



THE MONTAGU ARMS

★★★★



CHRISTMAS 

2016

Your CHRISTMAS BREAK

IN THE COUNTRY

.....

The Montagu Arms Hotel is the perfect setting for a traditional Christmas break. Set in the heart of the New Forest, there is no better place to spend this magical time of year.

.....

The atmosphere is truly festive with traditional decorations, roaring log fires and menus from Michelin starred Head Chef, Matthew Tomkinson. We are seasoned experts at creating a wonderfully traditional Christmas; so leave the hospitality to us and enjoy every moment of your festive break away in the New Forest.

3 Night Package

Starting from 24th December.

From £840 per person

.....

4 Night Package

*Starting from 23rd December.
4th night is inclusive of dinner,
bed and breakfast.*

From £995 per person



Book an indulgent day at the award winning spa, SenSpa. Located at our sister hotel Careys Manor, the facilities include: a state of the art Hydrotherapy pool, herbal sauna, crystal steam room, experience showers, ice room, tepidarium, laconicum and relaxation areas.

Full Day £35*

Part Day £25*

Evening £20*

**Prices are per person, per day.*



Christmas Eve

Begin the celebrations with a warm welcome and hymns from carol singers in the Magnolia Lounge; warm your toes by the fire and indulge in a traditional afternoon tea followed by an elegant champagne and canapés reception. Take in the festive atmosphere and make your way to The Terrace, our Michelin star restaurant, to enjoy a delicious three course meal whilst being serenaded by a string quartet.

Christmas Day

Your Christmas Day will begin with our New Forest breakfast and then a chance to relax, get into the spirit of things and perhaps share a gift or two. Enjoy champagne and canapés followed by the long awaited traditional 4 course lunch with all the festive trimmings to the sounds of our string trio. Then, after some vital relaxation and maybe an afternoon stroll through the picturesque village of Beaulieu, you will be invited to return to the award winning Terrace Restaurant for an informal buffet dinner.

Boxing Day

Make Boxing Day your own. Join us for breakfast and if you wish to enjoy lunch in the Terrace Restaurant or Monty's Inn, delicious menus are available. Spend the day exploring the New Forest

and its breath-taking ancient wintry woodlands or choose to be pampered and unwind at the award winning Thai inspired spa, SenSpa, located at our sister hotel - Careys Manor (just six miles away). There are more than 40 luxurious spa treatments on offer, a revitalising hydrotherapy complex and soothing relaxation areas, you just won't want to leave.

Boxing Night Ball

In true fashion, this year's masked ball begins with a lavish champagne and canapés reception followed by a sumptuous Michelin star dinner at the Terrace Restaurant. Then, get those dancing shoes on and swing the night away with music from our live band, Oliver Twist.



CHRISTMAS DAY LUNCH MENU

Seasonal Appetiser

~

Lightly Spiced Pumpkin Velouté with a Confit Duck Croquette
Toasted Pumpkin Seeds and Pumpkin 'Hash'

Seared Poole Bay Mackerel Fillet with Lightly Marinated Tartare
Home Smoked Pate and Horseradish Cream

Winter Salad of Stichelton Blue Cheese with
Passe-Crassane Pear, Candied Walnuts and Beetroot (v)

~

Gin and Tonic Sorbet

~

Butter Roasted Free Range Turkey with Pork, Cranberry and
Apple Stuffing, Duck Fat Roast Potatoes, Glazed Vegetables, Spiced
Bread Sauce and Roast Gravy

Roasted Cashew and Parsnip Cake with Fresh Sage
Buttered Sprouts, Sauté Chestnuts and Caramelised Apples (v)

Escalope of South Coast Turbot with Buttered Savoy Cabbage
Crisp Potato Croquettes, Poached Oysters and Keta Caviar

~

Potted 'Lancashire Bomber' Cheese with
with Apple Chutney and Biscuits

~

Traditional Steamed Christmas Pudding
with Brandy Sauce

Classic Vanilla Crème Brûlée with
Sloe Gin and Blackberry 'Crumble'

Dark Chocolate Tart with Coffee Ice Cream
and Toasted Sesame Tuile

~

Fair-trade Cafetiere of Coffee or Leaf Teas with Mince Pies

£235 per person* | £285 per person with Sommelier choice of wines*

**(if not staying on package)*

BOXING NIGHT BALL MENU

Champagne and Canapés

~

'Croque Madame' with Gruyere Cheese
Fresh Black Truffle and a Quail's Egg

~

Ravioli of Salmon and Langoustine with
Thai Spiced Shellfish Sauce

~

Citrus Sorbet with Homemade Lemon Liqueur

~

Honey Roasted Breast of Creedy Carver Duck with
Creamy Garlic Potatoes, Lightly Peppered Jus
and 'Devils on Horseback'

~

Warm Salted Caramel Fondant with
'Cider Lolly Sorbet' and Crème Fraîche

~

Fair-trade Coffee or Leaf Teas with Petits Fours

£125 per person* | £175 with Sommelier choice of wines*

**(if not staying on package)*

Your NEW YEAR BREAK

IN THE COUNTRY

.....

A New Year break at The Montagu Arms Hotel will be truly unforgettable. Escape to our traditionally beautiful 4 star country house hotel and welcome in the New Year from the heart of the New Forest.

.....

New Year's Eve

Enjoy a traditional afternoon tea with freshly made scones, New Forest jam and thick clotted cream in our charming conservatory with views of our delightful English garden or in our elegant lounge area. Then, a champagne and canapés reception awaits you, followed by a five course black tie dinner served in our award winning Terrace Restaurant. What better way to welcome in the new year than with exceptional cuisine and a live band enticing you to the dance floor.

New Year's Day

After a restful night's sleep, a leisurely breakfast will be served from 8.30am until 10.30am in the Terrace Restaurant overlooking the gardens. New Year's Day is free for you to enjoy and explore. Discover scenic riverside walks, the stunning natural beauty of the New Forest or take a relaxed drive through the forest to our award winning Thai spa, SenSpa, located at our sister hotel - Careys Manor, just 6 miles away.



2 Night Package

Starting from 30th or 31st December. Additional night includes dinner.

From **£545** per person



NEW YEAR'S EVE DINNER MENU

Champagne and Canapés

~

Roast Chicken Terrine with
Shiitake Mushrooms, Liver Parfait
and a Crispy Chicken 'BonBon'

~

'Cannelloni' of Smoked Organic Salmon
with Confit Lemon, Beetroot Puree
Ebené Caviar and Sourdough Crisps

~

Lime and Champagne Sorbet

~

Fillet of Beef Wellington with Jerusalem
Artichoke Puree, Sauté Greens
Shaved Black Truffle and
Madeira Sauce

~

Warm Roasted Pear with
Rum and Raisin Cream
Pear Sorbet and Pear Crisp

~

Fair-trade Coffee or Leaf Teas with
Homemade Petits Fours

£235 per person* | **£295** with Sommelier
choice of wines*

**(if not staying on package)*

THE TERRACE RESTAURANT

*Delectable cuisine and
fine company is all that
is needed to celebrate
this festive season.*

PRE-CHRISTMAS DINING

The Montagu Arms Hotel is the place to meet and celebrate. This December you could be sipping fine wine, sampling some of Hampshire's best cuisine and enjoying an exquisite pre-Christmas dinner party, sure to be fondly remembered by all your guests.

Add a touch of Montagu sophistication to your event by hosting a private dinner party. Steeped in 17th century history our three luxurious private dining rooms offer distinctive charm and elegance. Unrivalled service makes private dining at The Montagu Arms an exceptional dining experience.



Yuletide Afternoon Tea

Indulge in the finest freshly made scones, delectable finger sandwiches and a selection of speciality cakes all complemented by a large selection of the finest fair trade teas and coffee.

£27.50 per person



FESTIVE LUNCH MENU

Leek and Potato Velouté with a Slow Cooked
Black Acre Farm Egg and Truffle Pesto (v)

Local Pork Terrine with Duck Liver Parfait
Apple Chutney and Toasted Country Bread

Warm Potato and Chive Pancake with
a Blue Cheese, Artichoke and Hazelnut Salad (v)

~

Honey Roast Breast of Pheasant Wrapped in
Parma Ham with Buttered Sprouts, Braised
Red Cabbage and Crispy Potatoes

Escalope of Shetland Cod Wrapped in Parma Ham
with Braised Puy Lentils, Root Vegetables
and Red Wine Sauce

Pithivier of Braised Leeks, New Potatoes
and Beaufort Cheese with White Onion
and Cider Velouté and Fresh Truffle (v)

~

Traditional Christmas Pudding with Brandy Sauce

A Selection of English and French Cheeses
with Biscuits and Grapes

Warm Pear and Almond Tart with
Crème Fraîche Sorbet and Raspberry Sauce

£40 per person

*(Bookings must be made for a minimum of 8 guests
and a pre order will be required)*

DINNER PARTY TASTING MENU

Amuse Bouche

~

Home Smoked Organic Salmon with 'Tartare'
Potatoes, Anchovy Crisps and Avruga Caviar

~

Roasted Pumpkin Filled Pasta with
Sage Beurre Noisette, Parmesan
Hazelnuts and Orange

~

Slow Cooked Hampshire Beef with
Horseradish Potatoes, Grilled
Sprouting Broccoli and Braising Jus

~

Selection of English and French Farmhouse Cheeses
(Supplement £10 per person)

~

Dark Chocolate and Praline Tart
with Vanilla Ice Cream
and Cocoa Nib Tuile

~

Fair-trade Coffee or Leaf Teas with Petit Fours

£65 per person

(Bookings must be made for a minimum of 8 guests)

CHRISTMAS AT *Monty's* Inn



*Discover a quintessentially
English cosy country pub,
delicious country fare
and a merry atmosphere.*

Christmas is a great excuse for that long overdue catch up with friends and family. Let us host your pre-Christmas get together and delight you with a homely atmosphere and hearty food.

On Christmas Day, Monty's Inn welcomes you to warm up in front of the roaring fire, sip on mulled wine and enjoy an unforgettable Christmas feast with friends and family.



Christmas Party Menu £35 per person

(Bookings must be made for a minimum of 8 guests and a pre order will be required)

.....

Christmas Day Lunch £95 per person

MONTY'S INN CHRISTMAS PARTY MENU

Roasted Butternut Squash Soup with Toasted
Almonds and Sage Croutons (v)

Home Smoked Trout with Horseradish Potato Salad
Pickled Cucumber and Mustard Cress

Chicken Liver Parfait with a Crispy Chicken Leg Croquette
Red Onion Marmalade and Wild Rocket

~

Roast Turkey with Smoked Bacon wrapped Chipolata,
Chestnut Stuffing, Roast Potatoes and Gravy

Braised Pondhead Farm Pork Belly with Pommery Mustard Mash
Buttered Kale and a Calvados Apple Sauce

Escalope of Scottish Salmon 'en Crouete' with
Buttered Cocotte Potatoes, Sauté Spinach and Chive Velouté

Twice Baked Gruyere and Parmesan Soufflé with
a Candied Walnut and Apple Salad (v)

~

Traditional Christmas Pudding with Brandy Sauce

Dark Chocolate Cheesecake with Clotted Cream

Natural Yoghurt and Vanilla Panacotta
with Blackcurrant Sorbet and Almond Tuile

£35 per person

*(Bookings must be made for a minimum of 8 guests
and a pre order will be required)*

MONTY'S CHRISTMAS DAY LUNCH MENU

A Selection of Bread and Dips

~

Jerusalem Artichoke Velouté with a Wild Mushroom
and Truffle Ravioli, Sauté Smoked Bacon and Rosemary

Duck Liver Parfait with a Crispy Duck Croquette
Spiced Plum Jam and Toasted Brioche

Grilled Scottish Scallops with Sauté Black Pudding
Caramelised Shallot Puree and Garlic Butter

Crispy Goat's Cheese with Apple Puree, Pickled Beetroot
Candied Walnuts and Beetroot Crisps

~

Roast Free Range Turkey with All the Trimmings

Escalope of Wild Sea Bass with Spiced Cauliflower
Deep-fried Mussels and Red Wine Sauce

Roast Sirloin of Hampshire Beef with Duck Fat Roast Potatoes
Glazed Seasonal Vegetables, Yorkshire Pudding and Gravy

Roasted Winter Vegetable and Stilton Tart
with Sauté Savoy Cabbage, Chestnuts and Sage

~

Christmas Pudding with Brandy Sauce

'Classic Tiramisu'

White Chocolate and Hazelnut Mousse
with Raspberry Sorbet and Almond Tuile

A Selection of Hampshire Cheeses with
Apple Chutney and Biscuits

~

Coffee and Mince Pies

£95 per person

CHRISTMAS GIFT VOUCHERS

Exceptional taste will make the perfect Christmas. Whether you give a gift voucher for an overnight escape, dinner for two in our Michelin star restaurant or award winning afternoon tea you can guarantee an unforgettable Christmas.

T: 01590 624467

or order online: www.montaguarmshotel.co.uk



THE MONTAGU ARMS

★★★★

Beaulieu, New Forest, Hampshire, SO42 7ZL

Switchboard: 01590 612324 | Reservations: 01590 624467

E-mail: reservations@montaguarmshotel.co.uk | www.montaguarmshotel.co.uk

www.montaguarmshotel.co.uk

