



*The Milestone Hotel*  
& Residences



CHRISTMAS DAY DINNER MENU

£295 per person

TO BEGIN

Selection Of Homemade Breads  
*Cultured English butter*

STARTERS

Devonshire White Chicken & Tarragon Raviolo  
*Wild mushroom, 36-month aged Parmesan*

Lobster Thermidor Tartlet  
*Bitter leaves, tarragon crème fraîche*

Salt Baked Celeriac (V)  
*Raisin & caper purée, chestnut, Granny Smith*


H. Forman & Sons Hot Smoked Salmon Rilette  
*Watercress, sour cream, oscietra caviar*

INTERMEDIATE

Set Wild Mushroom Consommé (V)  
*Winter truffle, artichoke crisps*

Truffled Tunworth & Wiltshire Ham Croque Monsieur  
*Truffled Mayonnaise*

MAIN COURSES



*Main course dishes are served with a section of roasted roots, seasonal vegetables, roasted potatoes and accompaniments*



Roasted Crown of Norfolk Bronze Turkey  
*Sausage meat, cranberry & chestnut stuffed leg, pigs in blankets, traditional roast vegetables, gravy*

Stuffed Dover Sole  
*Prawn mousse, potato rosti, brassicas, sauce américaine*

Roasted Fillet of Dry Aged Hereford Beef  
*Mashed potato, beef fat carrot, braised white cabbage, featherblade croquette, red wine jus*

Potato, Leek & Smoked Cheddar Pithivier (V)  
*Wild mushroom, baby leek, caramelised onion*

Smoked Potato, Leek & Parmesan Pithivier (V)  
*Wild mushroom, baby leek, caramelised onion*



(V) vegetarian | (V) vegan | \*vegan option available





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### PRE-DESSERT

**Crème Fraîche Ice Cream**  
*Blackberry, crispy honey*

**Sour Cranberry Mousse**  
*Candied orange*

### DESSERTS

**Traditional Christmas Pudding\***  
*Brandy anglaise*

**Festive Yule Log**  
*70% dark chocolate, cherry, cinnamon ice cream*

**Mont Blanc\***  
*Meringue, chestnut, Chantilly*

**Cardamom Crème Brulée**  
*Orange sable, clementine sorbet*

### TO FINISH

Selection of Fine Teas, Coffees, Homemade Petits Fours & Mince Pies