



Our
Festive
Season
2022

Minster *Mill*



Festive Dinner

25TH NOVEMBER - 23RD DECEMBER

Savour the season's finest ingredients with an exceptional five-course dinner. For the complete experience, we will be delighted to select matched wines at £46 per person.

Whipped potato
Godminster, onion

Cured salmon
Celeriac, apple, buttermilk

Loin of beef,
Celeriac, oxtail

Medjool date sponge
Christmas pudding ice cream

Fine Newby tea or coffee
Festive treats

£70 FIVE-COURSE DINNER

Served Wednesday - Sunday for dinner 6.30pm – 9.00pm, pre-booking with deposit is required. Menu may be subject to change due to seasonality. Our allergen information is on the back cover of this brochure.

Festive Afternoon Tea

25TH NOVEMBER - 23RD DECEMBER

Indulge in a sumptuous afternoon tea of warm fruit and plain scones, strawberry and raspberry jam, clotted cream, assorted homemade festive cakes and pastries, mince pies and a selection of sandwiches and savouries.

Turkey & cranberry

Smoked salmon, cucumber & crème fraîche

Burford Brown egg mayonnaise & cress

Warm sausage roll, port & fig chutney

Served with a selection of Newby teas or coffee

£33.50 PER PERSON

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Celebrate the season and add a glass of Laurent-Perrier Champagne to your full afternoon tea

£49 PER PERSON

Served Wednesday - Sunday, 12.30pm - 5.30pm. Pre-booking with deposit is required.
Our allergen information is on the back cover of this brochure.



Gift *Simple Pleasures* & *Cherished Luxuries*

We have vouchers available for each of our individual hotels ranging from Champagne afternoon tea, award winning dinner for two, restorative spa treatments or luxury spa days, or you can even choose to gift an unforgettable stay in one of our beautiful locations.

We also have monetary vouchers which can be used across our group in any hotel for anything that we offer, and these can be used as many times, for multiple treats as the holder chooses.

If you order online and opt to have your voucher posted to you or your lucky recipient, these are sent in a luxurious presentation wallet or if you need your gift quickly, we can email the voucher instantly.

www.brownswordhotels.co.uk/gift-vouchers



Wreath *Making* Masterclass

THURSDAY 1ST DECEMBER & WEDNESDAY 7TH DECEMBER, 10.30^{AM}

A masterclass demonstrating how to put together a stunning Christmas wreath to take home with you. You'll be welcomed with tea & coffee before you learn how to create your own wreath, followed by a sumptuous full afternoon tea.

£74 PER PERSON

Pre-booking is required.

Festive Parties

THURSDAYS, FRIDAYS & SATURDAYS 25TH NOVEMBER - 23RD DECEMBER

Get the party started with a prosecco reception in the atmospheric Malthouse. Savour four superb courses before dancing until the midnight hour with our DJ.

Cured salmon

Celeriac, apple, buttermilk

Roast chicken & ham hock terrine

Caper & raisin sourdough

Roast cauliflower soup

Sage, cultured cream

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Roast turkey

Pigs in blankets, chestnut stuffing

Roast cod

Bubble & squeak croquette, hollandaise

Brie & beetroot wellington

Baby spinach, wild mushroom sauce

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Egg nog custard tart

Christmas pudding

Brandy sauce

Cheese selection

Chutney, crackers

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Tea, coffee & mince pies

£48 FOUR-COURSE DINNER

Available for private parties for groups of 10 - 80 or for joiner party nights. Alternative dates are available for private parties. Our allergen information is on the back cover of this brochure.



New Year's Celebration

31ST DECEMBER – 2ND JANUARY

Arrive at leisure on New Year's Eve and unwind before the evening's celebrations. A canapé and Champagne reception awaits, followed by a sumptuous five-course gala dinner. Celebrate the arrival of the New Year with a magnificent firework display before the evening gets into full swing with a DJ and disco.

Following a hearty brunch, why not honour the great tradition of a bracing countryside walk on New Year's Day? Upon your return, savour a glass of Champagne and a delicious three-course dinner.

WHAT'S INCLUDED



TWO NIGHT
LUXURY STAY



EXCEPTIONAL
DINING



CHAMPAGNE
RECEPTION



GALA
DINNER



DISCO



MIDNIGHT
FIREWORKS

FROM £520 PER ROOM, PER NIGHT

A non-refundable deposit of £500 is required to secure the reservation with full pre-payment by 1st November. Should you have to cancel your confirmed booking after 1st November the full package rate will be charged.



Enjoy the *Festive Season* across all Brownsword Hotels

GIDLEIGH PARK

Sublime food and wine and exceptional
service at our heaven in Devon

gidleigh.co.uk

BUCKLAND MANOR

The classic charm of a traditional
English manor house

bucklandmanor.co.uk

AMBERLEY CASTLE

A medieval retreat in an idyllic
corner of the English countryside

amberleycastle.co.uk

OLD SWAN

A quintessential country inn
in the heart of Oxfordshire

oldswan.co.uk

THE SLAUGHTERS MANOR HOUSE

Contemporary country house hotel
in the heart of the Cotswolds

slaughtersmanor.co.uk

THE SLAUGHTERS COUNTRY INN

Offering the authentic charm
of a traditional village inn

theslaughtersinn.co.uk

THE BATH PRIORY

A peaceful haven in a tranquil
corner of the bustling city of Bath

thebathpriory.co.uk

TO BOOK ANY OF OUR FESTIVE OFFERINGS, VISIT

www.mintermill.co.uk/festive

T: 01993 774 441 E: [INFO@MINTERMILL.CO.UK](mailto:info@mintermill.co.uk)

ALLERGEN INFORMATION

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

Minster Mill, Minster Lovell, Oxfordshire, OX29 0RN

BROWNSWORD HOTELS