



THE MILL  
HOTEL

## NEW YEARS EVE THE MILL HOTEL

### Amuse Bouche

Selection of homemade breads, flavoured butters & oils G,S

### Starters

Trio of Arancini, mushroom & truffle, blue cheese & walnut, spiced pumpkin on a watercress pesto N,M,G,E

Rhubarb & ginger gin cured salmon, compressed cucumber, rhubarb gel, Melba toast F,G

Carpaccio of venison, topped with candied walnuts, truffle mousse N,M

### Palate cleanser

Champagne sorbet, dried raspberries SO

### Mains

Herb crusted rack of lamb, fondant potato, baby veg, mint jus M,G,SO

Brown shrimp & hake paupiette, potato rosti, watercress emulsion,  
micro herb salad CR,M,SO

Puy lentil & aubergine stack, tomato & herb sauce N

Tarragon & chestnut ballotine of chicken, wrapped in serrano ham, charred vegetables,  
celeriac puree, sage & apricot bon bon, crispy chicken skin, chicken Jus M,SO,G,E

### Desserts

Panna cotta, macerated strawberries M

Rich chocolate & orange sponge, chocolate orange sauce, clotted cream ice cream, E,G,S

Pomegranate, vodka & violet granita

British cheese selection, Norfolk dapple, Binham blue, Baron bigod,  
candied walnuts, quince jel, grapes, celery and crackers G,N,M,SO,L,C

*Tea, coffee & mince pies to finish*

£99.95 per person