



CHRISTMAS DAY MENU

25TH DECEMBER 2018 | 3 COURSES £75

Fizz & Canapés Arrival

STARTERS

White & Brown Crab (GFO)(DFO)

Toasted Boule, Pomelo Grapefruit, Salsa Verde, Red Amaranth

Potted Partridge (GFO)(N)

Hazelnut & Nutmeg, Spiced Quince & Ginger Chutney, Ciabatta

Scallops (GF)

Granny Smith Apple Crisp, Purple Cauliflower, Smoked Bacon Lardon

Quail's Scotch Egg (DF)

Spinach, Marinated Artichoke & Golden Beetroot Salad

Grilled Polenta (GF)(DF)(V)(VG)

Wild Mushrooms, Pickled Turnips, Crispy Cauliflower

MAINS

Turkey Breast (GFO)(DFO)

Sage & Smoked Turkey Stuffing, Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts with Bacon, Cranberry Sauce, Red Wine Gravy

Whole Roast Pheasant For Two To Share (GFO)

Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts with Bacon, Bread Sauce, Red Wine Gravy

Turbot Supreme (GF)(DFO)

Potato Fondant, Truffle Cauliflower Purée, Sea Vegetables, Sauce Vierge

Trio of Ravioli

Veal, Slow-Cooked Pork & Salmon Ravioli, Saffron Cream, Crispy Sprouting Broccoli, Wilted Chard

Beef Wellington (DFO)

Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts with Bacon, Red Wine Sauce

Squash, Spinach & Chestnut Pithivier (GFO)(DFO)(N)(V)(VGO)

Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts, Blue Cheese & Poppy Seed Sauce

DESSERTS

Christmas Pudding (GFO)(DFO)(N)(V)(VGO)

Vanilla Ice Cream, Cranberry Toffee Sauce

Dark Chocolate Fondant (N)(V)

White Chocolate & Orange Tuile, Winter Berry Compote

Coffee Bavarois (GFO)(V)

Toffee & Chilli Crumble

Sloe Gin Poached Pineapple (GFO)(DFO)(V)(VGO)

Granola, Clotted Cream Ice Cream

Peanut Butter Parfait (GF)(DF)(N)(V)(VG)

Brasil Nut Brittle, Brandy Chocolate Sauce, Meringue

Tea & Coffee

Please contact us to book:

T: 01223 367507 E: INFO@THEMILLWORKS.CO.UK

(GF)Gluten-Free (GFO)GF Option (DF)Dairy-Free (DFO)DF Option (N)Contains Nuts (NFO)Nut-Free Option (V)Vegetarian (VO)Vegetarian Option (VG)Vegan (VGO)Vegan Option