

CHRISTMAS DAY THE MILL HOTEL

AMUSE BOUCHE Artisan bread roll, flavoured butters G,M

STARTERS

Whipped chicken liver parfait, puffed rice, seeded crackers & orange gel G,E,SO Salt baked celeriac & white stilton salad, candied walnuts & cranberry dressing G,M,N,SO,MU Braised beef & horseradish croquettes, artichoke puree & pickled shallots SO,G,M,E Leek & potato soup. crispy leeks & toasted onion bread G

MAINS

Chestnut & cranberry stuffed turkey breast, roast potatoes, pigs in blankets, roasted heritage carrots, sprouts, hispi cabbage, Yorkshire pudding & turkey jus G,E,M,SO

Roasted halibut, braised chicory, parminter potatoes & mussle broth F,M,MO

Braised lamb shoulder, crushed swede, potato wrapped sweetbread & mint jus SO

Beetroot & mushroom terrine, roast potatoes, chestnut stuffing, roasted heritage carrots, sprouts, hispi cabbage & veggie jus SO

DESSERTS

Traditional Christmas pudding, brandy custard E,G

Warm bakewell tart, clotted cream ice cream G,M,E,N

Baileys parfait, coffee gel, raspberry compote & chocolate shard M,SO

Selection of British cheeses, quince jelly, grapes apple & selction of crackers M,E,S

4 courses | £109.95 per person

GF Non Gluten on request | VE Vegan on request | V Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

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