



Christmas 2010 at Miskin Manor Hotel and Health Club

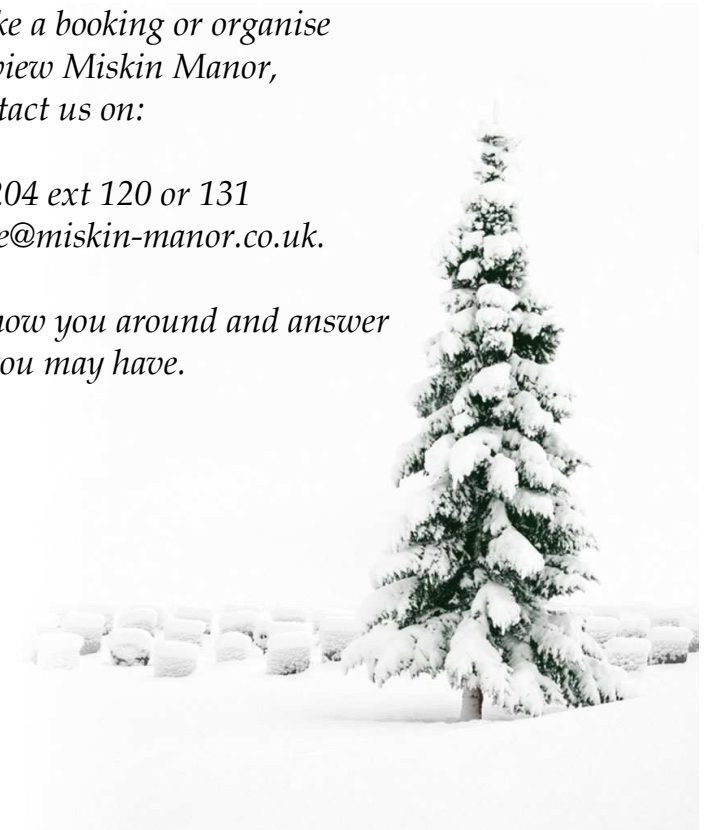
*Thank you for considering
Miskin Manor Country Hotel and Health Club
as a possible venue for your Christmas or New Years event.
As a four star country house hotel we are able to cater for any occasion
private dining, Christmas parties or maybe a family gathering over this
festive season.*

*We are delighted to provide you with our comprehensive
festive guide for Christmas and the New Year,
Miskin Manor pride its self on our reputation for quality and our
excellent service*

*If you would like to make a booking or organise
an appointment to view Miskin Manor,
please contact us on:*

*Tel: 01443 224204 ext 120 or 131
Email: conference@miskin-manor.co.uk.*

*We would be delighted to show you around and answer
any queries you may have.*



DECEMBER LUNCHESES

Served throughout December Monday - Saturday

Home-made Butternut and Parmesan Soup, Red Devil Cheese
Croute

Coarse Pork and Prune Terrine laced with Brandy, Plum
Chutney, Melba Toast

Lemongrass, Chilli and Lime-marinated Salmon, Tiger
Prawns, Lime and Chilli Crème Fraiche

Seasonal Melon, Spiced Pineapple, Cherry and Yoghurt
Sorbet, Mulled Wine Syrup

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Roast Turkey with traditional Accompaniments

Seared Sea Bream, Crab and Chive Pomme Puree, Slow-
roasted Cherry Tomatoes, Butter Sauce

Pan-fried Ribeye Steak, Sweet Potato & Garlic Puree, Wild
Mushrooms, Thyme & Madeira Jus -
£3.50 supplement

Spinach, Girolle and Pine Nut Ravioli, Shallot Puree,
Pesto Cream

Seasonal Vegetables and Potatoes

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Plum Pudding with Brandy Sauce

Chocolate and Orange Cheesecake, White Chocolate Mousse

Selection of Welsh Cheeses, Biscuits and Fruit Chutney

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Coffee and Home-made Mince Pies

£20.00 per guest

A pre-order is required for parties over 10 guests

DECEMBER DINNERS

Served throughout December

Home-made Soup of the Day

Pan-fried Scallops, Belly Pork, Shallot and Carrot Puree,
Roasted Hazelnut Dressing

Pressed Goat's Cheese Terrine with Celery, Walnuts and
Apricots, Poached Fig, Rocket Salad,
Wholemeal Caraway Seed Toast

Penderyn Whiskey Smoked Salmon, Frozen Pink Peppercorn
Yoghurt, Pickled Leek Linguine

Venison, Juniper and Pistachio Terrine, Kumquat and Clove
Relish, Warm Toasted Brioche

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Escalope of Turkey, Leek & Cranberry Stuffing, Wilted Ruby
Chard, Port Wine Sauce, Parma Ham Crisp

Roast Breast of Partridge, Confit Leg, Savoy Cabbage with
Pancetta, Caramelised Red Onion Tart Tatin, Juniper Berry
Sauce

Fillet of Beef, Braised Shin of Beef, Girolle and Pine Nut
Tortellini, Butternut Squash Puree, Red Wine Jus

Pan-fried Turbot, Crayfish Pomme Puree, Buttered Spinach,
Mussel and Clam Broth

Wild Mushroom and Truffle Risotto, Duck Egg Yolk Ravioli

Seasonal Vegetables and Potatoes

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Individual Plum Pudding, Crème Anglaise, Brandy Butter Ice
Cream

Apple Tart Tatin, Cider and Caramel Ripple Ice Cream

Chocolate and Peanut Parfait, Malted Milk Ice Cream

Vanilla Crème Brulee, Cherry Doughnut, Cherry and Kirsch
Sorbet

Selection of Cheeses, Biscuits and Fruit Chutney

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Coffee and Home-made Mince Pies

£32.00

per guest

A pre-order is required for parties over 10 guests

CHRISTMAS PARTY NIGHTS

Arrival 7.00p.m for 7.30p.m Dinner Dancing to our
Resident DJ until 1.00a.m

Home-made Butternut and Parmesan Soup, Red Devil Cheese
Croute

Coarse Pork and Prune Terrine laced with Brandy, Plum
Chutney, Melba Toast

Seasonal Melon, Spiced Pineapple, Cherry and Yoghurt
Sorbet, Mulled Wine Syrup

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Roast Turkey with traditional Accompaniments

Seared Sea Bream, Crab and Chive Pomme Puree, Slow-
roasted Cherry Tomatoes, Butter Sauce

Pan-fried Ribeye Steak, Sweet Potato & Garlic Puree, Wild
Mushrooms, Thyme & Madeira Jus -
£3.50 supplement

Butternut Squash and Pine Nut Ravioli, Shallot Puree,
Pesto Cream

Seasonal Vegetables and Potatoes

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Plum Pudding with Brandy Sauce

Chocolate and Orange Cheesecake, White Chocolate Mousse

Selection of Welsh Cheeses, Biscuits and Fruit Chutney

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Coffee and Home-made Mince Pies

£38.00 per guest

Pre-orders are required

**SPECIAL ACCOMMODATION RATES OF £35.00 PER PERSON (room
only)**

Based on 2 people sharing

CHRISTMAS DAY LUNCH

Jerusalem Artichoke Soup with a Roquefort Croute

Guinea fowl, Ham Hock and Foie Gras Terrine, Sultana Puree and Beetroot

Home-cured Salmon, Crayfish Mousse, Watercress and Citrus Fruit Salad

Avocado and Beetroot Mousses, Beetroot Tuille and Yoghurt Sorbet

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Blackcurrant and Cassis Sorbet

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Roast Glamorgan Turkey with all the Trimmings

Fillet of Beef, Shin of Beef Tortellini, Shallot Puree, Girolles and Madeira Jus

Pan-fried John Dory, Baby Leeks, Crushed New Potatoes with Crab, Dill Butter

Root Vegetable Bake, Wild Mushroom Ragout, Pumpkin Puree

Seasonal Vegetables and Potatoes

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Traditional Plum Pudding, Crème Anglaise, Brandy Butter Ice Cream

Poire Williams' Parfait, Hot Glazed Pear, Honey Ice Cream

Chocolate and Bananas Bavarois, Malted Milk Ice Cream

Selection of Cheeses, Biscuits and Fruit Chutney

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Coffee and Home-made Mince Pies



£55 per child under 10

A pre-order will be requested from all guests

£86 per guest

BOXING DAY BUFFET LUNCH

Home-made Soup of the Day

Seasonal Melon, Parma Ham and Fig Salad with Balsamic Reduction

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Fisherman's Pie flavoured with Dill

Vegetable and Parmesan Cheese Bake

Garlic and Rosemary Baby Roasted Potatoes

Platter of Continental Meats

Home-made Terrine and Pate with Fruit Chutney

Cold Cutting Pies

Selection of Home-made Salads and Dressing

Home-made Bread Rolls

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Selection of Home-made Desserts, Trifle, Cheesecake, Pavlova, Cheeses

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Coffee and Home-made Mince Pies

£25.00 per guest

NEW YEAR'S EVE GOURMET DINNER

*Butternut Squash, Onion and Parmesan Soup, Foie Gras
Tortellini, Shallot Confit, Sherry Vinegar*

*Carpaccio of Beef with Pickled Baby Vegetables, Carrot
and Garlic Puree*

*Smoked Eel with Belly Pork, Soft Boiled Quails Eggs,
Black Pudding, Honey and Burnt Butter Dressing*

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Strawberry and Yoghurt Sorbet with Milk Foam

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*Pepper-crusteD Venison, Fig Tart, Crisp Smoked Bacon,
Sweet Potato Puree, Honey & Bitter Chocolate Jus*

*Pan-fried Monkfish, Lobster Ravioli, Braised Oxtail,
Oxtail Juices, Lime and Vanilla Foam*

*Poussin stuffed with a Chorizo and Leek Mousse, Wilted
Ruby Chard, Pancetta Crisp, Red Wine Jus*

*Chargrilled Aubergine, Cep and Thyme Tart, Crisp Sorrel
Salad, Parmesan Shavings,
Confit Garlic Dressing*

Seasonal Vegetables and Potatoes

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Chocolate Tart, Mint Choc Chip Ice Cream

*Vanilla Pannacotta, Star Anise-infused Poached Pear,
Pear Sorbet*

Praline Parfait, Chicory Ice Cream, Almond Honeycomb

Selection of Cheeses with Biscuits and Fruit

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Coffee and Home-made Petit Fours

£50.00 per person

A pre-order will be required from all guests