

2 COURSES
£19.95

3 COURSES
£24.95

Milton Hall
BRASSERIE | BAR | BEDROOMS

Sunday Specials

Starters

SOUP DU JOUR

Roast tomatoes | Ciabatta

CONFIT LAMB BELLY

Carrot Puree | Chard onions | Sun blushed tomatoes

MILK POACHED HADDOCK

Roast new potatoes | Crushed peas | Pea shoots

TANDOORI CHICKEN

Kimchi | Jus | Mint yoghurt

SOY MARINATED TOFU

Peppers | Mushrooms | Spring onions | Red cabbage

Mains

ROAST BEEF

Carrot & suede | Roast potatoes | Yorkshire pudding

SEA TROUT

Cod fish cake | Broccoli | White wine cream

SPICED VEGETABLE SAMOSA

Curried potato | Cashew nuts | Lime pickle

DUCK LEG

Confit duck leg | White bean & tomato cassoulet

FRIED SEA BREAM

Cauliflower risotto | Pine nuts

Desserts

STICKY TOFFEE PUDDING

Butterscotch sauce | Honey comb ice cream

ETON MESS

Crushed meringue | Strawberries | Whipped cream

STOLLEN PUDDING

Vanilla ice cream | Toffee sauce

FRESH FRUIT TART

Summer berries | Chantilly cream

SELECTION OF CHEESE

Grapes | Crackers | Chutney

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the 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.

James'
PLACES