

SPREAD JOY THIS

Festive Ceason

CHRISTMAS 2024 AT
MILLENNIUM HOTEL AND CONFERENCE CENTRE
GLOUCESTER LONDON

The Festive Period

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To book your event and accommodation call: 0207 331 6101, email mccevents.gloucester@millenniumhotels.co.uk or find us online at millenniumhotels.co.uk



Our festive party packages guarantee our guests a truly memorable occasion, with excellent food, drinks and impeccable service!

We offer tempting dining and entertainment opportunities, a choice of 5 versatile banqueting rooms ranging from the contemporary to the opulent, from 10 to 420 guests.

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For a 3D Tour **Click here**Find out more on our F&B outlets by **clicking here**



Canapés at the Millennium Hotel Gloucester

PRICE

Choice of four canapés at £15 per person INC VAT Additional canapés at £3.75 INC VAT

Please note that there is a minimum number of 40 people required for these packages.

DATES

From 1st November 2024 to 31st January 2025

EARLY BIRD OFFER

Book by Monday 31st October and receive a 5% discount for your party

FOOD ALLERGIES AND INTOLERANCES

If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross-contamination risk which may affect specific menu items. If you would like to consult it, please ask before ordering! Please note that our kitchens are not a nut or allergen free environment.

Cold Canapés Selection

Vegetarian

Goat cheese and sun blushed tomato on toast Aubergine wrap, sun-blushed tomato, rocket tomato, mozzarella skewers

Fish and Seafood

Smoked salmon, cream cheese roulade, caviar on blinis

Mini roulade poached salmon, dill cream

Stuffed cucumber with crab

Seared tuna micro cress brown toast

Meat

Foie gras, onion confit on toast

Mini ham hock terrine

Confit duck and shallot and grape tart

Crispy prosciutto ham, honeydew melon

(v) - Vegetarian (ve) - Vegan

Hot Canapés Selection

Vegetarian

Vegetable spring roll, sweet chilli sauce (v) Mini marinated vegetable brochette (ve)

Fish and Seafood

Japanese style breaded prawns
Mini cod and red pepper brochette, tartare sauce
Mini lemon sole goujons
Salmon teriyaki skewer, spring onion
Mini fish pie

Meat

Beef and pepper brochette
Mini beef burger
Mini Lamb kofta, mint yoghurt
Mini chicken satay
Duck spring roll, hoisin sauce
Mini shepherd's pie



Festive Buffets Menus

PRICE

Menu 1: £40.00 per person INC VAT

Menu 2: £45.00 per person INC VAT

Menu 3: £50.00 per person INC VAT

Please note that there is a minimum number of 40 people required for these packages.

Special dietary requirements will be catered for. We will charge a supplement if you would like to add an additional choice per course. Final numbers of each dish is required no later than seven working days prior with seating plan.

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	MENU 1	MENU 2	MENU 3
Salads	Celeriac remoulade salad with herbs (v) Tomato, cucumber, olive, crumbled feta & micro cress (v) Caramelised red onion & goat's cheese tarts served with balsamic rocket salad (v)	Fried Okra rocket salad, iceberg lettuce & avocado (v) Grated Carrot salad with raisin & coriander (v) Shredded red cabbage and onion coleslaw (V)	Caprese Salad-Tomato, basil & mozzarella (V) Tomato salad with cucumber, mint, coriander red onion (V) Mushroom & leek quiche tarts with rocket salad (V)
Main Course	Baked Cod fillet with pak choi, sauce vierge Thai Vegetables curry with lemon grass and basil (V) Turkey scallops with cranberry sauce	Roasted Salmon fillet aubergine & baby spinach, lemon cream sauce Forest mushroom stroganoff with butternut squash, baby onion (V) Slow cooked Turkey tagine spices, dried apricot, coriander	Basa fillet with stir-fried vegetables, tomato salsa with capers Penne pasta stir fried vegetables, herbs, tomato chilli sauce (V) Turkey paupiette pig and blanket, cranberry sauce
Sides	Roasted potatoes with garlic and thyme Roast carrot and Brussel sprout	Aromatic basmati rice Broccoli & Brussel sprout	Roasted potatoes with garlic and thyme Brussels sprout, carrot,peas
Dessert	Assorted Christmas dessert Mince pie Fruit Platter	Assorted Christmas dessert Mince pie Fruit Platter	Assorted Christmas dessert Mince pie Fruit Platter

(v) - Vegetarian (ve) - Vegan



Festive Bowl Menus

PRICE

Bowl Food Menu: £30.00 per person INC VAT

Please note that there is a minimum number of 40 people required for these packages. Special dietary requirements will be catered for. We will charge a supplement if you would like to add an additional choice per course. Final numbers of each dish is required no later than seven working days prior with seating plan.

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BOWL FOOD

Crayfish Cocktail

Tuna niçoise with new potatoes, green beans, olives and egg

Chicken Caesar salad

Beetroot with rocket walnuts, spring onion (V)

Feta cheese, roast pepper, tomato, salad(V)

Plaice fillet with crushed new potatoes with lemon butter sauce

Chicken tikka masala, basmati rice

Beef stroganoff with rice

Chicken korma with pilaf rice

Penne pasta with mushrooms, spicy tomato sauce, shaved parmesan

Peas & butternut squash risotto

Fruit salad with fresh mint (V)

Tiramisu with biscotti

Vanilla crème brulee

Trio chocolate mousse

Lemon tart

Fish and chips

Please choose two cold two hot one dessert

3-course Festive Menus

PRICE

Menu 1: £55.00 per person INC VAT Menu 2: £60.00 per person INC VAT Menu 3: £65.00 per person INC VAT

Please note that there is a minimum number of 40 people required for these packages.

Christmas Dinner Package (Menu 1): £79.00 per person INC VAT Based on minimum numbers of 80 pax (this includes a glass of prosecco, 3 course sit down meal, 1/2 a bottle of house wine, Christmas novelties and DJ)

Christmas Dinner Package (Menu 2) supplement of £ 5 inc VAT Christmas Dinner Package (Menu 3) supplement of £ 10 inc VAT

Special dietary requirements will be catered for. We will charge a supplement if you would like to add an additional choice per course. Final numbers of each dish is required no later than seven working days prior with seating plan.

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	MENU 1	MENU 2	MENU 3	
Starters	Scottish Smoked Salmon Golden beetroot, orange goat cheese mousse, dill dressing	Prawn & smoked salmon tian With avocado, watercress mayonnaise, rocket salad	Tian of smoked chicken Lemongrass mayonnaise, avocado, mango salsa	
	Ham Hock & Pea Terrine Vanilla mayonnaise, pea salad, artichoke, mustard vinaigrette	Smoked haddock tart With poached egg, spinach, hollandaise sauce	Salmon terrine With keta caviar, horseradish cream, dill dressing	
	Roasted Red peppers & Tomato soup (V) Herbs crouton olive oil	Mediterranean Vegetables Terrine (V) Red chilli Tomato salsa, rocket salad	Beetroot Medley & French Melon Orange goat cheese mousse, rocket salad, aged balsamic dressing	
Main Course	Corn Fed Chicken Breast Roast chicken, fondant potatoes, spinach, carrot, mushroom sauce Turkey Paupiette Stuffed with cranberries, fondant potatoes, Brussels sprouts, carrot parsnips roasted, pigs in blanket Pan-fried Cod Loin Braised savoy cabbage, dill mash potatoes, fried cappers, lemon cream sauce Aubergine Moussaka (V) With mixed vegetables and lentil, tomato sauce	Salmon filet Roast salmon, Lyonnais potatoes, heritage carrot, and cherry tomato, sauce vierge	Pan Fried Beef Filet Horseradish mash, braised fennel, glazed shallot, heritage carrot, red wine sauce	
		Turkey Paupiette Stuffed with cranberries, fondant potatoes, Brussels sprouts, carrot parsnips roasted, pigs in blanket	Turkey Paupiette Stuffed with cranberries, fondant potatoes, Brussels sprouts, carrot parsnips roasted, pigs in blanket	
		Supreme of Chicken Roast chicken breast, grain mustard mash potatoes, parsnips, broccoli, carrot, tarragon sauce	Seabass filet Sweet potatoes mash, wild mushroom, roast fig, honey star anise sauce Wild mushroom risotto (V) With peas, tomatoes, parmesan cheese	
		Open Ravioli (V) With wild mushroom and spinach, parmesan cheese, crème sauce		
Dessert	Traditional Christmas pudding With custard sauce	Chocolate Valrhona Berries compote	Opera Cake Strawberry coulis with macaroon Raspberry cheesecake dome Chantilly cream, raspberry puree Exotic fruit salad (V) Served with sorbet	
	Yule Log Chocolate yule log, orange puree,	Lemon tart Mango puree, forest fruit berries		
	forest fruit berries Exotic fruit salad (V) Served with sorbet	Exotic fruit salad (V) Served with sorbet		
	Coffee and mince pies	Coffee and mince pies	Coffee and mince pies	

Please select one starter, main, and dessert for all quests (v) - Vegetarian (ve) - Vegan



Festive Drinks

ALL PRICES INCLUDES VAT

Christmas Drinks Package £25pp

 $\textbf{Glass of chilled prosecco on arrival} \ (Prosecco \ Brut, Stelle \ D'Itallia, \ NV, \ Veneto, \ Italy)$

Half a bottle of house wine per person at dinner (Trebbiano/Sangiovese, IGT Rubicone, Rometta, Emilia-Romagna, Italy)

Deluxe Christmas Drinks Package £35pp

Glass of chilled champagne on arrival

(Moët & Chandon Brut NV, Champagne, France)

Half a bottle of upgraded wine per person at dinner (Malbec Argento, Argentina)

Half a bottle of mineral water per person

Select your Beer/Cider Hamper £25pp

Selection of six for the price of five bottled beers (Peroni/ Budweiser/Bulmers)

Build your own Festive Package £200pp

2 x Bottle of House Red

2 x Bottle of House White

2 x Bottles of Prosecco

10 x Bottles of Beer

Festive Wine Package £120pp

2 x Bottle of House Red

2 x Bottle of House White

2 x Bottle of House Rose



Booking your event at the Millennium Hotel Gloucester

Capacities

	Reception	Banquet	Dinner Dance
Kingdom Suite	650	430	400
Royal Suite	400	340	300
Cromwell Suite	400	320	300
Conservatory	300	220	180
Kensington Suite	125	120	84

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Location

London Heathrow Airport

By train 30 mins
By car 30 mins

King's Cross St Pancras station

By train 25 mins By car 50 mins **Euston Station**

By train 15 mins By car 35 mins Victoria Station

By train 10 mins By car 25 mins Underground stations

Gloucester road 1 min South Kensington 10 mins





