



Welcome to the warmest Christmas,  
at Horwood House, Milton Keynes



*Horwood House*  
Milton Keynes

*PH* hotels



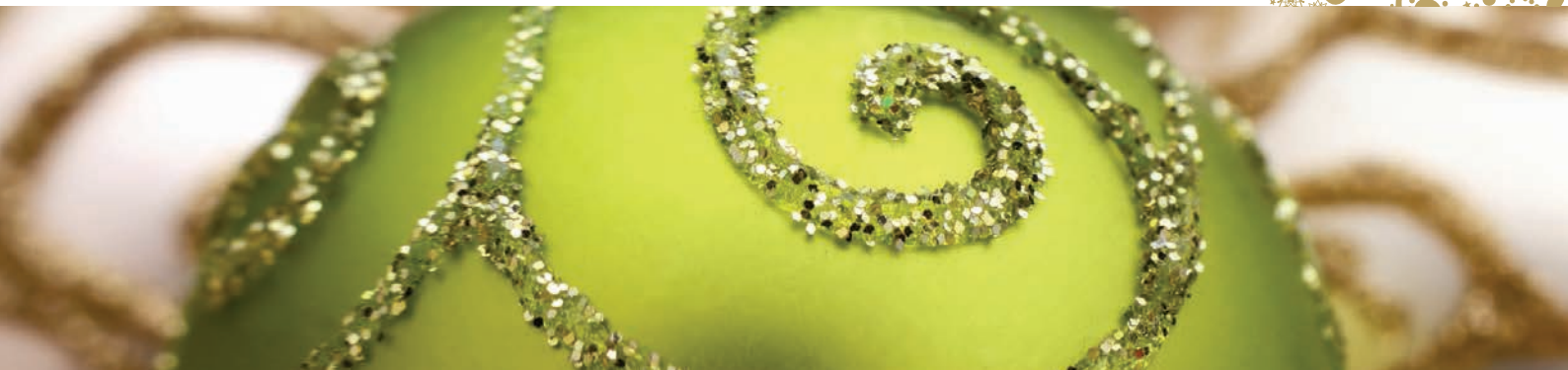
# Christmas And New Year Celebrations 2015

Make your festive season even more special this year. Join us for a night to remember at Horwood House, with fine wines, glittering entertainment and the highest standards of catering and service. From a family Christmas lunch or party night with your colleagues, to a New Year's Eve dinner, we have everything you need for an unforgettable, fun-filled celebration.

## Overnight accommodation

Make the most of your celebrations. Book your party by 31st July and receive 2 bottles of wine per 10 guests.

Why not upgrade your party package with mince pies from £1.95pp, midnight bacon rolls from £3.95pp or Christmas canapés from £5.95pp. We also have gluten and dairy free menu options available, please ask on booking.



**Horwood House**  
Milton Keynes

Book today, call **01296 722100** or email  
**horwoodevents@Principal-Hayley.com**  
or visit **www.horwoodhouse.co.uk**

# Joiners Party Nights

Bring your party to our party. Gather colleagues and friends together to create a fantastic Christmas atmosphere. Enjoy a three course meal, festive drinks reception and disco.

## Menu

Sweet potato & ginger soup,  
lime crème fraîche (v,\*+)

Chicken liver parfait, festive spiced plum chutney,  
toasted stone-baked loaf croûtes



Traditional roast turkey breast, sage & onion stuffing,  
pigs in blankets, seasonal vegetables,  
sea salt & thyme roast potatoes (\*+)

Baked fillet of sustainable salmon,  
watercress & tarragon velouté, seasonal vegetables,  
parsley creamed Desiree potatoes

Brie, mushroom & cranberry Wellington,  
seasonal vegetables, sea salt & thyme roast potatoes,  
sundried tomato & thyme jus (v)



Traditional steamed Christmas pudding,  
brandy sauce (\*)

White chocolate & raspberry cheesecake,  
caramel sauce & compôte of berries



Tea & coffee served in the lounge

## Dates

Thursdays, Friday & Saturdays  
throughout December.

## Times

Tempus sitting time 7pm.  
Eyre Suite sitting time 7.30pm.  
Cook Suite sitting time 8pm.  
Carriages at midnight.

## Price per person

**£34.95**

## Overnight Accommodation

Including breakfast from  
£59 per room single occupancy,  
£69 per room double occupancy.

(v) suitable for vegetarians. \*Gluten Free option available. +Dairy Free option available.

# Private Festive Party Nights

Celebrate Christmas with a private night exclusively for your friends, family or colleagues. With fabulous food and great entertainment, festive drinks reception and disco. Minimum numbers of 80 apply for Friday and Saturday nights.

## Menu

Sweet potato & ginger soup,  
lime crème fraîche (v,\*+)

Chicken liver parfait, festive spiced plum  
chutney, toasted stone-baked loaf croûtes



Traditional roast turkey breast, sage & onion  
stuffing, pigs in blankets, seasonal vegetables,  
sea salt & thyme roast potatoes (\*+)

Baked fillet of sustainable salmon,  
watercress & tarragon velouté, seasonal  
vegetables, parsley creamed Desiree potatoes



Traditional steamed Christmas pudding,  
brandy sauce (\*)

White chocolate & raspberry cheesecake,  
caramel sauce & compôte of berries



Tea & coffee served in the lounge

## Dates

Thursdays, Fridays & Saturdays  
throughout November  
and December 2015.

## Times

Tempus sitting time 7pm.  
Eyre Suite sitting time 7.30pm.  
Cook Suite sitting time 8pm.  
Carriages at midnight.

Price per person

**£34.95**

Overnight Accommodation

Including breakfast from  
£59 per room single occupancy,  
£69 per room double  
occupancy.

# The Manor Lounge – Private Party Night

Enjoy exclusive use of the Manor Lounge for your private Christmas party night. With a drinks reception, a delicious three course meal and evening disco, you can celebrate the festive season in style. Suitable for parties between 50-60 guests.

## Menu

Pressed terrine of ham hock, carrot & flat leaf parsley,  
bread tuile, red onion chutney

Roast Portobello mushrooms,  
Cropwell Bishop Stilton rarebit, pear & red chicory (+)

Sweet potato & ginger soup  
with lime crème fraîche (v,\*+)



Roasted paupiette of turkey, wrapped in smoked bacon  
with cranberry & Cumberland sausage stuffing,  
seasonal vegetables, duck fat roast potatoes,  
red wine & sage infused jus (\*+)

Grilled fillet of sustainable sea bass Mediterranean  
vegetables, olive polenta cake & basil pistou (\*+)

Brie, mushroom & cranberry Wellington,  
seasonal vegetables, sea salt & thyme roast potatoes,  
sundried tomato & thyme jus (v)



Traditional steamed Christmas pudding,  
brandy sauce (\*)

Classic vanilla crème brûlée,  
Griottine cherries, shortbread biscuit

Rich chocolate truffle torte,  
caramel sauce & chocolate tuile



Tea & coffee served in the lounge

## Date

Thursdays, Fridays & Saturdays throughout  
November & December.

## Times

Dinner at 8.30pm.  
Carriages at 1am.

## Price per person

**£45.95**

## Overnight Accommodation

Including breakfast from  
£59 per room single occupancy,  
£69 per room double occupancy.

(v) suitable for vegetarians. \*Gluten Free option available. +Dairy Free option available.

# Upgraded Private Party Nights

Christmas private party nights with a difference. Enjoy a stylish celebration with fabulous food, an upgraded menu and great entertainment. Due to popular demand, minimum numbers of 80 apply for Friday and Saturdays.

## Menu

Pressed terrine of ham hock, carrot & flat leaf parsley, bread tuile, red onion chutney

Sweet potato & ginger soup,  
lime crème fraîche (v,\*+)

Roast Portobello mushrooms, Cropwell Bishop  
Stilton rarebit, pear & red chicory (+)

Roasted paupiette of turkey, wrapped in smoked  
bacon with cranberry & Cumberland sausage  
stuffing, seasonal vegetables, duck fat roast  
potatoes, red wine & sage infused jus (\*+)  
Grilled fillet of sustainable sea bass Mediterranean  
vegetables, olive polenta cake & basil pistou (\*+)

Brie, mushroom & cranberry Wellington,  
seasonal vegetables, sea salt & thyme roast  
potatoes, sundried tomato & thyme jus (v)

Traditional steamed Christmas pudding,  
brandy sauce (\*)

Classic vanilla crème brûlée,  
Griottine cherries, shortbread biscuit

Rich chocolate truffle torte,  
caramel sauce & chocolate tuile

Tea & Coffee served in the Lounge

## Date

Thursdays, Fridays & Saturdays  
throughout December.

## Times

Tempus sitting time 7pm.  
Eyre Suite sitting time 7.30pm.  
Cook Suite sitting time 8.00pm.  
Carriages at midnight.

Price per person

**£39.95**

Overnight Accommodation

Including breakfast from  
£59 per room single occupancy,  
£69 per room double  
occupancy.

# New Year's Eve Gala Dinner

Bring in 2016 in style with Champagne and canapés on arrival, a sumptuous four course dinner, followed by evening entertainment, a toast at midnight and overnight accommodation with breakfast.

## Menu

Lobster Bisque, crab en croûte, scallion essence  
Galia melon, prosciutto ham, pomegranate salsa (v, \*+)

Wild mushroom & Stilton tart,  
petit frisée & chicory, walnut dressing

Chefs seasonal sorbet (v, \*+)

Slow cooked Feather Blade of beef & butter bean  
roulade, roasted potatoes, steamed market vegetables  
& a parsley & peppercorn café au lait (\*+)

Salmon & spinach Wellington, roasted potatoes,  
steamed market vegetables,  
Sauvignon Blanc & citrus butter sauce (+)

Tian of aubergine & buffalo mozzarella,  
roasted potatoes, steamed market vegetables &  
Mediterranean tomato & basil fondue (v,\*)

White & dark chocolate marbled crème brûlée,  
vanilla shortbread & macerated strawberries  
Horwood house signature rich chocolate brownie,  
Chantilly cream, toffee sauce & chocolate tuile (\*)

Trio of British & continental cheeses,  
served a fruit compôte & biscuits (\*+)

Tea & coffee with petit fours

## Date

31st December 2015.

## Times

Pre dinner drinks at 7.30pm.  
Entertainment until 1am.

## Dress code

Dress code is black tie, suitable for over 18s only.

## Price per person

**£110**

per person based on  
2 people sharing a room.

Or £140 based on single  
occupancy.

(v) suitable for vegetarians. \*Gluten Free option available. +Dairy Free option available.

# New Year's Eve Buffet Dinner

Enjoy a New Year's Eve celebration for the whole family. A Champagne reception followed by a sumptuous buffet meal. Then dance the night away and see in the New Year with a sparkling Midnight toast.

## Served from the buffet:

Chef's selection of salads (v, \*+)



Chicken chasseur (\*+)

Honey roasted gammon joint

Beef Bourguignon (\*+)

Prawn and smoked salmon pasta bake

Mediterranean Moussaka (v)

All served with a selection of seasonal vegetables, rice & potatoes



Chef's selection of sweet treats (v, \*+)



Tea & coffee with petit fours

## Date

31st December 2015.

## Times

Sparkling drinks reception from 7pm.  
Carriages 1am.

## Dress code

Smart Casual. This event is suitable for all ages.

## Price per person

**£95**

per person based on  
2 people sharing a room.

Or £125 based  
on single occupancy.



Horwood House, Mursley Road, Little Horwood, Milton Keynes, MK17 0PH

**01296 722100 | [horwoodevents@principal-hayley.com](mailto:horwoodevents@principal-hayley.com)**

**[www.horwoodhouse.co.uk](http://www.horwoodhouse.co.uk)**

Booking confirmation required within 14 days with a £10 per person non-refundable, non-transferable deposit. For New Years Eve the full amount must be paid on booking. All private events will have a minimum number. We reserve the right to move events, rooms or cancel events, alter prices and menu content. The organiser is responsible for collecting and making payments, no later than 4 weeks prior to the event. Pre-payments on Christmas / New Year events are non-refundable and non-transferable. Groups of 10 or more may be seated on more than one table. Parties of less than 10 may be seated with another party. Under 16's are not permitted at evening events with the exception of our New Years Eve Buffet event Pre-booked beverages must be paid for in advance. Management reserves the right to refuse the service of alcohol. Only food and beverage purchased on the premises may be consumed. All choice menus must have pre-orders 4 weeks in advance. Accommodation rates are subject to availability. Standard terms and conditions apply please see website.