



MILLENNIUM  
GLOUCESTER  
LONDON

SPREAD JOY THIS

Festive  
*Season*

CHRISTMAS 2024 AT  
MILLENNIUM GLOUCESTER HOTEL



# The Festive Period

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To book your event and accommodation call: **0207 331 6101**,  
email [mccevents.gloucester@millenniumhotels.co.uk](mailto:mccevents.gloucester@millenniumhotels.co.uk) or find us online at  
[millenniumhotels.co.uk](http://millenniumhotels.co.uk)



**A**t this special time of the year, the Millennium Gloucester Hotel is the ideal venue for your event. Why not book your office Christmas dinner with us, or enjoy a festive buffet with friends? We look forward to making your Christmas truly one to remember!

Our festive party packages guarantee our guests a truly memorable occasion, with excellent food, drinks and impeccable service!

We offer tempting dining and entertainment opportunities, a choice of 5 versatile banqueting rooms ranging from the contemporary to the opulent, from 10 to 420 guests.

To book your event and accommodation, call our coordinator on 0207 331 6101 or email [mccevents.gloucester@millenniumhotels.co.uk](mailto:mccevents.gloucester@millenniumhotels.co.uk).

For a 3D Tour [Click here](#)  
Find out more on our F&B outlets by [clicking here](#)



# Canapés at the Millennium Gloucester Hotel

## PRICE

Choice of four canapés at £15 per person INC VAT

Additional canapés at £3.75 INC VAT

*Please note that there is a minimum number of 40 people required for these packages.*

## DATES

From 1st November 2024 to 31st January 2025

## EARLY BIRD OFFER

Book by Monday 31st October and receive a 5% discount for your party

## FOOD ALLERGIES AND INTOLERANCES

If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross-contamination risk which may affect specific menu items. If you would like to consult it, please ask before ordering!

Please note that our kitchens are not a nut or allergen free environment.

## Cold Canapés Selection

### Vegetarian

Goat cheese and sun blushed tomato on toast  
Aubergine wrap, sun-blushed tomato, rocket  
tomato, mozzarella skewers

### Fish and Seafood

Smoked salmon, cream cheese roulade,  
caviar on blinis  
Mini roulade poached salmon, dill cream  
Stuffed cucumber with crab  
Seared tuna micro cress brown toast

### Meat

Foie gras, onion confit on toast  
Mini ham hock terrine  
Confit duck and shallot and grape tart  
Crispy prosciutto ham, honeydew melon

(v) - Vegetarian (ve) - Vegan

## Hot Canapés Selection

### Vegetarian

Vegetable spring roll, sweet chilli sauce (v)  
Mini marinated vegetable brochette (ve)

### Fish and Seafood

Japanese style breaded prawns  
Mini cod and red pepper brochette, tartare sauce  
Mini lemon sole goujons  
Salmon teriyaki skewer, spring onion  
Mini fish pie

### Meat

Beef and pepper brochette  
Mini beef burger  
Mini Lamb kofta, mint yoghurt  
Mini chicken satay  
Duck spring roll, hoisin sauce  
Mini shepherd's pie



# Create your own Festive Buffet

Please choose 3 starters, 4 mains (1 fish, 1 meat, 1 vegetarian and 1 vegetables) and a selection of desserts will be provided for your set buffet lunch or dinner.

## PRICE

£55.20 per person INC VAT

*Please note that there is a minimum number of 40 people required for these packages.*

*Special dietary requirements will be catered for. We will charge a supplement if you would like to add an additional choice per course. Final numbers of each dish is required no later than seven working days prior with seating plan.*

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## Starters

**Beetroot Salad** with Orange Segment and Spring Onion (v-vg-gf)

**Roasted Pumpkin Salad**, Coriander and Asparagus (v-vg-gf)

**Prawn cocktail** with rocket salad (c-d)

**Smoked mackerel & smoked salmon platter** (f)

**Charcuterie and deli platter** (gf)

**Smoked chicken and noodle salad** (e)

**Tomato Salad** with Basil, Mint & Shallot (v-vg-gf)

**Cumin Spiced Roasted Sweet Potato, Bell Peppers, Courgettes** (v-vg-gf)

**Spiced Roasted Cauliflower Salad** with Chickpeas, Mint & Pomegranate (v-vg-gf)

**Caramelised Red Onion & Goat's Cheese Tarts** served with Balsamic Rocket Salad (d-g-e)

## Main course

### MEAT

**Beef Stroganoff** with basmati rice (gf)

**Diced turkey** with mushroom, onion, cream sauce (gf)

**Chicken tikka** with basmati rice (gf)

**Shepherd's Pie** (d-g)

## FISH

**Fisherman's Pie** (d-g)

**Roasted cod** with baby spinach, lemon cream sauce (d-f)

## VEGETARIAN

**Penne pasta** with wild mushrooms and shaved parmesan (v-d-g)

**Vegetable curry** (v)

**Roasted gnocchi** with mushroom spinach, basil tomato sauce (d-g)

## VEGETABLES

**Roasted winter vegetables**

**Mixed steam vegetables**

**Green vegetables**

Broccoli, green beans, mange tout

**Garlic roast new potatoes**

**Roasted Brussel sprout**

## Dessert Items

**Assorted of mini dessert** (d-g-e-n)

**Fruit salad**

with berries and mint (v-vg-gf)

(c) Crustacean | (d) Dairy | (e) Eggs | (f) Fish | (g) Gluten | (gf) Gluten free

(N) Nuts | (v) Vegetarian | (ve) Vegan









# Create your own Festive Menu

Please choose 1 starter, 1 main course and 1 dessert for all guests for your 3-course plated lunch or dinner.

## PRICE

£69.60 per person INC VAT

*Please note that there is a minimum number of 40 people required for these packages.*

*Special dietary requirements will be catered for. We will charge a supplement if you would like to add an additional choice per course. Final numbers of each dish is required no later than seven working days prior with seating plan.*

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## Starter

**Tian of smoked chicken** with lemon mayonnaise, sun blushed tomato, avocados, crème fraiche and mango salsa (d-gf)

**Terrine of chicken & duck** with wild mushroom, onion chutney (d-gf)

**Smoked salmon** with prawn, avocado tian watercress mayonnaise (f-c-d)

**Terrine of salmon**, keta caviar, horseradish cream (f-df)

**Roasted pumpkin soup** with glazed mushroom truffle oil (v-vg-gf)

**Tartlet of roasted vegetables** with red onion compote, goat cheese, rocket salad (v-g)

## Main course

**Stuffed Turkey ballotine**, roasted potato, brussels sprout, roasted parsnips, carrot, pigs in blanket (d-g)

**Roasted Beef fillet**, mash potato, heritage carrot, roasted parsnips, wild mushroom (d-gf)

**Roasted Lamb Rump**, with sweet potato gratin, broccoli, aubergine caviar rosemary jus (d-gf)

**Seared Cod fillet**, wrapped in prosciutto, braised Savoy cabbage, roasted potatoes, red wine butter sauce (d-f-gf)

**Pan roasted Sea Bass fillet**, saffron mash, roasted pumpkin, broccoli, truffle crème sauce (f-d)

**Roasted gnocchi** with spinach, mushroom, roasted pumpkin herb chilli oil (v-g)

**Wild mushroom pea and tomato risotto** with shaved parmesan cheese (v-vg-gf)

## Dessert

**Traditional Christmas pudding**

Brandy sauce (d-g-e-n)

**Christmas Yule Log**

Orange puree, Forest fruit berries (d-g-e-n)

**Cinnamon & orange cheesecake**

Orange zest, strawberry coulis (d-g-e-n)

**Opera Cake**

Strawberry coulis with macaroon (d-g-e-n)

**Chocolate Valrhona**

Berries compote (d-g-e-n)

**British Farmhouse Cheese selection**

With celery, grapes, cheese biscuit (d-g)

## After

**Coffee and mince pies**

(c) Crustacean | (d) Dairy | (e) Eggs | (f) Fish | (g) Gluten | (gf) Gluten free  
(N) Nuts | (v) Vegetarian | (ve) Vegan





# Festive Drinks

ALL PRICES INCLUDES VAT

## Christmas Drinks Package £25pp

**Glass of chilled prosecco on arrival** (Prosecco Brut, Stelle D'Italia, NV, Veneto, Italy)

**Half a bottle of house wine per person at dinner** (Trebiano/Sangiovese, IGT  
Rubicone, Rometta, Emilia-Romagna, Italy)

## Deluxe Christmas Drinks Package £35pp

**Glass of chilled champagne on arrival**  
(Moët & Chandon Brut NV, Champagne, France)

**Half a bottle of upgraded wine per person at dinner** (Malbec Argentino, Argentina)

**Half a bottle of mineral water per person**

## Select your Beer/Cider Hamper £25pp

**Selection of six for the price of five bottled beers** (Peroni/ Budweiser/Bulmers)

## Build your own Festive Package £200pp

**2 x Bottle of House Red**

**2 x Bottle of House White**

**2 x Bottles of Prosecco**

**10 x Bottles of Beer**

## Festive Wine Package £120pp

**2 x Bottle of House Red**

**2 x Bottle of House White**

**2 x Bottle of House Rose**



# Booking your event at the Millennium Gloucester Hotel

## Capacities

	Reception	Banquet	Dinner Dance
Kingdom Suite	650	430	400
Royal Suite	400	340	300
Cromwell Suite	400	320	300
Conservatory	300	220	180
Kensington Suite	125	120	84

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[mccevents.gloucester@millenniumhotels.co.uk](mailto:mccevents.gloucester@millenniumhotels.co.uk) or find us online at [millenniumhotels.co.uk](http://millenniumhotels.co.uk)

# Location

London  
Heathrow  
Airport

By train 30 mins  
By car 30 mins

King's Cross  
St Pancras  
station

By train 25 mins  
By car 50 mins

Euston Station

By train 15 mins  
By car 35 mins

Victoria Station

By train 10 mins  
By car 25 mins

Underground stations

Gloucester road 1 min  
South Kensington 10 mins





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