



# Christmas 2025

**MH**  
MILFORD HALL  
SALISBURY





# Welcome

**Welcome to Milford Hall Salisbury –  
where Christmas magic comes to life!**

Nestled in historic Salisbury, we offer a warm, festive atmosphere with twinkling lights, mulled wine, and cosy settings. Whether it's a family gathering, festive party, or a Christmas getaway in our newly designed rooms, enjoy delicious menus featuring traditional favourites and innovative delights.







# Festive Dining & Party Nights

Celebrate the season at Milford Hall Salisbury, where festive magic comes to life. From cosy lunches to lively party nights, our beautifully decorated venue is perfect for any gathering. Enjoy twinkling lights, festive cheer, and a delicious menu crafted for a truly special celebration.

1st December – 23rd December 2025

**Sunday – Thursday**  
3-Course Festive Lunch  
**£26 per person**

**Sunday – Thursday**  
3-Course Festive Dinner  
**£36 per person**

**Friday & Saturday**  
Festive Party Nights &  
Disco Party Nights  
**£44 per person**

(Sparkling wine/arrival drinks incur an extra charge)



## Starters

**Roasted butternut squash soup**  
with sage, parmesan, and  
ciabatta croutons (Ce, M, G, L, Su)

**House-cured salmon gravadlax**  
crayfish and crab mayonnaise, lemon  
dressed leaves (F, C, Mu, E)

**Goats cheese, roasted  
hazelnut and clementine salad**  
clementine and raspberry dressing,  
rocket cress (M, N, Mu)

### Vegan/gluten free options are available

Ce – Celery	N – Tree Nuts
C – Crustaceans	P – Peanuts
E – Egg	Se – Sesame
F – Fish	Sh – Shellfish
G – Cereals	So – Soybeans
Containing Gluten	Su – Sulphur
L – Lupin	Dioxide & Sulphites
M – Milk & Dairy	(V) – Vegetarian
Mo – Molluscs	(Vg) – Vegan
Mu – Mustard	(GF) – Gluten Free



## Mains

**Slow-roasted turkey breast**  
with traditional trimmings & garlic  
roast potatoes (G, L, Ce, M, E, Su)

**Braised lamb tian**  
sweet potato and rosemary mash,  
minted redcurrant jus, carrot crisps  
(Ce)

**Poached salmon supreme**  
salsa verde, buttered asparagus  
and new potatoes (F, M)

**Mushroom, chestnut and spinach  
vegetable wellington**  
vegetarian gravy, garlic roast potatoes  
(N, G, L, M, E, Su)



## Desserts

**Fruity brandy-laced  
Christmas pudding**  
with vanilla and rum sauce  
(G, L, E, N, M, Su)

**Dark chocolate mousse cake**  
drizzled with white chocolate,  
raspberry vodka sauce,  
chocolate popping candy  
(G, L, E, M, Su)

**Smoked cheddar  
and soft-centred brie**  
apple and fig chutney, walnuts,  
crackers, and biscuits  
(M, G, L, Su)

### FOLLOWED BY

**Tea or coffee with mince pies**  
(G, L, E, N, M, So, Su)



**£24.50 per person**  
including crackers

## Festive Afternoon Tea

Available 1st – 23rd December 2025

Served daily from 2:00pm – 5:00pm

Celebrate the season with our Festive Afternoon Tea. Enjoy seasonal finger sandwiches, warm cranberry scones with clotted cream and jam, and a selection of festive pastries and cakes. Expertly crafted by our chefs using the finest ingredients, it's a delicious way to savour the flavours of Christmas.

Booking essential. A £5 per person deposit (non-transferable, non-refundable) is required at the time of booking.



**£65 per person**  
payable at time of booking

## Wreath Making Workshop

Tuesday 2nd December 2025

1:00pm – 4:00pm

Join us for a festive wreath-making workshop with Lesley from Occasions Florist. Create your own beautiful wreath using seasonal foliage, then relax with a delicious **Festive Afternoon Tea** in our elegant lounge. A perfect way to get creative and celebrate the season in style.

Terms and conditions apply.



### Menu



**Mulled Wine (Su) or Festive Eggnog (M, E)**

**Finger Sandwiches (G, L, E, M, F, C, Mu)**

**Freshly Baked Cranberry Scones**  
with strawberry jam & Devonshire clotted cream (G, L, E, M, Su)

**A Selection of Tempting Cakes (G, L, E, M, Su)**

**Choice of Teas & Coffee:**  
English Breakfast, Earl Grey, Fruit Tea, or Coffee

*Gluten-free & vegetarian options available – please advise at time of booking.*









## Private Dining Christmas Day Lunch in the Library

Book the Library for an intimate Christmas Day Lunch and enjoy a truly special family gathering in our beautiful Library.

Let us take care of the cooking and washing up while you carve your own turkey and serve yourselves, just as you would at home.

**£800**

For a minimum of 10 guests, including children.

*+ £80 per additional person*

Maximum of 12 guests

## Library Private Dining Menu:

**Canapés and a glass of fizz on arrival**

**Cream of cauliflower, Red Leicester, and seed mustard soup,**  
garlic ciabatta croutons (M, Mu, G, L, Su)

**Slow-roasted turkey breast with traditional trimmings**  
& garlic roast potatoes (G, L, Ce, M, E, Su)

**Fruity, brandy-laced Christmas pudding,**  
vanilla and rum sauce (G, L, E, N, M, Su)

OR

**British cheeses, crackers,**  
chutney and grapes (M, G, L, Su)

Coffee & mini mince pies (G, L, E, N, M, So, Su)



# Christmas Day Lunch

Indulge in a delectable feast featuring traditional favourites and festive delights, all prepared with the finest local ingredients

**£95 per person**

Children under 11 years – half price



**Canapés and a glass of fizz on arrival**



## Starters

**House-cured salmon lobster and crab salad, melba toast,**  
saffron mayonnaise, rocket cress,  
lemon (F, Mu, C, G, L, E)

**Chickpea and sun-blushed tomato bon bons,**  
carrot, coriander and cumin  
chutney (G, L, E, Su)

**Beef carpaccio, parmesan,**  
caper berries, fennel and orange  
salsa (M, Su)

**Chargrilled artichoke, quail egg and baby gem salad,**  
toasted hazelnuts, truffle oil  
dressing (E, N, Mu, Su)

**Soup Course**  
**Cream of cauliflower**  
**Red Leicester, and seed**  
**mustard soup,**  
garlic ciabatta croutons  
(M, Mu, G, L, Su)



## Mains

**Slow-roasted turkey breast with traditional trimmings**  
& garlic roast potatoes  
(G, L, Ce, M, E, Su)

**Salmon and dill wellington sorrel and watercress cream sauce,**  
buttered new potatoes (F, G, L, E, M)

**Roasted lamb rump, rosemary and garlic mash,**  
chargrilled aubergine, pesto (N, M)

**Potato gnocchi, chestnuts, spinach and sage,**  
parmesan (M, N, G, L, Su)

### Vegan/gluten free options are available

Ce – Celery  
C – Crustaceans  
E – Egg  
F – Fish  
G – Cereals Containing Gluten  
L – Lupin

M – Milk & Dairy  
Mo – Molluscs  
Mu – Mustard  
N – Tree Nuts  
P – Peanuts  
Se – Sesame



## Desserts

**Fruity, brandy-laced Christmas pudding,**  
vanilla and rum sauce  
(G, L, E, N, M, Su)

**Trio of chocolate desserts,**  
vanilla ice cream, chocolate popping  
candy (G, L, M, E, So, Su)

**Lemon, honey and goat's cheese cheesecake,**  
lemon sauce (M, G, L, Su)

**British cheeses, crackers, chutney, and grapes** (M, G, L, Su)

**Tea or coffee with mince pies**  
(G, L, E, N, M, So, Su)

Sh – Shellfish  
So – Soybeans  
Su – Sulphur Dioxide & Sulphites  
(V) – Vegetarian  
(Vg) – Vegan  
(GF) – Gluten Free







# Boxing Day Lunch

Continue the festive celebrations with a relaxed and indulgent Boxing Day Lunch. Gather with family and friends to enjoy a carefully crafted menu featuring seasonal favourites, all made with the finest ingredients. Let us take care of the cooking while you savour every bite in the warm and welcoming surroundings of Milford Hall Salisbury.

**£30 per person**  
3-course lunch



## Starters

**Cream of tomato and basil soup**  
pesto croutons (M, G, L)

**Prawn, crayfish and salmon salad**  
Marie Rose sauce, granary bread  
(C, F, M, E, G, L, Su)

**Smoked duck, beetroot and feta**  
rocket, orange dressing  
(Su, M, Mu)

**Garlic and tarragon mushrooms**  
Rosemary brioche (G, L, M)

### Vegan/gluten free options are available

Ce – Celery	N – Tree Nuts
C – Crustaceans	P – Peanuts
E – Egg	Se – Sesame
F – Fish	Sh – Shellfish
G – Cereals Containing Gluten	So – Soybeans
L – Lupin	Su – Sulphur
M – Milk & Dairy	Dioxide & Sulphites
Mo – Molluscs	(V) – Vegetarian
Mu – Mustard	(Vg) – Vegan
	(GF) – Gluten Free



## Mains

**Pepper and garlic roasted rib of beef**  
rich port and chive gravy,  
Yorkshire pudding, roast potatoes  
(G, L, E, M, Su)

**Honey mustard roasted gammon**  
apricot and orange stuffing,  
parsley sauce, garlic roasted  
potatoes (Mu, G, L, M, E)

**Steamed salmon supreme**  
seafood velouté, buttered  
new potatoes (F, G, L, M)

**Gorgonzola, spinach and pine nut tart**  
rocket, tapenade, basil roasted  
new potatoes (M, G, L, Su, N)



## Desserts

**Pear, fig and ginger crumble**  
vanilla custard (G, L, M)

**Dark chocolate mousse cake**  
drizzled with white chocolate,  
raspberry vodka sauce, chocolate  
popping candy (G, L, E, M, Su)

**Mango and lime cheesecake**  
(G, L, E, M, Su)

**Fruity, brandy-laced Christmas pudding**  
vanilla and rum ice cream  
(G, L, E, N, M, Su)

### Coffee



## 2-Night Festive Break

**From £330 per person**  
(based on two sharing)

### **Christmas Eve**

Festive afternoon tea

A glass of fizz

Three-course dinner in Sarums Brasserie

### **Christmas Day**

Hot buffet breakfast

Christmas Day Lunch with canapés and fizz

Light buffet dinner in Sarums restaurant

### **Boxing Day**

Breakfast buffet

Two-course lunch

Checkout



## 3-Night Festive Break

**From £440 per person**  
(based on two sharing)

### **Christmas Eve**

Festive afternoon tea

A glass of fizz

Three-course dinner in Sarums Brasserie

### **Christmas Day**

Hot breakfast buffet

Christmas Day Lunch with canapés and fizz

Light buffet dinner in Sarums restaurant

### **Boxing Day**

Breakfast buffet

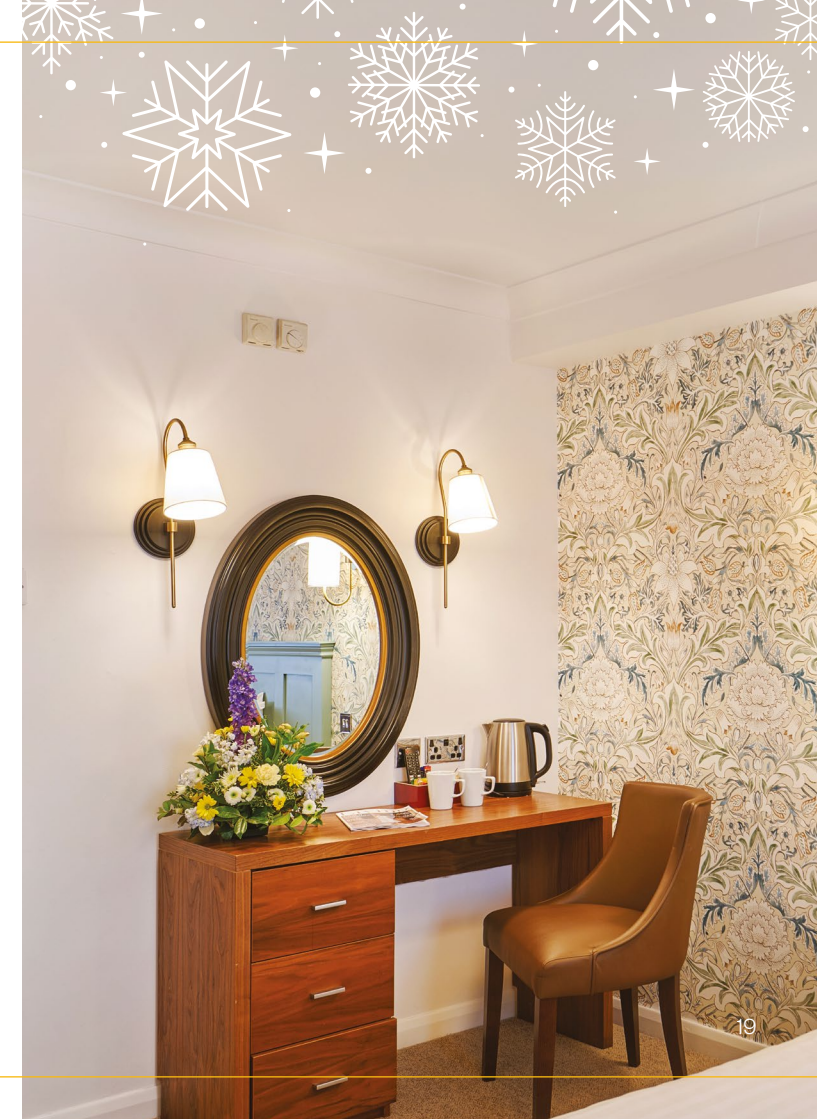
Two-course lunch

Three-course dinner in Sarums Brasserie

### **27th December**

Full English breakfast

Departure







## New Year's Eve Escape

Ring in 2026 with an unforgettable **New Year's Eve getaway** at Milford Hall Salisbury. Enjoy a night of indulgence, fine dining, and live entertainment, followed by a spectacular midnight celebration. Make new memories, meet fellow guests, and start the new year in style.

**From £360 per person**  
(based on two sharing)

### New Year's Eve

Afternoon tea with a glass  
of fizz on arrival

Gala Dinner with live  
entertainment

### New Year's Day

Full English breakfast  
(served 8 am – 10 am)

Departure

### Upgrades & Extras

Upgrade to an executive room for £50 per room / Single supplements apply



## New Year's Eve Gala Dinner & Celebration

Celebrate the arrival of 2026 with an elegant **New Year's Eve Gala Dinner**. Enjoy an evening of exquisite dining, live entertainment, and a midnight toast to welcome the new year.

**£95 per person**



### Starters

**Crayfish, crab and  
lobster bolero (GF)**  
apple, chilli, coriander, and  
lemon dressing (C, L)

OR

**Trio of melon, orange sorbet**  
fruit sauce (Su)

**Soup Course**  
**Mushroom, leek and  
Parmesan soup**  
truffle oil (M, Su)



### Mains

**Pan-roasted fillet steak**  
garlic wilted kale, game chips,  
chargrilled asparagus, soft  
peppercorn & whiskey jus,  
rosemary-roasted cherry  
tomatoes, watercress (M)

OR

**Roasted butternut squash**  
wild mushroom & saffron risotto,  
Parmesan, micro basil (M)



### Desserts

**A tasting of chocolate**  
white chocolate ice cream,  
macadamia nut brittle, raspberry  
sauce & chocolate popping candy  
(M, N, Su)

**To Finish**  
**Tea or coffee with petit fours**





# December Calendar



- 01** Monday  
Festive Dinner – £36 pp
- 02** Tuesday  
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Festive Wreath Making – £65 pp
- 03** Wednesday  
Festive Dinner – £36 pp
- 04** Thursday  
Festive Dinner – £36 pp
- 05** Friday  
Disco Party Night – £44 pp
- 06** Saturday  
Disco Party Night – £44 pp
- 07** Sunday  
Festive Sunday Lunch – £26 pp
- 08** Monday  
Festive Dinner – £36 pp
- 09** Tuesday  
Festive Dinner – £36 pp
- 10** Wednesday  
Festive Dinner – £36 pp
- 11** Thursday  
Festive Dinner – £36 pp

- 12** Friday  
Disco Party Night – £44 pp
- 13** Saturday  
Disco Party Night – £44 pp
- 14** Sunday  
Festive Sunday Lunch – £26 pp
- 15** Monday  
Festive Dinner – £36 pp
- 16** Tuesday  
Festive Dinner – £36 pp
- 17** Wednesday  
Festive Dinner – £36 pp
- 18** Thursday  
Festive Dinner – £36 pp
- 19** Friday  
Disco Party Night – £44 pp
- 20** Saturday  
Disco Party Night – £44 pp
- 21** Sunday  
Festive Sunday Lunch – £26 pp
- 22** Monday  
Festive Dinner – £36 pp
- 23** Tuesday  
Festive Dinner – £36 pp

## Terms & Conditions

All of our festive bookings are subject to the following terms and conditions. Payment of the deposit deems acceptance to our terms.

1. No provisional bookings will be accepted. Bookings are confirmed on receipt of the appropriate non-refundable deposit.
2. Any alterations to the booking must be confirmed in writing.
3. Full prepayment is required 28 days prior to your event. No deposits will be transferred or used for the other products and all pre-payments are non-refundable or transferable.
4. Any alteration to numbers may not be accepted. This is purely at the discretion of the Hotel and will be subject to availability.
5. In the event of a function cancellation by the hotel, an alternate date or full refund of any pre-payment made will be offered, with no further liability by the hotel.
6. The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers. We also reserve the right to move the event to a smaller function room should numbers dictate.
7. We reserve the right to change or cancel advertised entertainment due to circumstances beyond our control.
8. The hotel may, at its discretion, offer dining facilities and entertainment provision in separate rooms within the hotel.
9. We recommend the party organiser to retain a record of their guest's individual pre order as additional dishes will be charged for.
10. Shared party tables may apply to groups of less than ten people. For exact table arrangements please contact the Christmas coordinator one week prior to your event. This does not apply to Christmas Day, Boxing Day or New Years Eve.
11. All accommodation bookings must be confirmed by a credit card to guarantee.
12. Cancellation by the client: In the unfortunate event the client needs to cancel a booking, the client shall be required to forfeit the deposit already paid and such further payments as required to amount in total to the following percentages of the anticipated cost payable.
13. The management reserves the right to refuse admission to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.
14. Where special requests are made, the hotel will endeavour to accommodate them. However, they cannot be guaranteed.
15. A dress code is applicable at all events.
16. Children under 18 years cannot be admitted to evening Christmas Parties or New Year's Eve functions.
17. The hotel will confirm arrival, seating and finish times.
18. We can cater for dietary requirements, please notify us at time of booking.
19. Please advise your party that we are, without exception, a cashless Hotel. We do take all credit & debit cards with the exception of Diners Club.

# MH

MILFORD HALL  
SALISBURY

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🌐 [www.salisbury-hotel.com](http://www.salisbury-hotel.com)

