

Christmas Day

Heidsieck & Co Monopole Silver Top Champagne reception & canapés

Iberico ham, goats cheese mousse

glazed figs, balsamic onions, rocket & sourdough crostini (G,Mk,SD)

Asparagus & pea tartlet

gruyère and truffled hollandaise (v) (E,G,Mk,SD)

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Double baked crab souffle, lobster with shellfish bisque

samphire, tomato concasse & crispy shallots (C,E,G,Mu,Mk,SD)

Confit leek & nori mosaic, tomato consommé

basil pesto, olive crumb (v) (Mk,N,SD)

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Roast Norfolk bronze turkey

leg & breast, roast potatoes, sage & onion stuffing, pigs in blankets, parsnips, brussels, cranberry & bread sauce with gravy (Ce,G,Mk,SD)

Roasted root vegetable pithivier

braised red cabbage, roasted parsnips, carrots, buttered Tenderstem® broccoli (v) (E,G,Mk,SD)

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milsoms Christmas pudding

brandy cream & tuile biscuit (E,G,Mk,SD)

Black forest choux

cherries, Chantilly cream & amaretti (E,G,Mk,N,SD)

milsoms Cheese board

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Coffee & mini mince pies

£150 per person

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals containing Gluten, [L] Lupin, [Mk] Milk, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds, [Mo] Molluscs

Notification of a food allergy will mean your dishes will be served with a small MH&R². If not please check with one of our team members before starting your food.