasted Seabass Fillet with Buttered Kale, Clam Chowder, Sourdough Bread (GFO, DFO)

Root Vegetable Tart Tatin with Blue Cheese, Roast Potatoes, Seasonal Vegetables (V, VEO, GFO)

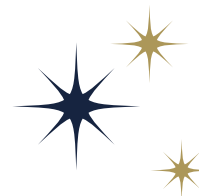
DESSERTS

Christmas Pudding with Custard, Mulled Berry Compote (GFO, DFO)

Apple and Pear Tart with Chestnut Crumble Topping, Vanilla Ice Cream (GFO, DFO)

Chocolate and Orange Terrine with Chocolate Crumbs, Candied Orange, Grand Marnier Chantilly Cream (GF, V, VEO)

Cheese Selection Board with Cheese Wafers, Fruit Chutney, Micro Celery Cress (GFO)





NEW YEARS EVE IN DUKES

£115.00 per Adult



INCLUSIONS

Champagne & Canapes Reception
Live entertainment and resident DJ to keep you entertained and Dancing the night away.

TIMES

Arrive 6:30pm
Dinner Served 7:30pm
Carriges from 1:00am

ACCOMMODATION

From £129 Bed & Breakfast
Pre-Booking required

Truffled Mushroom Soup with Potato Gnocchi, Parmesan (V)

Castel Blue Cheese with Chicory, Waldorf Salad, Walnut Pesto (V, GF)

Smoked Halibut with Roasted Beetroot, Fennel, Confit Lemon, Dill Crème Fraiche (GF, DFO)

Passion Fruit Sorbet with Prosecco, Fresh Raspberry (DF, V)

Roasted Duck Breast with Potato and Confit Duck Terrine, Celeriac Puree, Leek and Celeriac Crumble, Braised Red Wine Shallot Sauce (GFO, DFO)

Assiette of Chocolate

A Selection of British Cheese with Cheese Wafers, Quince Jelly, Fresh Apple, Celery Cress (GFO)

Coffee, Petit Fours

VEGETARIAN MENU

Truffled Mushroom Soup with Potato Gnocchi, Parmesan (V)

Castel Blue Cheese with Chicory, Waldorf Salad, Walnut Pesto (V, GF)

Cured Candy Beetroot with Roasted Beetroot, Fennel, Confit Lemon, Dill Crème Fraiche (V, GF, DFO)

Passion Fruit Sorbet with Prosecco, Fresh Raspberry (DF, V)

Leek, Celeriac Crumble with Potato Terrine, Celeriac Puree, Roast Baby Carrots, Braised Red Wine Shallot Sauce (V, GFO, DFO)

Assiette of Chocolate

A Selection of British Cheese with Cheese Wafers, Quince Jelly, Fresh Apple, Celery Cress (GFO)

Coffee, Petit Fours



WINTER WONDERLAND NEW YEARS EVE PARTY IN THE BALLROOM



£75.00 per Adult

INCLUSIONS

Fizz on arrival, 2 course Hot Buffet,
DJ to Dance the night away. Try your luck
at the Roulette & Blackjack Tables.

TIMES

Arrive from 7:00pm
Buffet served from 8:15pm
Carriages from 1:00am

ACCOMMODATION

From £129 Bed & Breakfast
Pre-Booking required

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 (GF)

Aubergine, Mozzarella & Chickpea Bake (VE, V, GF)

Baked Gnocchi with Ricotta and Tomato Sauce (V, GF)

Garlic Bread (GFO)

Steamed Saffron Rice (V, GF, DF)

Caesar Salad (GFO)

Naan Bread (DF)

Sliced Charcuterie Selection (DF, GF)

Treacle Tart, Orange Chantilly Cream (GFO, DFO)

Baked Vanilla Cheesecake, Berry Compote (VE, GFO)

Warm Chocolate Fudge Cake, White Chocolate Sauce (VE)

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



FESTIVE CELLAR

£625.00 1st - 23rd & 26th - 30th December

£725.00 24th December & New Years Eve

TIMES

Arrival at 7:00pm

Carriages at midnight

NYE Carriages at 1:00am



The Cellar at the Old Town Hall is the ideal venue for private Christmas celebrations. It features a Dedicated Bottle Bar which can accommodate your favourite tippie on request, dance floor, 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 specially created Party Menus & Drink packages that are available on request.

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



FESTIVE AFTERNOON TEA

£38.00 per Adult

£19.00 Children 3-12 years

DATES

2nd – 23rd December

27th – 30th December

TIMES

12.00pm – 4:00pm



A festive twist on Traditional afternoon tea in the fabulous Laura Ashley tea rooms.
Delectable savoury items and delicious, sweet treats.
Special festive children's afternoon tea menu.



VILLIERS HOTEL

Buckingham

3 Castle Street

Buckingham

MK18 1BS

01280 822 444

sales@villiershotels.com

www.villiers-hotel.co.uk

