

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

The Milestone Hotel
& Residences

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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