



Milton Hall  
BRASSERIE | BAR | BEDROOMS

# Festive Dining Menu

2 COURSE £29.95 | 3 COURSE £34.95

## STARTERS

CREAMED CELERIAC & WHITE TRUFFLE SOUP (v)(veo)  
warm potato bread

SMOKED TROUT & HORSERADISH  
lemon & dill | soured cucumber & gem lettuce | rye bread

WHIPPED GOATS CHEESE MOUSSE (v)  
fennel granola | salt baked beetroot | pickled pink peppercorn

SMOKED HAM & MUSTARD TERRINE  
bramley apple and cranberry relish | baked bread

## MAINS

ROAST BREAST OF TURKEY  
fondant potato | chantenay parsnips | stuffing | pigs in blankets | thyme jus

SLOW BRAISED BRISKET OF ENGLISH BEEF  
pomme puree | buttered chestnut & sage kalettes | brandy and dijon sauce

SCORCHED SALMON  
smoked haddock and potato hash | charred hispi cabbage | dill & caper butter sauce

ROAST BUTTERNUT SQUASH, CHESTNUT &  
SAGE PAPPARDELLE (v)(veo)  
crispy garlic | crumbled feta

## DESSERTS

CHRISTMAS PUDDING (v)(veo)  
brandy sauce | redcurrant cream

SELECTION OF 3 BRITISH & CONTINENTAL CHEESES  
quince | chutney | crackers | Christmas cake

DARK CHOCOLATE & AMARETTO TART  
amaretto crumb | mandarin sorbet

LEMON POSSET  
blackberry poached rhubarb | poppy seeds | honey & oat cake

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.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.