



— *The* —
**FESTIVE
SEASON**
— *2019* —



Minster Mill

MINSTER LOVELL • OXFORDSHIRE





Festive *Lunch*

29TH NOVEMBER – 23RD DECEMBER

Confit turkey ravioli
celeriac, turkey consommé, sage

~

Cured salmon
Lapsang Souchong, beetroot, clementine

~

Roasted duck breast
cranberry, malted Jerusalem artichoke

~

Christmas bread and butter pudding
Bird's custard ice cream, pistachio

£35 FOUR COURSES

Available Monday – Saturday for lunch 12.30pm – 3.00pm.



Festive Dinner

29TH NOVEMBER – 23RD DECEMBER

Confit turkey ravioli
celeriac, turkey consommé, sage

~

Halibut
roasted cauliflower, pickled walnut, black truffle

~

Cotswold venison
parsnip, chestnut, red cabbage

~

Dark chocolate delicé
whipped eggnog, dark ale ice cream

£49.50 FOUR COURSES

Available Sunday – Thursday for dinner 6.30pm – 9.00pm.



Festive Afternoon Tea

29TH NOVEMBER – 23RD DECEMBER

Indulge in a sumptuous festive afternoon tea of freshly baked warm fruit and plain scones, strawberry and raspberry preserves, clotted cream, assorted homemade cakes and pastries, mince pies and a selection of finger sandwiches including:

Turkey & cranberry

Smoked salmon, cucumber & crème fraîche

Burford Brown egg mayonnaise & cress

Pickled walnut & stilton quiche

~

Served with your choice of fine teas or coffee.

£25

Available everyday 12.00pm – 5.30pm.



Christmas Wreath Arranging

THURSDAY 28TH NOVEMBER, 10.30^{AM}

Join us for a Christmas wreath arranging masterclass demonstrating how to put together a stunning Christmas wreath to enjoy throughout the festive season. You'll be welcomed with tea and coffee before you learn how to create your own wreath, followed by a sumptuous full afternoon tea.

£65



Festive Canapé & Cocktail Masterclass

THURSDAY 5TH DECEMBER, 11.30^{AM}

Ready for the festive party season, join our Regional Executive Chef Will Guthrie for an expert masterclass of how to create the perfect festive canapés. Learn how to craft a selection of these delicious appetisers alongside a cocktail making demonstration, followed by a superb four-course lunch.

£50





Festive Party Nights

28TH NOVEMBER – 21ST DECEMBER
THURSDAY, FRIDAY & SATURDAY NIGHTS

Get the party started with a prosecco reception in the atmospheric Malthouse. Savour three superb courses from our fine festive fare menu before dancing until the midnight hour with our DJ.

STARTERS

Smoked salmon mousse
beetroot, horseradish

Confit chicken terrine
date, pistachio, sourdough

Curried parsnip soup
yoghurt, curry oil

MAINS

Roast turkey
pigs in blankets, chestnut stuffing

Poached cod
crushed potatoes, kale, parsley sauce

Mushroom pie
roasted celeriac, hazelnut cream

DESSERTS

Chocolate tart
malt cream

Christmas pudding
brandy sauce

Cheese selection
chutney, crackers

£40 THREE-COURSES

Private parties are also available for groups of 10 – 110.
Alternative dates are available for private parties.



Christmas Day *Lunch*

25TH DECEMBER

Jerusalem artichoke & truffle velouté

~

Confit salmon
potato mousse, seaweed biscuit

Cep panna cotta
goat's curd, egg yolk purée

Pressing of duck leg
pistachio, mulled plum

~

Roast Norfolk Black turkey
all the trimmings, bread sauce

Stone bass
roasted cauliflower, dill cream

Roasted Hispi cabbage
turnip, smoked almond sauce

~

Christmas soufflé
chocolate sauce, brandy ice cream

Tonka bean rice pudding
blueberry sorbet, lemon curd

Cheese
truffle honey, chutney, crackers

£130 FOUR COURSES

Includes a canapé and Champagne reception followed by a four-course lunch.
Served from 12.30pm on Christmas Day.



Christmas *Retreat*

24TH – 27TH DECEMBER

Arrive on Christmas Eve to a sumptuous homemade afternoon tea of warm fruit and plain scones with clotted cream and seasonal preserve, finger sandwiches and a selection of delicious cakes. The evening commences with a chilled glass of Champagne before you indulge in an exquisite five-course gala dinner with a live jazz performance. Finish the evening with a candlelit walk to Midnight Mass at the local St Kenelm's Church, returning to hot chocolate and festive treats.

Wake up on Christmas Day morning to a special gift from Minster Mill before toasting the occasion with a glass of Champagne and a four-course festive lunch. Listen to the Queen's speech whilst enjoying coffee and Christmas cake, followed by a light buffet to end the day.

Unwind on Boxing Day and spend the day exploring the surrounding picturesque Cotswold villages. Your magical Christmas Retreat concludes with a superb three-course à la carte dinner.

WHAT'S INCLUDED



THREE NIGHT
LUXURY STAY



EXCEPTIONAL
DINING



FESTIVE
AFTERNOON TEA



CHAMPAGNE
RECEPTION



LUXURY
GIFT



LIVE
JAZZ BAND

FROM £564 PER ROOM, PER NIGHT

A deposit is required at the time of booking and a cancellation policy applies.



Family Christmas *Retreat*

24TH – 27TH DECEMBER

Gather your nearest and dearest and enjoy our home-away-from-home this festive season. Arrive to a sumptuous afternoon tea on Christmas Eve before joining us for a Champagne reception followed by a superb five-course gala dinner. Finish the evening with a candlelit walk to Midnight Mass at the local St Kenelm's Church, returning to hot chocolate and festive treats.

After a leisurely Champagne breakfast, the morning is yours to enjoy as you wish – the perfect time to open your gifts! For your Christmas lunch, gather together around one table in our festively decorated private dining room and tuck in to our festive feast with your own Bronze turkey to carve. Listen to the Queen's speech whilst enjoying coffee and Christmas cake, followed by a light buffet to end the day.

On Boxing Day, wrap up and explore the acres of magical grounds surrounding Minster Mill or head to one of the pretty Cotswold villages nearby, returning to a delicious three-course à la carte dinner.

WHAT'S INCLUDED



THREE NIGHT
LUXURY STAY



EXCEPTIONAL
DINING



FESTIVE
AFTERNOON TEA



PRIVATE
DINING



CHAMPAGNE
RECEPTION

For more information and pricing, please call 01993 774 441 and a member of our team will be happy to discuss.

Our Family Christmas Retreat package is available for families of 8 – 16 people.



New Year's Eve *Candlelit Dinner*

31ST DECEMBER

Miso-braised carrot
crispy chicken skin, yeast

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Scallop
parsnip, pear

~

Hay-baked Mayan Gold potato
caviar, seaweed, sour cream

~

Roasted Cornish brill
turnip, Champagne sauce

~

Aged Longhorn beef
braised oxtail, onion, sauce Périgueux

~

'Sticky toffee pudding'
buttermilk, walnut

~

Tom's chocolate orange
Manjari ganache, orange curd

SEVEN-COURSE TASTING MENU £120
OR WITH MATCHING WINE FLIGHT £150

Served in our restaurant from 7.30pm on New Year's Eve.
Event includes Champagne and canapés on arrival. Guests from the
restaurant are welcome to join the dancing and music in the Malthouse
after dinner, with firework celebrations to welcome in 2020.



New Year's Eve *Party*

DINNER, DANCING & FIREWORKS

31ST DECEMBER

Confit chicken ravioli
truffled mushroom broth

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Roasted monkfish
grilled Hispi cabbage, crab bisque

~

Longhorn beef fillet
boulangerie potato, carrot, Madeira sauce

~

Dark chocolate delicé
malt ice cream, cocoa nib

£120 FOUR COURSES

Event includes a Champagne and canapé reception in the atmospheric Malthouse. Dance away the fine four-course menu to the sounds of our DJ, followed by sparkling firework celebrations.

Served from 7.30pm on New Year's Eve.



New Year's *Celebration*

31ST DECEMBER – 2ND JANUARY

Arrive at leisure on New Year's Eve and enjoy a chilled glass of Champagne as you unwind before the evening's celebrations. A canapé and Champagne reception awaits, followed by a sumptuous four-course gala dinner. Celebrate the arrival of a new decade on the dancefloor as the evening gets into full swing with a DJ.

Following a hearty brunch, honour the great tradition of a bracing countryside walk on New Year's Day. Upon your return, savour a glass of Champagne and a delicious three-course à la carte dinner.

WHAT'S INCLUDED



TWO NIGHT
LUXURY STAY



EXCEPTIONAL
DINING



CHAMPAGNE
RECEPTION



GALA DINNER



DJ

FROM £538 PER ROOM, PER NIGHT

A deposit is required at the time of booking and a cancellation policy applies.



Enjoy the Festive Season across all Andrew Brownsword Hotels

GIDLEIGH PARK

Sublime food and wine and exceptional service at our heaven in Devon

gidleigh.co.uk

BUCKLAND MANOR

The classic charm of a traditional English manor house

bucklandmanor.co.uk

OLD SWAN

A quintessential country inn in the heart of Oxfordshire

oldswan.co.uk

THE BATH PRIORY

A peaceful haven in a tranquil corner of the bustling city of Bath

thebathpriory.co.uk

THE SLAUGHTERS MANOR HOUSE

Contemporary country house hotel in the heart of the Cotswolds

slaughtersmanor.co.uk

THE SLAUGHTERS COUNTRY INN

Offering the authentic charm of a traditional village inn

slaughtersinn.co.uk

AMBERLEY CASTLE

A medieval retreat in an idyllic corner of the English countryside

amberleycastle.co.uk

TO BOOK ANY OF OUR FESTIVE OFFERINGS, VISIT

www.minstermill.co.uk

T: 01993 774 441 E: INFO@MINSTERMILL.CO.UK


BROWNSWORD
THE HOTELS

Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice.

Minster Mill, Minster Lovell, Oxfordshire, OX29 0RN

