



# Milton Hall

BRASSERIE | BAR | BEDROOMS



## Festive Menu

SERVED DAILY AT LUNCH AND DINNER  
FROM 1ST - 24TH DECEMBER

CAULIFLOWER VELOUTE (V)  
Cheddar Cheese Scone

PÂTÉ DE CAMPAGNE  
Country Pâté | Pickle & Cranberry Compote | Walnut Toast

SMOKED SALMON RILLETTE  
Butter Milk & Dill | Capers | Dill Croutes

WHIPPED BRIE (V)  
Sesame Crackers | Cider & Honey Dressing

ROAST BREAST OF GOOSNARCH TURKEY  
Fondant Potato | Chantenay Parsnips | Stuffing | Pigs in Blankets | Thyme Jus

BRAISED SILVERSIDE STEAK  
Roasted Roots | Pomme Purée | Baby Kale | Crispy Garlic

PAN SEARED SEA BASS  
Thai Fish Broth | Coconut | Lemon | Bok Choy | Charred Corn

CRISPY TANDOORI TOFU (V)  
Red Lentil & Spinach Dahl | Mint Yoghurt

CHRISTMAS PUDDING (V)  
Brandy Sauce | Cream

EGG CUSTARD TART (V)  
Mulled Rhubarb | Clotted Cream Ice Cream

DARK CHOCOLATE & ORANGE PAVÉ (V)  
Amaretti Ice Cream

SELECTION OF BRITISH & CONTINENTAL CHEESE  
Quince | Chutney | Biscuits | Christmas Cake

TEA, COFFEE & MINCE PIE

Two course  
£23.50  
(LUNCH)  
£25.50  
(DINNER)

Three course  
£28.50  
(LUNCH)  
£29.50  
(DINNER)