

FESTIVE SET MENU

STARTERS

Spiced parsnip soup, roasted buckwheat, sage (*pb*)
Ned's smoked salmon, celeriac, horseradish remoulade, soda bread
Game, pork & prune terrine, apple chutney
Stilton & leek tart, red onion marmalade (*v*)
Twice baked Montgomery's Cheddar souffle, black truffle (*v*)

MAINS

Roast Norfolk Bronze turkey, traditional trimmings, cranberry sauce
Roast monkfish, cauliflower, seaweed butter sauce
Whole lobster, brown butter hollandaise, chips
Celeriac & black truffle pithivier, port jus, black cabbage (*pb*)
Shorthorn beef fillet, mash potatoes, bone marrow jus

DESSERTS

Winter spiced custard tart, pear compote (*v*)
Sticky toffee pudding, vanilla ice cream (*v*)
Chocolate & cherry trifle (*v*)
Christmas pudding, brandy custard, red currant
Selection of British cheeses, crackers, chutney (*v*)
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Mince pies

3 COURSES - £90



*There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff.
All above prices are inclusive of VAT. Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients. v = vegetarian, pb = plant based, kcal = calories*

Millie's

Lounge
