



THE MILL
HOTEL

CHRISTMAS DAY THE MILL HOTEL

Amuse Bouche

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

Starters

Mill Spiced Butternut squash soup, rustic breads G

Duck & orange liver pate, candied orange, red onion chutney, baby watercress,
sourdough crostini G,M,SO,SE

Home-cured gravlax, horseradish cream, pickled cucumber, orange jel F,M,E,SO,MU

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

Mains

Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, carrots, sprouts,
braised red cabbage, Yorkshire pudding & pan jus G,M,E,SO

Seared rump of lamb, creamed mash potato, caramelized onion, braised red cabbage,
burnt turnip puree, shallot & red wine jus M,SO,MU

Seared bream fillet, herb potato cake, sautéed greens, caramelised carrots
& saffron cream M,F

Beetroot wellington, roast potatoes, chestnut stuffing, carrots, sprouts, braised red cabbage,
watercress puree MU,S,SO

Desserts

Christmas pudding, brandy sauce G,M

Mulled wine poached pear, ginger crumb, vanilla ice cream G,S

Black forest parfait, kirsch cream M,G,E,SO

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 & petit fours

£109.95 per person

£49.95 under 12s- kids menu available on request