

The Milestone Hotel
& Residences



PRIVATE DINING MENU

Two-courses £80 | Three-courses £95 | Four-courses £110
20th November – 5th January

STARTERS

Soy & Ginger Cured Salmon

Coriander & sesame mayonnaise, candied chilli, pickled lotus root

Salt Baked Celeriac (V)

Raisin & caper purée, chestnut, Granny Smith

Lobster Ravioli

Cauliflower, pickled carrot, bisque

Braised Short Rib of Hereford Beef

Smoked potato, caramelised onion, red wine jus

INTERMEDIATE

Chicken Liver Parfait

Port jelly, brioche

Jerusalem Artichoke Bavaois (V)

Truffle, Tunworth

Jerusalem Artichoke Velouté (V)

Truffle, Parmesan

MAIN COURSES

Roasted Crown of Norfolk Bronze Turkey

Sausage meat, cranberry & chestnut stuffing, pigs in blankets, traditional roast vegetables, gravy

Merryfield Farm Duck Breast

Confit leg dauphinoise, chicory marmalade, parsnip, Madeira jus

Pan Roasted Halibut

Curried crab ravioli, cauliflower, baby leeks, pickled kohlrabi, sauce americaine

Chestnut Gnocchi (V)

Roasted pumpkin, pickled cranberries, sage, puffed wild rice, candied pumpkin seeds

DESSERT

Traditional Christmas Pudding*

Brandy anglaise

Festive Yule Log

70% dark chocolate, cherry, cinnamon ice cream

Stem Ginger Sticky Toffee Pudding (V)

Custard, stem ginger ice cream

Pistachio Bavaois

Cranberry, candied orange

Selection of Teas, Coffees and Homemade Petits Fours

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