

The Milestone Hotel
& Residences



PRIVATE DINING & EVENTS

STARTERS

Smoked Chicken & Leek Ravioli
Truffle, parmesan, white wine velouté

Hand Dived Scallop
Curried cauliflower, wild rice, pomegranate, coriander

Baked Conference Pear Tartlet
Shropshire blue, bitter leaves, walnut

MAINS

Rump of Cornish Lamb
Black garlic, anchovy crumb, fondant potato, Hispi cabbage

Pan Roasted Stone Bass
Crushed potato, orange braised fennel, champagne velouté

Wild Mushroom & Truffle Wellington
Smoked onion, baby leek, Madeira reduction

DESSERTS

Vanilla Crème Brulee
Peach, rose, lime

Rhubarb and Custard Millefeuille
Rhubarb sorbet

'Snickers'
Jivara milk chocolate, peanut caramel, shortbread

£125 per person