



Private Dining at DoubleTree by Hilton Milton Keynes

Whether you are organising a launch party, charity bash, anniversary dinner or private lunch, here at the DoubleTree by Hilton Milton Keynes we have a number of spaces available for private hire, from stylish pitch facing rooms for 10 to 60 guests to our enormous Ballroom for up to 650 and if that's not big enough, there's always Arena MK. Our large indoor arena can accommodate up to 2,000 delegates.

All of our food is prepared in-house by our talented team of chefs, we have a delicious selection of menus for you to choose from however, if what you are looking for isn't on the list, maybe you want to theme your dinner, please just let us know.

Prices start at £35.95 per person and are based on one starter, main and dessert plus a vegetarian option for the entire group. A room hire charge may apply if minimum numbers are not reached. Please contact one of our friendly Event Co-ordinators for more information.

PRIVATE DINING



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MENU 1 £35.95 PER PERSON

Please select one starter plus one vegetarian option for the entire group.

STARTERS

All starters are served with a freshly baked bread roll and butter

Soup

Honey Roast Parsnip and Beetroot (V/C)

Roasted Red Pepper, Tomato and Basil (V/C)

Golden Carrot and Coriander (V/C)

Baked Wensleydale Rarebit Tart (G/D/V/L/M/SD)

warm wensleydale and caramelised onion rarebit tart, with wild roquette balsamic glaze and roasted baby onions

Prawn and Melon Salad (G/SF/M)

plump mediterranean prawns with cantaloupe and galia melon balls, seasonal leaves, cherry tomatoes and cucumber ribbons dressed with lemon vinaigrette

Roasted Vegetable Terrine with Baba Ganoush (V)

roasted mediterranean vegetable terrine served with an aubergine and garlic dip and pea shoots

Prawn and Crab Cocktail (G/E/SF/M)

plump and juicy mediterranean prawns served on seasonal leaves with cucumber ribbons, cherry tomatoes, marie rose sauce and a crab samosa

Chicken and Bacon Salad (G/SD)

honey roast chicken and smoked bacon with brioche croutons, balsamic glaze and seasonal leaves

Brixworth Pâté (D/L)

locally sourced coarse chicken and pork pâté served with cumberland jelly

Chicken Liver Pâté (G/D/L/M)

smooth chicken liver pâté served with spiced plum chutney served with toasted brioche croutons, wild roquette and a french dressing

Crab, Chive and Vintage Cheddar Tart (G/D/L/E/SF)

baked crab, chive and vintage cheddar tart with frisée salad and sauce gribiche

Cheese and Mushroom Quiche (G/D/V/L/E/SD)

leek, gruyère and oyster mushroom quiche with wild roquette, balsamic vinegar onions and shaved parmesan

Caprese Tart With Roasted Tomatoes (G/D/V/L/SD)

crisp pastry tart filled with basil panna cotta, topped with roasted cherry tomatoes and mozzarella balls, balsamic glaze and wild roquette



MENU 1

MAINS

Please select one main plus one vegetarian option for the entire group.

Prosciutto Wrapped Chicken Stuffed With Spinach Mousseline (D/L/C/E)

roast chicken filled with creamed spinach mousseline, wrapped in prosciutto served with fondant potato, braised leeks, cauliflower puree and vichy carrots

Pot Roast Chicken (D/L)

chicken and vegetables roasted together in one pot served with creamed potatoes, cabbage cake, roasted heritage carrots, green beans and pan jus

Serano Ham Wrapped Chicken with a Tomato and Pepper Filling (E/C)

chicken filled with a sun blushed tomato and roasted pepper mousse wrapped in serano ham with patatas bravas roasted mediterranean vegetables and a tomato and basil sauce

Roast Loin of Pork (C)

roasted loin of pork served with pickled red cabbage, fondant potato, heritage carrots and a broad bean and pea puree

Slow Roast Belly of Pork (D/L/M)

succulent pork belly served with wholegrain mustard mash, cabbage cake, vichy carrots and pan jus

Vegetable Biryani Arancini (G/D/V/L/E/M/C)

fried rice balls coated with breadcrumbs served with aloo gobi, parsnip crisps, yoghurt and coriander

Goats Cheese and Caramelised Red Onion Pithivier (D/V/L/E/SD/C)

savoury pie filled with goats cheese and caramelised red onion accompanied by roasted baby vegetables



MENU 1

DESSERTS

Please select one dessert for the entire group.

Peach Melba (D/L)

vanilla panna cotta with raspberry mousse and roasted peach

Carpaccio of Pineapple (V)

delicately sliced pineapple with vanilla syrup and raspberry sorbet

Giant Profiterole (G/D/L/E)

chocolate topped choux pastry filled with chocolate mousse, strawberries, and raspberries

Baked White Chocolate Cheesecake (G/D/V/L/E)

topped with doubletree cookie crumb and accompanied by strawberries

TO END

Coffee served with a selection of Chocolate Truffles (G/D/V/L/E)

All of our menus are subject to change and availability.

Our menu contains information on the most common allergens as well as dishes suitable for vegetarians. If you or your group have a food allergy please talk to your Event Co-Ordinator in advance.

G – Gluten, E – Eggs, SF – Shell Fish, N – Nuts, D – Dairy, L – Lactose,
V – Vegetarian, M – Mustard, SD – Sulphur Dioxide, C – Celery, S – Soya

MENU 2 £37.95 PER PERSON

Please select one starter plus one vegetarian option for the entire group.

STARTERS

All starters are served with a freshly baked bread roll and butter (G/D/L).

Thai Sweet Potato and Coconut Soup (N/C)

Roasted Woodland Mushroom Soup (D/V/C)

Onion Bhaji, Coriander and Natural Yoghurt Soup (D/V/L/C)

Ham Hock and Pea Terrine (D/SD/L)

pea and ham hock terrine served with a beetroot and pea shoot salad

Slow Cooked Pork Belly and Confit Duck Terrine (D/SD/L)

succulent pork belly and rich confit duck terrine served with damsum plum jelly, cucumber, wild roquette and french dressing

Chicken, Apricot and Tarragon Terrine (D/L)

terrine of chicken, apricot, and tarragon served with apricot chutney purée and wild roquette

Wild Mushroom and Roasted Red Pepper Pâté (D/V/L)

pâté of roasted red pepper and wild mushroom served with pickled vegetables and wild roquette

Smoked Ham Hock and Wholegrain Mustard Tart (G/D/L/E/M)

served with charred chicory and beetroot chutney

Warm Salmon and Asparagus Quiche (G/D/L/E)

salmon and asparagus quiche served with dressed seasonal leaves and hollandaise sauce

Warm Prosciutto, Parmesan and Asparagus Quiche (G/D/L/N/E)

parmesan, prosciutto and asparagus quiche served with a roasted pepper, olive and artichoke salad

Warm Smoked Bacon, Tomato Chutney and Brie Quiche (G/D/L/E/SD)

quiche made with brie, tomato chutney, and smoked bacon served warm with a mini caesar salad

Beetroot Cured Salmon and Samphire (D/L/E/S/C)

salmon cured in beetroot served with samphire, shaved fennel, radish, roasted baby beetroots and hollandaise sauce

Goats Cheese and Beetroot Salad (D/V/L/M)

glazed goats cheese and wild roquette with carpaccio beetroot and french dressing



MENU 2

MAINS

Please select one main plus one vegetarian option for the entire group.

Chicken and Wild Mushroom Roulade wrapped in Prosciutto (D/L/E)

chicken and wild mushroom rolled and wrapped in prosciutto, served with roasted golden carrots, tender stem broccoli, lyonnaise potatoes and a red wine jus

6 Hour Braised Lamb Shank (D/L)

slow cooked lamb shank served with creamed potatoes, sauteed cabbage, smoked bacon and a mint and chilli jus

Braised Rump of Lamb (D/L/C)

tender braised rump of lamb served with boulangère potatoes, carrot and swede puree, cabbage cake and a rich lamb stock jus

Braised Blade of Beef (D/L)

delicate blade of beef braised and served with creamed potatoes, cabbage cake, roast chantenay carrots, pancetta, thyme, and a baby onion jus

Prosciutto Wrapped Roast Tenderloin of Pork (D/L)

tenderloin of pork, roasted and wrapped in prosciutto served with bubble and squeak, baby leeks, heritage carrots, and a cider Jus

Torteloni Formagio (G/D/L/V/C)

four cheese pasta served in a tomato and basil sauce, topped with a parmesan and pesto crust



MENU 2

DESSERTS

Please select one dessert for the entire group.

Lemon Meringue Tart (D/V/L/E)

sharp lemon and sweet meringue tart served with fresh raspberries

Sticky Toffee Pudding (G/D/V/L/N/E)

warm sticky toffee pudding topped with rum and raisin sauce

Trio of Chocolate (D/V/L)

white chocolate panna cotta, bitter chocolate mousse, and milk chocolate ganache served with raspberries and honeycomb

Eton Tidy (D/V/L/E)

the classic eton mess with meringue, strawberries and cream, but tidied up

Chocolate Crème Brûlée (G/D/V/L/E)

creamy chocolate dessert with berry compote and chocolate chip shortbread biscuits

TO END

Coffee served with a selection of Chocolate Truffles (E/D/L/G/V)

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MENU 3 £39.95 PER PERSON

Please select one starter plus one vegetarian option for the entire group

STARTERS

All starters are served with a freshly baked bread roll and butter.

Salmon and Cod Battenberg Terrine (D/L/M/E)

salmon and cod terrine wrapped in smoked salmon
with deconstructed tartar sauce

Smoked Duck, Baby Pear and Walnut Salad (N/M)

baby leaf, smoked duck, baby pear and walnut salad topped
with a raspberry vinaigrette

Heritage Tomato and Bocconcini (D/SD/L)

tomato and mozzarella balls with basil panna cotta, balsamic glaze
and crispy fried onions

Tuna Niçoise (E/M)

medium rare tuna served chilled with a salad of quails egg, french beans, sun
blushed tomatoes, olives and seasonal leaves



MENU 3

MAINS

Please select one main plus one vegetarian option for the entire group.

Lamb Wellington (G/D/L)

lamb with a rosemary and wild mushroom duxelle encased in puff pastry, served with creamed potatoes, green beans, baby carrots with a rosemary and garlic jus

Beef Wellington (G/D/L)

tender beef fillet encased in puff pastry with chicken and wild mushroom mousse and cured ham, dauphinoise potatoes, roast chantenay carrots, tender stem broccoli and a cabernet sauvignon sauce

Roast Sirloin of Beef (D/L)

succulent sirloin of beef served with horseradish and thyme butter, fondant potato, sugar snap peas, heritage carrots and pan jus

Wild Mushroom, Leek and Gruyère Cheese Bread and Butter Pudding (G/D/L/N/V/E)

savoury bread and butter pudding with gruyère cheese, wild mushroom and leek, accompanied by baby potatoes and a chive butter sauce



MENU 3

DESSERTS

Please select one dessert for the entire group.

Gâteaux St Honoré (G/D/V/L/N/E)

puff pastry base topped with a ring of choux pastry filled with crème patisserie and strawberries, topped with a caramel and almond profiterole

Mangaro Chocolate Tart (G/D/V/L/E)

rich madagascan chocolate tart served with strawberries and passion fruit jelly

Strawberry Pavlova (G/D/V/L/N)

individual chocolate lined meringue filled with fresh cream, strawberry mousse and fresh strawberries topped with shaved chocolate

TO END

Coffee served with a selection of Chocolate Truffles (G/D/V/L/E)

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WHY NOT ADD ON A CHEESEBOARD

Individual Cheese Board - £7.95

Platter for 10 Guests - £64.95

please choose from the following cheeses all served with celery, chutney, dried fruits and biscuits (G/D/V/L/N/SD/C)

Choose any 3 of the following

Wookey Hole Cave Aged Cheddar

award-winning west country cheddar with a nutty, tangy flavour, aged up to 3 months in wookey hole caves

Sparkenhoe Red Leicester

complex, balanced and gentle flavour, made from milk of the sparkenhoe farm's own herd, a traditional animal rennet is added to the unpasteurised milk

Hawes Wensleydale

mild and milky, with a smooth creamy texture that toes the line between dry and moist, produced in hawes north yorkshire and made from pasteurised cow's milk

Cornish Yarg

stand out taste, very creamy and zesty, made from pasteurised milk, the flavours are gently lactic but with rich creamy and slightly sweet undertones

Oxford Isis

the base cheese is sprayed and ripened with oxfordshire honey mead it matures to a creamy consistency and develops a pronounced flavour and flowery aroma



CHEESEBOARD CONTINUED

Oxford Blue

a full fat semi-soft stilton type blue cheese with a creamy consistency and a sharp clean flavour, with 30% fat, it is one of the best blue cheeses in the country and suitable for vegetarians

Dorset Blue Vinney

a traditional dorset cheese made at woodbridge farm using the milk of their own herd of friesians, it is made with partially-skimmed milk, giving it a lower than usual fat content, and ripened for 3-5 months

Stinking Bishop

encircled with a lath of beechwood, this soft melting cheese is washed in a perry from a variety of pear called stinking bishop, the flavour is less strong than its pungent nose!

Double Gloucester

a hard, close, smooth texture with a mellow but pronounced flavour, annatto is added to give the cheese its characteristic orange colour