

# *The Milton Hotel*

*Have a  
Great Christmas  
with us!*



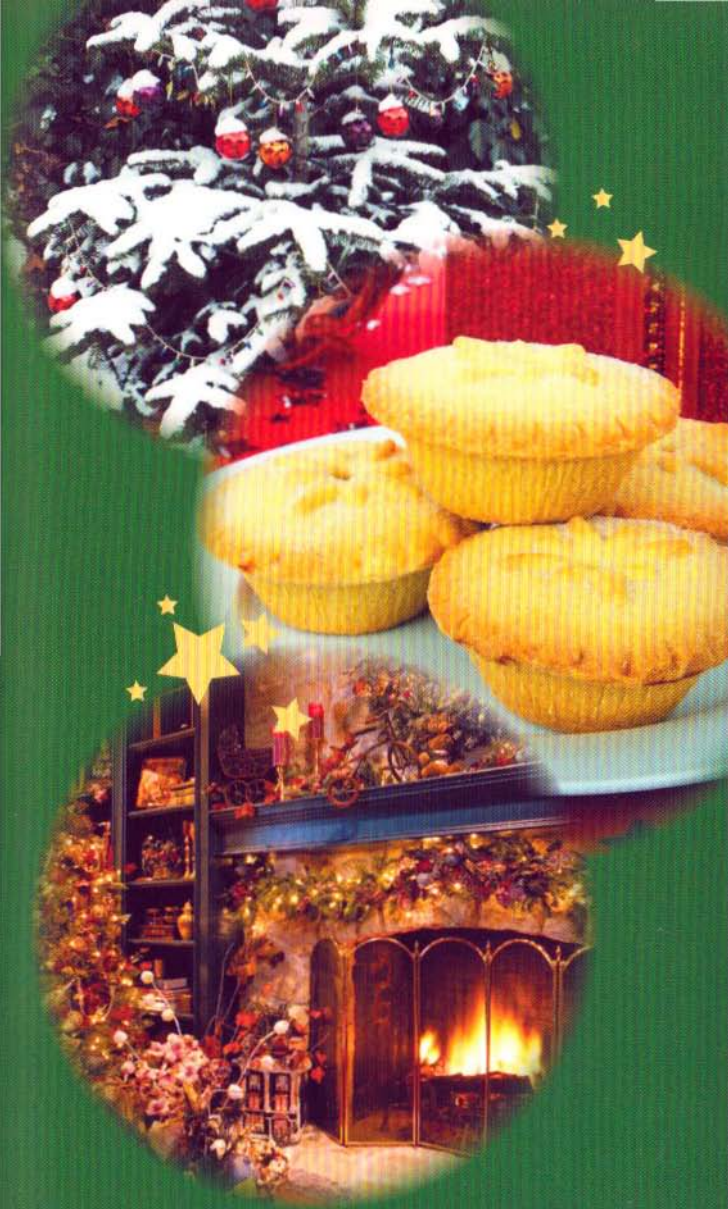
Accommodation available - all rooms en suite

Milton Hill, Llanwern, Newport NP18 2DU

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Email: [reception@themiltonhotel.co.uk](mailto:reception@themiltonhotel.co.uk)

[www.themiltonhotel.co.uk](http://www.themiltonhotel.co.uk)



Winners of NEWPORT IN BLOOM  
Champions Class 2009 & 2011

Winners of WALES IN BLOOM  
2008, 2009, Second in 2010 & 2011

*Function room available for weddings, parties and  
business conferences, please ask for details*

# *Christmas Evening Parties 2011*

Only £24.95 each  
From 1st December to 22nd December

## *Starters*

Melon and Port  
Homemade Vegetable Soup  
Prawn Cocktail  
Garlic Mushrooms

## *Main Course*

Grilled Sirloin Steak with garnish  
with  
Bistecca all'Aglio (*served with a garlic and white wine sauce*)  
or  
Bistecca Diane (*served in a red wine and mushroom sauce*)

Chicken Campagnola  
*Breast of chicken in a tomato, wine and garlic sauce*

Salmone allo Champagne  
*Fillet of Salmon poached in champagne with shallots  
and fresh cream*

Platter au gratin (*vegetarian*)

Vegetable Lasagne Verdi (*vegetarian*)

*(All above are served with vegetables and sauté potatoes)*

Festive Turkey with traditional trimmings  
Roast Beef and Yorkshire Pudding  
*(both served with seasonal vegetables)*

## *Desserts*

Christmas Pudding and Brandy sauce  
Homemade Sherry Trifle  
Strawberry Cheesecake  
Homemade Apple Pie and Custard

Coffee & Mince Pies for everyone

# *Lunchtime Christmas Menu 2011*

Only £14.95 each

From 1st December to 22nd December (Monday-Friday)

## *Starters*

Soup of the day  
Garlic Mushrooms  
Paté

## *Main Course*

Roast Turkey and Stuffing  
Roast Beef and Yorkshire Pudding  
Salmone allo Champagne  
*Fillet of Salmon poached in champagne with shallots  
and fresh cream*  
Broccoli and Cream Cheese Bake *(vegetarian)*  
*(All above are served with seasonal vegetables)*

## *Desserts*

Christmas Pudding and Brandy sauce  
Homemade Sherry Trifle  
Chocolate and Orange Gateaux with cream  
  
Coffee & Mince Pies for everyone



# Christmas Day Menu 2011

Only £53.95 each  
From 1st December to 22nd December

## Starters

Chef's Special Minestrone Soup  
Smoked Salmon with garnish  
Homemade Chicken Liver Paté  
Parma Ham and Melon

## Main Course

Roast Turkey and trimmings  
Roast Beef and Yorkshire Pudding  
Salmone allo Champagne  
*Fillet of Salmon poached in champagne with shallots  
and fresh cream* }

Duck  
*In a rich glazed plum and burgundy sauce*  
Broccoli and Cream Cheese Bake (*vegetarian*)  
*(All above are served with seasonal vegetables)*

## Desserts

Christmas Pudding and Brandy sauce  
Homemade Sherry Trifle  
Profiteroles  
Chocolate and Orange Gateaux

Coffee & Mince Pies

Party Name.....

Organiser's Details: Title:.....Initials:.....

Surname:.....

Address:.....

Town/City.....County.....

Postcode.....Tel. No.....

*To secure your booking, payment in full is required no later than 11th December 2011  
Please enclose a £15 deposit per person with your completed booking form  
All deposits non-refundable. All prices include VAT @ 20%*

I enclose a deposit/payment to the value of £.....

# Christmas Day Booking Form

## Starters

Chef's Special Minestrone Soup

Smoked Salmon with garnish

Homemade Chicken Liver Paté

Parma Ham and Melon


## Main Course

Roast Turkey and trimmings

Roast Beef and Yorkshire Pudding

Salmone allo Champagne

*Fillet of Salmon poached in champagne with shallots and fresh cream*

Duck

*In a rich glazed plum and burgundy sauce*

Broccoli and Cream Cheese Bake *(vegetarian)*

*(All above are served with seasonal vegetables)*


## Desserts

Christmas Pudding and Brandy sauce

Homemade Sherry Trifle

Profiteroles

Chocolate and Orange Gateaux

Coffee & Mince Pies


*All*

TOTAL NUMBER IN PARTY

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*Special Requests*

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