



CHRISTMAS

2024 AT

VILLIERS HOTEL



# 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  
Carriages 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

18th November – 24th December

27th December – 30th December

## ACCOMMODATION

From £129 Bed & Breakfast

Pre-Booking required



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## 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)



SCAN / CLICK TO BOOK

# 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

## CALL TO BOOK

01280 822 444

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

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## 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 Poached Egg (V, GF)

**Burrata with Honeyed Figs** with 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)



# CHRISTMAS PARTY DRINKS PACKAGES



## DELUXE DRINKS PACKAGE



2 bottles of Prosecco

8 bottles of Beer to include Peroni & Amigos

1 bottle of Malbec Red Wine

1 bottle Pinot Grigio White Wine

**£135.00**

## PREMIUM DRINKS PACKAGE

1 bottle of Prosecco

1 bottle of Malbec Red Wine

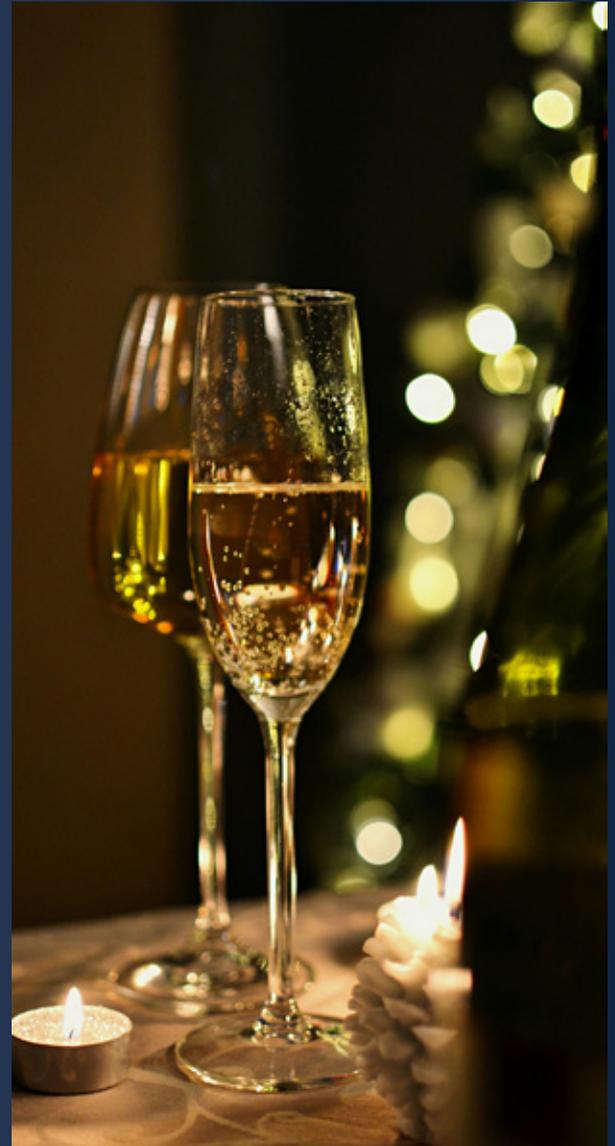
1 bottle Pinot Grigio White Wine

**£80.00**

## BUCKET OF BEERS

8 premium Beers including Peroni & Amigos

**£32.00**



# 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  
Carriages 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)

**Cashel 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](mailto: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

18th November – 24th December

27th December – 30th December

## TIMES

12.00pm – 4:00pm



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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.



SCAN / CLICK TO BOOK

# VILLIERS HOTEL

Buckingham

3 Castle Street

Buckingham

MK18 1BS

01280 822 444

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