

*'Unique Exclusive
Glittering Occasions'*

These Exclusive Queen Mary Crown Cruises are:

£49

PER PERSON

This Includes Champagne Reception,
6 Course Meal with Wines and
Liqueur Flamed Coffees

Champagne Reception at 7.15pm
for 7.45 embarkation.

Dress Black Tie

CROWN CRUISES

EVERY MONTH

Wednesday October 22nd 2008

Wednesday November 19th 2008

Wednesday December 10th 2008

Wednesday January 14th 2009

Wednesday February 18th 2009

Wednesday March 18th 2009

Wednesday April 15th 2009

Wednesday May 20th 2009

Wednesday June 17th 2009

L'eau-T Cuisine

RESTAURANT CRUISER

SAILING 7 DAYS LUNCH & EVENING

Moored outside the Hotel is the
L'eau T Cuisine Broadbeam
Restaurant Cruiser.



All food served aboard is
prepared in the Hotel's kitchen.
The Starter Course is served. You sail away, then
return for the main course. Prices are for a four course
meal Food only unless otherwise stated

Monday to Sunday Lunch	£18.50
Sunday to Thursday Dinner	£25.00
Friday & Saturday Dinner	£27.50
Casino Royale Cruise	£28.00
Queen Mary Crown Cruise	£49.00

PRICES VALID FROM 1ST FEBRUARY 2007



The Mill Hotel Ltd, Milton Street,
Chester, CH1 3NF
www.millhotel.com

Telephone: 01244 350035
Fax: 01244 345635

Free Car Parking Facilities
All Major Charge Cards Accepted



*Queen Mary
Crown Cruises*

ONCE A MONTH AT THE MILL HOTEL

ABOARD THE
L'EAU-T CUISINE
RESTAURANT CRUISER

VALID FROM 27TH OCTOBER 2008

Queen Mary Crown Cruises

'FOR CORPORATE ENTERTAINING AND THAT SPECIAL OCCASION'

The Directors of the Mill Hotel: Gordon Vickers 'Vice Conseiler Culinaire' & Gary Vickers 'Maitre de Table Restaurateur' Confrerie de la Chaine des Rotisseurs. Welcome you aboard the L'eau-T Cuisine Restaurant Cruiser. Awarded by the Chaine des Rotisseurs for the 'Excellence of the Cuisine & Service'

The Crown Cruise, begins with a Champagne Reception at 7.15pm in the Lounge Bar, before boarding the Restaurant cruiser.

The Chaine des Rotisseurs style 6 course menu, has been selected by Head Chef, Paul McDonagh from dishes served on the original 'Queen Mary'. All food is freshly prepared and served direct from the hotel's kitchens.

A selection of wines will be served to compliment your meal. A Glass of Champagne for each of the reception & starter Course, a glass of white wine to accompany the fish course and a glass of red to compliment the Main course. The evening is completed with a cheese selection served with a glass of vintage Port followed by a 'Mill' Liqueur Flamed Coffee specially prepared with Flamed Brandy poured through the cream.

(Wines & Spirits subject to Change)



The main stone at the centre of the cross plate, which represents the Koh-i-noor Diamond, was specially cut from genuine German Rock Crystal.

The original Crown, set entirely in diamonds, was made for the Coronation of Queen Mary as the Queen Consort of King George V in 1911. The Style has eight half arches rising from crosses and fleur-de-lis, set above a gem set band the entire being surmounted by a Monde and Cross. The Crown originally contained the 'Fourth Star of Africa' Diamond set below the Koh-i-noor Diamond in the band of the crown. These famous stones were later removed and replaced by rock crystals. This stunningly beautiful crown can be viewed at the Tower of London

The exquisite model of the Crown of Queen Mary purchased by the Mill Hotel will be on show on each cruise. It was the second crown made for the Cunard Liner Queen Mary 2' which was launched by HM Queen Elizabeth II in January 2004. The crown is entirely hand made in Britain by Crowns & Regalia Ltd using finest materials. It is fully Silver Plated and handset with Austrian Crystals.



To Maintain the Price of £49 since August 2004 drinks are limited to one glass of Wine or Champagne to accompany each course as listed above. Additional Drinks are available to purchase on board at the prices below.

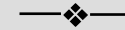
ADDITIONAL DRINKS

Louis Dornier et Fils Champagne	£6.00 125ml Glass	£28.50 Bottle
Duval Leroy Champagne	£7.50 125ml Glass	£38.00 Bottle
Veramonte Sauvignon Blanc Reserva	£4.70 125ml Glass	£6.20 250ml Glass
Penfolds Private Bin Shiraz-Cabernet	£4.70 125ml Glass	£6.20 250ml Glass
Cockburn's Late Bottled Vintage Port	£3.90 50ml	

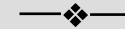
Wines & Spirits are subject to change, due to seasonal variations and availability

SAMPLE MENU

CHAMPAGNE RECEPTION



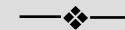
CROWN OF MELON



FILLET OF SMOKED HADDOCK
*Served with a Poached Egg and
a Chive Butter Sauce*



LEMON SORBET PRINCESS



FILLET STEAK ROYAL
*Prime Fillet Steak with Tarragon,
Mushroom & White Wine Sauce*



BAILEYS CRÈME BRULEE



ROYAL CHOICE OF CHEESES
Accompanied by a glass of Vintage Port



MILL LIQUEUR FLAMED COFFEES
& PETIT FOURS