



THE MILL
HOTEL

NEW YEARS EVE THE MILL HOTEL

AMUSE BOUCHE

Artisan bread selection, flavoured butters, balsamic, olive oil G,M,SO V

STARTERS

Braised pig cheeks, artichoke puree, sage crisp M,G

Beetroot & gin cured salmon, dill snow, herb oil F,SO

Confit shallot & black truffle salad, shallot puree, watercress, shallot dressing SO VVE

MAINS

Beef wellington, roasted garlic mash, stuffed tomato, red wine jus G,E,SO,M

Roasted turbot, pearl barley, girolles, samphire, mussel espuma F,MO,M,G

Roasted heritage beetroots, whipped feta, braised lentils, kale VVE,GF

DESSERTS

Dark chocolate fondant, chocolate soil, honeycomb, salted caramel ice cream G,E,M V

Roasted pineapple carpaccio, passionfruit jelly, coconut ice cream VVE,GF

British cheese board, quince jelly, grapes, apple, selection of crackers M,E,S,G V

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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