



THE MONTAGU ARMS



Wrap Yourself in Luxury

CHRISTMAS 2018



As the season of sparkling frost and winter mists roll across the ancient moorlands of the beautiful New Forest National Park, why not wrap yourself in luxury this Christmas at The Montagu Arms Hotel?

Christmas is my favourite time of the year and a festive retreat to The Montagu Arms Hotel is filled with everything I love about the season; colourful decorations, family get-togethers and exceptional food to name a few.

The Terrace Restaurant is the perfect setting to celebrate and enjoy the delicious festive menus carefully created by Head Chef Matthew Tomkinson. Join us for a pre-Christmas dinner party or a traditional turkey lunch on Christmas Day or toast to a year gone by with our New Year's Eve seven course menu.

For those guests eager to experience the outdoors, The New Forest reclaims its wild charm in the winter with our resident donkeys ambling along the frost covered cobbled streets of Beaulieu village. Get closer to nature and enjoy a crisp morning's walk to Buckler's Hard or wrap up warm and watch the sun set over Hatchet Pond.

The team and I are eagerly awaiting your arrival and I sincerely hope we may have the pleasure of your company this festive season.

With very best wishes for Christmas and this coming year,

Andrew Nightingale | General Manager

Yuletide AFTERNOON TEA

Traditional afternoon tea has been sprinkled with a dash of Christmas glitz. Indulge in the finest freshly baked scones, delicious finger sandwiches and a selection of speciality cakes all complemented by a large selection of the finest fair trade teas and coffee.

£25 per person





Your CHRISTMAS BREAK

3 Night Package

Starting from 24th December.

From £915 per person

4 Night Package

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

From £1015 per person

CHRISTMAS EVE

Festivities begin on Christmas Eve with a warm welcome and hymns from local carol singers in the cosy Magnolia lounge, where you can take a deep breath after the mania of Advent and enjoy an indulgent Yuletide afternoon tea, Christmas has begun.

An elegant Champagne and canapés reception leads on to a three-course dinner in the hotel's award-winning Terrace Restaurant serenaded by a string quartet.

CHRISTMAS DAY

Christmas Day starts with a hearty New Forest breakfast before the serious business of present unwrapping.

Enjoy champagne and canapés followed by a traditional, four-course Christmas lunch with all the trimmings, accompanied by the soothing melodies of a harpist.

Spend the afternoon walking in the ancient New Forest or stay in and relax in the lap of luxury before an evening 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 dinner in The Terrace Restaurant. Then, get those dancing shoes on and swing the night away with music from our live band, Oliver Twist.

SENSPA

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.

From £35 per person

CHRISTMAS DAY LUNCH MENU

£190 per person (if not staying on package)
Upgrade to include a Sommelier choice
of wines for £60 per person

Seasonal Appetiser

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'Croustade' of Braised Oxtail and Smoked Bacon

with Roasted Garlic, Horseradish Cream and Winter Leaves

Warm Truffled Pommes Anna

with a Slow Poached Free-Range Egg, Sauté New Forest Mushrooms
and Béarnaise Sauce (v)

Home Smoked Organic Salmon and Herb Terrine, Mousse and 'Scotch Egg'

with a Confit Lemon Salad and Toasted Rye Bread

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Citrus Sorbet with Homemade Limoncello

~

Butter Roasted Free Range Turkey

with Pork and Chestnut Stuffing, Duck Fat Roast Potatoes
Braised Red Cabbage, Seasonal Vegetables and Roast Gravy

Roast Sirloin of Pondhead Farm Beef

with Yorkshire Pudding, Duck Fat Roast Potatoes, Braised Red Cabbage
Seasonal Vegetables and Roast Gravy

Steamed Cornish Sea Bass

with Crispy Mussel Kiev, Fondant Potato and Crab Butter Sauce

Roasted English Cauliflower

with Sweet and Sour Glazed Chicory, Toasted Pine Nuts and Cauliflower Purée (v)

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Stichelton Blue Cheese

with Poached Pear and Walnuts

~

The Montagu Arms 18 Month Mature Christmas Pudding

with Brandy Sauce

Baked Brillat Savarin Cheesecake

with Stem Ginger, Roasted Pear, Pear Sorbet and Spiced Rum

'Assiette' of Homemade Seasonal Sorbets and Ice Creams

~

Fair-trade Coffee or Leaf Teas

with Warm Mince Pies

BOXING NIGHT BALL MENU

£135 per person (if not staying on package)
Upgrade to include a Sommelier choice
of wines for £60 per person

Champagne and Canapés

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Truffled Pate En Croute

with Madeira Jelly and Piccalilli Vegetables

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Ravioli of Lightly Spiced Pumpkin with Sage Butter

Pumpkin Seed Granola and Blue cheese

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Fresh Orange Sorbet

with Orange and Basil Salad

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Roasted Crown of Free Range Guinea Fowl

with White Onion Puree, Caramelised Shallot and Crispy Leg Meat 'Samosa'

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Soft Milk Chocolate Bar

with Prune and Armagnac Ice Cream

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Fair-trade Coffee or Loose Leaf Teas

with Homemade Petits Fours



NEW YEAR BREAK

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.

2 Night Package

*Starting from 31st December.
Additional night includes dinner.*

From **£555** per person

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 next to a roaring log fire. Then, a champagne and canapés reception awaits you, followed by a five course black tie dinner served in The Terrace Restaurant. What better way to welcome in the new year than with exceptional cuisine and a live band enticing you on to the dance floor.

NEW YEAR'S DAY

After a restful night's sleep, a leisurely breakfast will be served from 8:30am and New Year's Day will be 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.

NEW YEAR'S EVE DINNER MENU

£190 per person (if not staying on package)
Upgrade to include a Sommelier choice of wines for £60 per person

Champagne and Canapés

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'Cannelloni' of Hot Smoked Trout and Salmon
with Confit Lemon, Beetroot Purée
Caviar and Sourdough Crisps

~
Black Perigord Truffle Risotto
Glazed with Baron Bigod Cheese

Lime and Champagne Sorbet

~
Roast Fillet of Lyndhurst Beef
with Crispy Thyme Potatoes, Grilled Hispi Cabbage
and Peppercorn Sauce

~
Warm Salted Caramel Fondant
with Cider Lolly Sorbet' and Crème Fraiche

~
Fair-trade Coffee or Loose Leaf Teas
with Homemade Petits Fours



THE TERRACE

RESTAURANT



With exceptional cuisine, fine wine & great company, The Terrace Restaurant is the place to meet and celebrate.

£65 per person
DINNER PARTY
TASTING MENU

£40 per person
CHRISTMAS
PARTY LUNCH



Entertain

Surprise and delight your guests with a little dinner party entertainment during your festive celebration.

Miss Witt Chocolate
Demonstration & Tasting

from £150

Murder Mystery

from £450

Wine Tasting

from £150



BOOKINGS & ENQUIRIES

tel: 01590 612324 or email: clara@montaguarmshotel.co.uk

www.montaguarmshotel.co.uk

Terms & Conditions: Bookings must be made for a minimum of 8 guests and a pre-order will be required. Activities are only available when booked in conjunction with one of the Terrace Restaurant Christmas menus.

CHRISTMAS PARTY LUNCH MENU

Home Grown Jerusalem Artichoke Soup

with Truffled Cheese Arancini and Hazelnut and Truffle Pesto (v)

Local Game and Duck Terrine

with Duck Liver Parfait, Apple Chutney and Toasted Brioche

Smoked Haddock and Herb Risotto

with a Shaved Fennel, Parmesan and Lemon Salad

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Crisp Confit Free Range Pork Belly

with Braised Red Cabbage, Creamed Potato, Local Greens and Madeira Sauce

Escalope of Loch Duart Salmon

with Grilled Broccoli, Toasted Almonds, Parsnip Purée and Parsnip Crisps

Ravioli of Wild Mushrooms and Spinach

with Roasted Salsify, Winter Greens and Cep Velouté (v)

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Steamed Christmas Pudding

with Brandy Sauce

A Selection of English and French Cheeses

with Biscuits and Grapes

‘Lemon Meringue Pie’

with Basil Sorbet and Orange Salad

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Fair-trade Coffee or Leaf Teas

with a Selection of Petit Fours

CHRISTMAS DINNER PARTY TASTING MENU

Amuse Bouche

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Pondhead Farm Pork Terrine

with Crispy Pork Croquette and Pickled Pear Purée

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Risotto of Roasted Pumpkin

with Sage Beurre Noisette, Parmesan and Toasted Hazelnuts (v)

~

Roast Fillet of Hampshire Beef

with Horseradish Potatoes, Caramelised Shallot
and Braised Cheek ‘Bourguignon’

~

Selection of English and French Farmhouse Cheeses

(Supplement £10 per person)

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‘Assiette’ of Chocolate Desserts

with Toasted Walnut Ice Cream

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Fair-trade Coffee or Leaf Teas

with a Selection of Petit Fours

(V) Suitable for Vegetarian. We cannot guarantee that any dish is free from nuts or derivatives thereof. Specific dietary requirements can be catered for on request.



Monty's
Inn

Let us host your Christmas get together and delight you with a hearty Christmas feast at Monty's Inn. Surrounded by cosy pub comforts and twinkling decorations, bring your friends to Monty's Inn for a delicious festive celebration.

£25 per person

CHRISTMAS
LUNCH PARTY

£35 per person

CHRISTMAS
DINNER PARTY

BOOKINGS & ENQUIRIES

tel: 01590 612324 or email: clara@montaguarmshotel.co.uk

www.montaguarmshotel.co.uk

Available for lunch or dinner parties. Bookings must be made for a minimum of 8 guests and a pre-order will be required.

MENU

Roasted Butternut Squash Soup
with Crispy Vegetable Samosa and Mango Sauce (v)

Smoked Ham Hock, Chestnut and Potato Terrine
with Garden Piccalilli and Toasted Onion Bread

Smoked Haddock Fish cake
with a Soft Poached Free Range Egg and Hollandaise Sauce

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

Slow Cooked Lamb Shank
with Colcannon Potatoes, Buttered Cavelo Nero and Lightly Minted Jus

Escalope of Organic Salmon
with Cornish Mussel Risotto, Sauté Samphire, Seaweed and Parmesan

Caramelised Red Onion and Balsamic Vinegar 'Tarte Tatin'
with Glazed Goat's Cheese and a Warm Rocket and Apple Salad (v)

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Traditional Christmas Pudding
with Brandy Sauce

Dark Chocolate Cheesecake
with Clotted Cream

Natural Yoghurt and Vanilla Pannacotta
with Blackcurrant Sorbet and Almond Tuile

(V) Suitable for Vegetarian. We cannot guarantee that any dish is free from nuts or derivatives thereof. Specific dietary requirements can be catered for on request.



CHRISTMAS GIFT VOUCHERS

Exceptional taste will make the perfect Christmas. Whether you give a gift voucher for an overnight escape, dinner for two in The Terrace Restaurant or award-winning afternoon tea, you can guarantee an unforgettable Christmas.

T: 01590 624467

or order online: www.montaguarmshotel.co.uk

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Switchboard: 01590 612324 | Reservations: 01590 624467

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www.montaguarmshotel.co.uk

