



THE MILL  
HOTEL

# Festive Lunch & Dinners

Come and celebrate the festive season with your group of friends, family or colleagues we will cook, serve and wash up so you can relax and enjoy their company

Our festive lunch & dinner menu is available for 10-20 diners in the restaurant or for 20+ diners in our function room.

**3 courses £34.95 per person**

*Includes tea, coffee & mince pies*

 **SURYA HOTELS**

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# FESTIVE LUNCH & DINNERS

3 courses £34.95 per person

## Starters

### Winter vegetable soup VE

thyme and croutons G

### Confit duck

plum, pickled red cabbage, chickpeas, coriander SO

### Baron bigard croqueta

beetroot, celeriac, salted cashews C/G/E/M/MU/N

## Mains

### Roast turkey

pigs in blankets, yorkshire pudding, roast potatoes, parsnip, chantenay  
carrots, red cabbage, gravy C/G/E/M/SO

### Braised feather blade of beef

chestnut mushroom risotto, soused red onion G/M/MU/SO

### Baked plaice

roast cauliflower, chestnut mushrooms, spinach veloute F/M/SO

### Roast cauliflower VE

chickpea and spinach cake, carrot, miso and onion cream S

## Dessert

### Christmas pudding

brandy sauce, cranberry compote G/E/M/SO

### Poached plum Eton mess VE

roasted chestnut N/SO

### Chocolate mousse VE

clementine, lemon balm, chocolate crumb G

C celery  
M milk

G gluten  
N nut

MO molluscs  
SE sesame seeds

SO sulphur dioxide  
P peanut

CR crustaceans  
MU mustard

F fish  
L lupin

E eggs  
S soya

*Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.*

V veggie VE vegan on request GF gluten free on request