

CHRISTMAS EVE DINNER MENU

£215 per person

TO BEGIN

Selection Of Homemade Breads
Cultured English butter

Smoked Potato Velouté (V)
Truffle, crispy shallot, Madeira

STARTERS

Hand Dived Scallop
Celeriac, nashi pear, roasted yeast, brown butter hollandaise

Carpaccio of Roasted Heritage Beetroot (V)
Candied orange, pecans, whipped feta, basil

Devonshire White Chicken & Goose Liver Terrine
Quince, pistachio, brioche

Smoked Potato, Goats Cheese & Walnut Raviolo (V)
Confit egg yolk, candied lemon, chive

INTERMEDIATE

Salt Baked Celeriac Tartlet (V)
Granny Smith, Tunworth

Smoked Haddock Fish Pie
Leek, tarragon

Salt Baked Celeriac Tartlet (V)
Caramelised apple, roasted yeast

MAIN COURSES

Roasted Loin of Highland Venison
Fondant potato, bacon creamed cabbage, swede, red wine jus

Loch Duart Salmon en Croûte
Prawn mousse, broccoli, tenderstem, Champagne & caviar velouté

Confit Jerusalem Artichokes (V)
Kale, chestnut, winter truffle, candied lemon

The Milestone Hotel
& Residences

CHRISTMAS EVE DINNER MENU

£215 per person

PRE DESSERT

Vanilla Crème Brûlée

Caramelised apple, hazelnut crumble

Eton Mess (V)

Sour cranberry, coconut yoghurt

DESSERTS

Spiced Pear & Pecan Bread & Butter Pudding

Vanilla ice cream

Warm Chocolate Tart

Tonka bean ice cream

Nougat Terrine

Cherry, pistachio, almond, caramel sauce

Stem Ginger Sticky Toffee Pudding (V)

Custard, stem ginger ice cream

TO FINISH

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