

CHRISTMAS 2025

TALE OF THE SEASON

THE
MILNER
YORK

A CHRISTMAS STORY



CHRISTMAS PARTY NIGHTS

£55 per person

The festive magic begins here — step into a Roaring ‘20s Christmas celebration in our Oak Room or Event Centre, where unforgettable moments await you and your guests.

ARRIVAL AT 7PM
CARRIAGES AT MIDNIGHT

VARIOUS DATES AVAILABLE

- A GLIMPSE INSIDE
- Arrival drink
 - Three-course festive set menu
 - Coffee and mince pie station
 - DJ and disco
 - Dancing ‘til late

SET MENU

STARTER
Cumin Spiced Carrot Velouté (vg)
Coriander oil, crispy carrots

MAIN
Classic Roast Turkey
Herb roasted marinated turkey breast, carrot puree, turkey gravy

ALL SERVED WITH TRADITIONAL TRIMMINGS AND PIGS IN BLANKETS

DESSERT
Baked Cinnamon Cheesecake (v)
Mulled fruits, chocolate sauce

ALTERNATIVE MENU OPTIONS
ARE AVAILABLE TO ACCOMMODATE
DIETARY REQUIREMENTS



FESTIVE AFTERNOON TEA

£39.50 per adult
£19.95 per child (under 12)

Indulge in a truly special Festive Afternoon Tea, served in the elegant surroundings of our stunning Garden Room — a seasonal experience not to be missed.

UPGRADE YOUR AFTERNOON TEA
Prosecco Afternoon Tea £44.50 per person
Champagne Afternoon Tea £49.50 per person

DATES & TIMES
Served from 14th November until 24th December
12 noon — 4pm daily

PLEASE NOTE AFTERNOON TEA IS
NOT SERVED ON CHRISTMAS DAY

All children must dine with a paying adult

Please let us know of any food allergy or dietary requirements at least 24 hours before your booking to allow our kitchen team to create a suitable Afternoon Tea.

To book please visit our website
www.themilneryork.com/eat-drink
or call 01904 653681



FESTIVE AFTERNOON TEA

MENU

SERVED WITH YOUR CHOICE
OF HOT BEVERAGE

SAVOURY

Classic Cut Finger Sandwiches
Served on Soft Sliced Bread

Roast Norfolk Turkey with
Sage & Onion Stuffing

Brie & Cranberry

Smoked Beetroot Salmon with
Dill Crème Fraiche

Cucumber & Cream Cheese

Mushroom & Parmesan Arancini
Served with Truffle Mayo

SWEET TREATS

Strawberry Trifle Choux
Custard & jelly mousse

Black Forest Delice
Chocolate sponge, cherry mousse,
Amarena cherry

Chocolate Orange Macaron
Rich chocolate orange ganache

Christmas Pudding Cheesecake
Mixed fruits & festive spices

Large Spiced Scone
Served with brand cream & preserves

PR/VATE & INTIMATE CHRISTMAS DINING

£50 per person

There’s no more memorable way to celebrate the festive season than with a private Christmas dinner, surrounded by friends, loved ones, and colleagues.

Take centre stage as the host with our intimate private dining experiences for up to 40 guests.

You bring the festive cheer, we’ll bring the Christmas magic.

DATES & TIMES
November 2025 — January 2026

LUNCH
12 noon — 4pm

DINNER
7pm — 11pm

STAY OVERNIGHT
Bed & Breakfast mid-week
From £159

Bed & Breakfast on a Friday
From £189

Bed & Breakfast on a Saturday
From £209

Rates subject to availability and based on two people sharing a room.

PRIVATE & INTIMATE CHRISTMAS DINING

MENU

*
PRE-ORDER
REQUIRED

STARTER

Cumin Spiced Carrot Velouté (vg)
Coriander oil, crispy carrots

Ham Hock Terrine
Chestnut bon bon, tomato chutney

Smoked Mackerel Pate
Pickled cucumber, fennel,
soft herb salad

MAIN

Classic Roast Turkey
Herb roasted marinated turkey breast,
carrot puree, turkey gravy

Beef Bourguignon (gf)
Braised featherblade of beef,
lardons, sautéed mushrooms, carrot
puree, red wine jus

Baked Vegan Pithivier (vg)
White wine leeks, pomme puree

ALL SERVED WITH TRADITIONAL TRIMMINGS
AND PIGS IN BLANKETS

DESSERT

Christmas Pudding (v)
Brandy sauce, redeurrants

Lemon & Lime Tart
Forest fruits, raspberry sorbet

Baked Cinnamon Cheesecake (v)
Mulled fruits, chocolate sauce



CHRISTMAS 2025

FRANKIE VALLI & THE FOUR SEASONS TRIBUTE

£49 per person

An afternoon of iconic hits, festive dining, and dancing, as Big Men In Town bring the magic of Frankie Valli and The Four Seasons to life.

With stunning vocals, slick harmonies, and all the classics you love, this is a show not to be missed. Sing along to legendary hits like “Sherry”, “Big Girls Don’t Cry”, and “December, 1963 (Oh, What a Night)” while enjoying a festive afternoon to remember.

DATES & TIMES

14th December 2025

1pm — 5pm

A GLIMPSE INSIDE

- A glass of fizz on arrival
- A three-course festive set menu
- Live tribute to Frankie Valli and The Four Seasons
- Disco and dancing
- Shared tables of 10



PROSECCO & PLATTERS

From £32 per person

Gather your friends, colleagues, or loved ones and immerse yourselves into a private evening of Prosecco, indulgent nibbles, and unforgettable moments.

Set within the elegance of your own private room, this is the perfect way to toast the season and add a little extra sparkle to your night. Every great evening starts with a little fizz.

DATES

Throughout December, subject to availability

A GLIMPSE INSIDE

- Sharing platters
- Two glasses of prosecco per person



PEACHEY'S CHRISTMAS DAY LUNCH

£112 per adult
£60 per child (under 12)

This year, let Peachey's take care of Christmas Day, so you can focus on what truly matters — good food, great company, and unforgettable moments.

Your festive feast begins with a glass of fizz before indulging in a traditional roast lunch, complete with all your favourite trimmings and decadent desserts. And because Christmas is all about indulgence, we'll round things off with tea, coffee, and a perfectly-spiced mince pie.

After your meal, settle into the elegant surroundings of our Garden Room, where we'll be screening King Charles III's Christmas Speech — a moment of tradition, togetherness, and reflection.

Join us for a Christmas Day filled with warmth, celebration, and a touch of Milner magic.

DATES & TIMES
25 December 2025
Arrival from 1pm to sit at 1.30pm



MENU

PRE-ORDER
REQUIRED**

FOR THE TABLE

Rosemary Sea Salt Focaccia (v)
Oil & balsamic, noccellara olives

STARTER

Roasted Cauliflower Soup (v)
Wensleydale rarebit

Yorkshire Game Terrine

Pistachio, quince, pickled carrots

Beetroot & Gin Cured Salmon

Pickled slaw, lemon & chive
creme fraiche, Exmoor caviar

MAIN

Roasted Yorkshire Turkey

Sausage meat stuffing, pigs in blankets, roast potatoes, sprouts, red wine gravy

Butter Poached Turbot with Sea Herbs

Spinach & caviar beurre blanc

Roast Yorkdale Beef

Fondant potato, cavolo nero,
parsnip puree, red wine jus

DESSERT

Traditional Christmas Pudding

Brandy anglaise, winter fruits,
panettone ice cream

Dark Chocolate Delice

Salt caramel, whipped mascarpone

Glazed Lemon Tart

Passionfruit sorbet, winter fruits

Chef's Selection of British

Cheese and Biscuits
Homemade chutney, celery, grapes

MINCE PIES & TRUFFLES

*A 50% deposit is required at the time of booking with the final balance due two weeks in advance, along with menu choices

THREE-NIGHT CHRISTMAS EXPERIENCE

£723 per adult
£365 per child (under 12)

Based on a standard double bedroom,
and single supplements apply.

Room upgrades available.

Wednesday 24 — Saturday 27 December

WEDNESDAY 24 DECEMBER

Christmas Eve

Arrive at your leisure and ease into the festivities with a warm welcome in the Garden Room, where festive drinks and mince pies await.

As evening falls, indulge in a delicious three-course Christmas Eve set menu at Peachey's, crafted to set the perfect tone for the celebrations ahead. Before the night is over, gather near the main grand staircase for a magical carol concert, performed by our local choir — a timeless tradition to fill the air with festive cheer.

For those attending Midnight Mass at York Minster starting at 11.30pm, we'll be ready to welcome you back with mulled wine and mince pies in the Garden Room to end the night in true Christmas spirit.

FRIDAY 26 DECEMBER

Boxing Day

Start the day with a leisurely breakfast, then explore the historic streets of York.

Whether it's the charm of The Shambles, the excitement of the Boxing Day sales, or a visit to one of the city's famous attractions.

In the afternoon, experience the magic of The Grand Opera House's Christmas pantomime — tickets are included in your stay (pre-booking required). Then return to Peachey's for a three-course set dinner, rounding off another unforgettable day.

THURSDAY 25 DECEMBER

Christmas Day

Wake up to the magic of Christmas with a traditional breakfast before the day's celebrations begin.

Christmas Day Lunch, served in the elegant Oak Room, features a feast to remember — complete with half a bottle of house wine per person and a special visit from Santa himself, bringing gifts for all the little ones.

The afternoon is yours to relax in our Garden Room, where tea and homemade Christmas cake will be served. As evening falls, our fabulous festive buffet awaits — because Christmas indulgence should last all day.

SATURDAY 27 DECEMBER

Farewell

One last delicious breakfast before it's time to say goodbye.

But the memories of a Christmas at The Milner York will stay with you long after the festive season fades.



PEACHEY'S NEW YEAR'S EVE

£99 per person

Indulge in an unforgettable celebration as we count down the final moments of 2025 and welcome the New Year in true Milner style.

Your evening begins with a glass of fizz at your table, setting the tone for a night of elegance and celebration. Indulge in a delicious four-course set dinner, expertly crafted for the occasion.

Then, as the night unfolds, retreat to the Garden Room, where you can enjoy our live entertainment before the clock strikes midnight.

When the moment arrives, step outside for a spectacular fireworks display in our beautiful gardens —an unforgettable way to welcome 2026.

With the option to stay overnight, why not make this a New Year's Eve to truly remember?

DATES & TIMES
Wednesday 31 December 2025
Dine at 7.30pm.

A GLIMPSE OF THE NIGHT
— Glass of Prosecco on arrival
— Four-course set dinner
— Live entertainment
— Fireworks display at midnight

OVER 16'S ONLY.



MENU

*
PRE-ORDER
REQUIRED

PRE-STARTER
Jerusalem Artichoke and
Chive Velouté (ve) (gf)
Mince truffle

FISH COURSE
Gin & Citrus Cured Salmon
Crab dressing, red radish, compress
cucumber, caviar & sea samphire

OR

Roasted Baby Carrots (ve) (gf)
Whipped ricotta, spinach and soft herb
pesto, baby leaf, tarragon powder

MAIN
Roast Fillet of Angus Beef
Pomme gratin, confit baby carrot,
asparagus, roasted forest mushrooms,
red wine jus

OR

Woodland Mushroom Wellington (v)
Confit carrot, parsnip puree, pomee
gratin, red wine jus

DESSERT
Dark Chocolate Tart
Toffee popcorn, candied orange,
blood orange sorbet

TEA, COFFEE & PETITS FOURS

*A 50% deposit is required at the time of booking with the final balance due two weeks in advance, along with menu choices.



THE GIFT THAT KEEPS ON GIVING

The perfect Christmas gift, a Milner York experience — a present that's as special as they are.

From indulgent dining experiences to a luxurious overnight stay, our gift vouchers let your loved ones enjoy The Milner, their way.

For those who are hard to buy for, our monetary vouchers (ranging from £25 to £500) can be used across the hotel — for dining, leisure, stays, and celebrations, making them the perfect flexible treat.

Browse and buy online, or pop into the hotel and speak to our Front Desk team.

Call us on 01904 653 681 or purchase online at themilneryork.com



THE SMALL PRINT



Festive Party Nights

Provisional bookings must be confirmed within 14 days with a non-transferable, non-refundable deposit of £10 per person.

Group bookings of 30 guests and more will be required to pay a 50% non-refundable deposit within 14 days of making a provisional booking. Prices include VAT at 20%.

The organiser is responsible for collecting payment for deposits and final balances and to pay this by the agreed date. The balance is payable no later than 10th November 2025. Full pre-payments on all Christmas events are non-refundable and non-transferable.

Cancellations become non-refundable 21 days prior to the event.

All pre-booked drinks are to be paid for in advance of the event. The management reserves the right to refuse the service of alcoholic drinks. We reserve the right to move tables if that proves necessary or minimum numbers are not achieved.

All menus must have to be pre-ordered 21 days in advance. The Milner York reserves the right to alter prices and menu content. Food allergies and intolerances: we welcome

enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Christmas Residential Package

A £100 per person, non-refundable deposit will be taken within 14 days of booking.

The balance will be due 1st November 2025 and cancellation after this time will incur full charges. Upgraded rooms are available subject to availability only, and room supplements will apply.

The hotel requires any specific dietary requests no later than two weeks prior to arrival date.



THE TALE OF THE SEASON

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