



Milton Hall

BRASSERIE | BAR | BEDROOMS

Christmas Day Menu

GLASS OF FIZZ & CANAPÉS ON ARRIVAL
12.30PM ARRIVAL FOR DINING AT 1PM

MULLIGATAWNY SOUP (V)

Lentils, Rice & Vegetable Broth Spiced with Curry | Sour Cream | Flatbread

CAVE AGED CHEDDAR & APPLE BALLOTINE (V)

Wookey Hole Cheddar | Apple & Pickled Raisins | Burnt Onion Powder

SCORCHED FILLET OF MACKEREL

Fennel & Pepper Salad | Blackened Aubergine Puree | Smoked Paprika Yoghurt

PRESSING OF GAME BIRD TERRINE

Pickled Pear Compote | Spiced Plum Puree | Game Chips

APPLE & VODKA SORBET

Blackberry Espuma

ROAST BREAST OF GOOSNARCH TURKEY

Fondant Potato | Chantenay Parsnips | Stuffing
Pigs in Blankets | Thyme Jus

ROAST LOIN OF LOCALLY SOURCED GRAIN FED BEEF

Koffman Cabbage Roll | Truffled Celeriac Purée
Dauphinoise Potato | Yorkshire Pudding | Port Jus

PISTACHIO & CRANBERRY NUT ROAST (V)

Fondant Potato | Braised Red Cabbage | Roasted Parsnip
Caramelised Salsify in a Blanket | Vine Tomato Sauce

BAKED SUPREME OF SEA TROUT

Lobster & Saffron Crust | Shellfish Foam | Linguine
Courgette | Samphire

CHRISTMAS PUDDING (V)

Brandy Sauce | Cream

GATEAUX OPERA

Honeycomb Ice Cream

PINEAPPLE TARTE TATIN (V)

Coconut Ice Cream | Rum Toffee Sauce

SELECTION OF BRITISH & CONTINENTAL CHEESE

Quince | Chutney | Biscuits | Christmas Cake

TEA, COFFEE & PETIT FOURS

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

£90

PER PERSON

Children £35

INC PRESSIE
(UNDER 16'S)