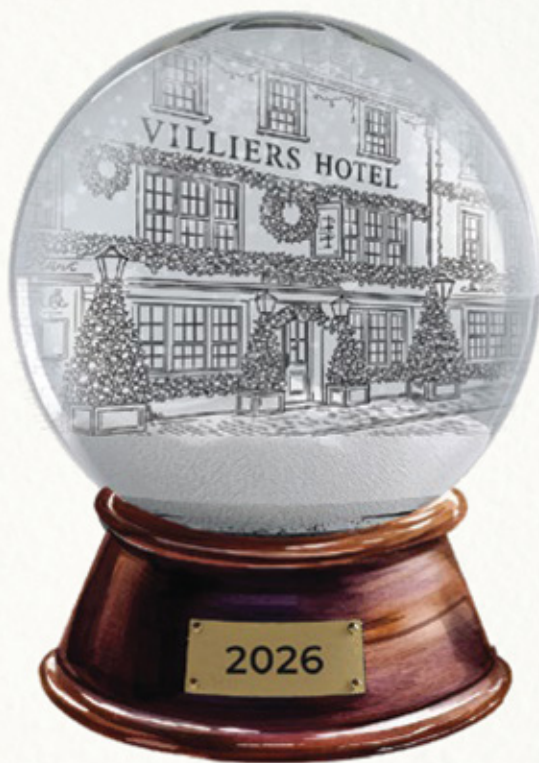




Christmas



VILLIERS HOTEL

Buckingham



- 3 - HOW TO BOOK
- 4 - FESTIVE LUNCH & DINNER
- 5 - FESTIVE LUNCH & DINNER MENU
- 6 - AFTERNOON TEA
- 7 - RETRO CHRISTMAS PARTIES
- 8 - RETRO CHRISTMAS PARTIES MENU
- 9 - RETRO CHRISTMAS PARTY DRINKS PACKAGES
- 10 - MEET WITH SANTA SUNDAY CARVERY
- 11 - CHRISTMAS DAY LUNCH
- 12 - CHRISTMAS DAY LUNCH MENU
- 13 - NEW YEAR'S EVE
- 14 - NEW YEAR'S EVE MENU
- 15 - FESTIVE CELLAR





HOW TO BOOK

FESTIVE
AFTERNOON TEA



FESTIVE
LUNCH & DINNER



CHRISTMAS PARTIES & CHRISTMAS DAY

Contact a member of the Sales Team to book

01280 822 444
sales@villiershotels.com



FESTIVE LUNCH & DINNER

Dates:

Available from Monday 16th November to Wednesday 30th December
(excluding Christmas Day & Boxing Day)


Time:

Lunch served 12pm- 3pm
Dinner served 6pm- 9.30pm

Price:

2 Courses £35 per person
3 Courses £42 per person





FESTIVE LUNCH & DINNER MENU

STARTERS:

Caramelised Parsnip & Coconut Soup (VG,GFO)

Served with parsnip crisps and thyme cream

Smoked Ham Hock & Parsley Terrine (GFO,DF)

Served with escabeche vegetables and melba toast

Sauteed Tiger Prawns (GFO) (£2 supplement)

Served with garlic & chilli butter and charred sourdough

Curried Squash Tartlet (VG,GFO)

Served with apple & chicory salad

MAINS:

Roast Breast of Turkey (GFO)

Served with duck roasted potatoes, braised carrots, sauteed sprouts, sage & onion stuffing, pigs in blankets, turkey jus

Roast Cod Fillet (GF)

Served with cockle chowder, samphire, chorizo, tomato dressing

Braised Blade of Beef (GF)

Served with truffle & chive mash, braised carrots, bourguignon sauce

Portobello Mushroom Kyiv (VG,GF)

Served with braised carrots, sauteed sprouts, rosemary roasted potatoes, garlic bechamel

DESSERTS:

Individual Christmas Pudding (VGO,GFO)

Served with brandy butter, vanilla custard

White Chocolate Pannacotta (GF)

Served with honeycomb crumb, bitter caramel sauce

Glazed Lemon Tart (VG,GF)

Served with raspberry sauce, passionfruit, raspberry shards

Truffled Brie (GFO)

Served with quince chutney, crackers

Our children's menu is available on request

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | O Option

FESTIVE AFTERNOON TEA

Dates:

Available from Monday 16th November to Wednesday 30th December
(excluding Christmas Day)

Time:

12pm-6pm (last seating 4pm)

Price:

£38 per adult

£17 per child



SANDWICHES

Turkey, crispy smoked bacon, sage & onion stuffing

Ham and piccalilli

Cheddar cheese, apple & fig chutney

SAVOURY

A selection of festive savoury items

SWEET

Variety of sweet festive treats

Warm mini mince pie



SCONE

Plain scone, cinnamon sugar, strawberry jam, clotted cream

A choice of loose-leaf teas & freshly brewed coffee

Our children's menu is available on request



PRE-BOOKING REQUIRED



RETRO CHRISTMAS PARTIES

INCLUSIONS:

Festive arrival drink, three course festive meal, coffee station, Christmas crackers, retro festive novelties, DJ & photobooth

Dates:

5th, 11th & 12th December

For private parties, please enquire directly with the team

Time:

Doors open at 6pm

Dinner served at 7pm

Last orders at 11:30pm

Carriages at Midnight

Price:

Shared Party Nights - £65 per person

Private Party Nights - from £65 per person (minimum of 70 guests)

Accommodation from £140 per standard double room including breakfast
(based on two people sharing).

Pre-booking required





RETRO CHRISTMAS PARTIES MENU

INCLUDES: Festive Arrival Drink

STARTERS:

Melon & Parma Ham (GF, DF)

Served with balsamic honey glaze

Prawn Cocktail (GFO,DF)

Served with blood orange and brown bread

Beetroot Carpaccio (GF)

Served with sauce vierge, baby watercress



MAINS:

Roasted Turkey (GFO, DF)

Served with pigs in blankets, sage & onion stuffing, turkey gravy

Baked Cod Fillet (GFO)

Served with lemon breadcrumbs, parsley sauce

Creamy Mushroom Vol au Vent (VG, GFO)

Served with paprika cream

all served with roast potatoes, carrots, parsnips, Brussel sprouts (GF, DF)

DESSERTS:

Black Forest Gateau

Served with cherry kirsch compote, dark chocolate shavings

Treacle Tart (VG)

Served with chantilly cream, orange caramel

Cheese & Crackers (GFO)

Served with celery, chutney

Coffee & Chocolates

ALLERGEN INFORMATION

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RETRO CHRISTMAS PARTY DRINKS PACKAGES



JOLLY JUKEBOX - £65.00

- 1 bottle of House White
- 1 bottle of House Red
- 1 bottle of House Rose

PLATINUM PLAYLIST - £98.00

- 1 bottle of Ladera Merlot
- 1 bottle of Sauvignon Blanc
- 1 bottle of Grenache Rose

BUBBLES & BAUBLES - £130.00

- 1 bottle of Prosecco
- 1 bottle of Rose Prosecco
- 1 bottle of Andre LeGrand

FESTIVE BREW - £45.00

- A selection of 8 bottled beers



JINGLE JUICE (non alcoholic) - £50.00

- 1 bottle of Artis Chardonnay (0% alcohol)
- 1 bottle of Artis Merlot (0% alcohol)
- 4 bottles of Corona (0% alcohol)

RETRO REFRESHER (non alcoholic) - £40.00

- A selection of 8 bottled soft drinks

STILL & SPARKLING WATER - £9.00

- 450ml bottle of sparkling water
- 450ml bottle of still water

PRE-BOOKING REQUIRED





MEET WITH SANTA SUNDAY CARVERY



Make this festive season truly magical with our enchanting “Meet with Santa & 2 course Sunday Carvery” experience! Gather your loved ones and step into a warm, joy filled atmosphere where the whole family can meet Santa Claus. Children can share their Christmas wishes and receive a special gift to remember the day. Indulge in a delicious, freshly prepared Sunday Carvery featuring seasonal favourites and all the trimmings. Adults can relax, while children can take part in fun filled activities.

With twinkling decorations, cheerful music and plenty of festive spirit, it's the perfect way to create treasured memories together. Spaces are limited, so book early to avoid missing out on this unforgettable festive treat

Date:

Sunday 13th December



Time:

Tables are available from 12pm



Price:

£45 per adult

£35 per child (4-12 years)

£20 per toddler (0-3 years)



PRE-BOOKING REQUIRED



CHRISTMAS DAY LUNCH

INCLUSIONS:

Festive welcome drink, three course Christmas lunch, Christmas crackers

Time:

Tables are available from 12pm to 3pm

Price:

£114 per adult

£49 per child (4-12 years)

£0 per toddler (0-3 years)

Stay overnight from £140 per room including breakfast
(based on two people sharing). Pre-booking required



CHRISTMAS DAY LUNCH MENU



STARTERS:

Leek, Fennel & Sweet Potato Soup (V,GFO)

Served with Cashel blue cream, toasted hazelnuts, warm bread and salted butter

Mushroom Duxelle (VG,GFO)

Pickled mushrooms, Jerusalem artichoke puree, toasted sourdough and truffle oil

Bloody Mary Prawn Cocktail (DFO,GFO)

Served with baby gem lettuce, pink grapefruit, oven dried tomatoes, brown bread & butter

MAINS:

Roast Breast of Turkey (GFO)

Served with duck fat roasted potatoes, braised carrots, sauteed sprouts & pancetta, sage & onion stuffing, pigs in blankets and turkey jus

Roast Sirloin of Beef (GFO)

Served with duck fat roasted potatoes, Yorkshire pudding, braised carrots, parsnip puree, winter greens and red wine gravy

Fillet of Hake (GF,DF)

Served with roast salsify, crushed potatoes, chorizo, mussel and parsley broth

Thyme Roasted Root Vegetable & Caramelised Onion Tarte Tatin (VG, GFO)

Served with braised carrots, sauteed sprouts, roasted new potatoes and red wine gravy

DESSERTS:

Individual Christmas Pudding (VGO,GFO)

Served with brandy butter, vanilla custard and red currant compote

Warm Bakewell Tart (GF, VG)

Served with cherry puree, almond brittle and vanilla ice cream

Iced Dark Chocolate Parfait (GF)

With chocolate crumb, honey yoghurt and raspberry sorbet

British Cheese Board (GFO)

Served with caramelised pear tart, quince and cheese wafers

Our children's menu is available on request

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | O Option





NEW YEAR'S EVE

INCLUSIONS:

A glass of champagne and canapés on arrival,
midnight celebration accessories, seven course meal,
live entertainment, DJ

Time:

Arrival at 6pm

Dinner served at 7pm

Carriages at 1am

Price:

£135 per adult

Stay overnight from £140 per room including breakfast
(based on two people sharing).

Pre-booking required





NEW YEAR'S MENU

Roasted Butternut Squash Soup (VG,GF)

Served with sage oil, toasted pumpkin seeds and smoked salt

Mushroom Arancini (VG,GF)

Served with pickled oyster mushrooms, shallots and truffle aioli

Home Smoked Salmon (GF,DF)

Served with confit lemon, radish samphire

Blood Orange Sorbet (GF, DF)

Served with orange liquor syrup

Fillet of Beef (GF,DF)

Served with potato fondant, braised hispi cabbage, carrot puree, port wine jus

Raspberry & Pink Gin Mille-Feuille (GFO)

Served with raspberry sorbet, raspberry & lavender gel

British Cheese Board (GFO)

Served with chutney, crackers

Vegetarian Alternative:

Potato & Spinach Croquette (VG,GF)

Served with sauteed spinach & black garlic

Leek, Caramelised Onion & Mushroom Pithivier (VG,GFO)

Served with potato fondant, hispi cabbage, carrot puree, port wine jus

Coffee & Petit Fours

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FESTIVE CELLAR

Step into an intimate underground escape this festive season, where warm lighting, rustic charm and expertly crafted cocktails set the perfect scene for your private Christmas celebration. Our exclusive cellar bar offers a cosy yet sophisticated atmosphere, ideal for gathering friends, family or colleagues in a truly memorable setting. Enjoy tailored drinks packages, seasonal buffet menus and attentive service, all designed to make your event effortless and unforgettable. Whether you're planning a lively party or a relaxed festive get together, our hidden gem provides the perfect backdrop to celebrate in style.

Dates:

Available from Tuesday 1st December to Wednesday 23rd December

Price:

£625 venue hire





VILLIERS HOTEL

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