

— THE MILTON ROOM —



CHRISTMAS PARTY MENU



3 Courses **34.95** | 2 Courses **30.95**

Elevate your celebration by adding
some hors d'oeuvres for your arrival

**Bread, Houmous,
Chorizo & Olives**

£4 per person

**Chef's Selection of
Hand-made Canapés**

3 each **£9** per person

Fizz on Arrival

£6.95 per person

ENTREES

Soup du Jour

Your server will share today's choice.
Served with sourdough croûte

V Vegetarian option available

Beetroot Carpaccio **VE** **N** **GF**

Thinly sliced beetroot, cumin
nut crumble, granny smith apples,
beetroot & fennel relish and
smoked yoghurt

Smoked Mackerel Pâté

Sourdough croûte and
pickled red onions

GF Gluten-free option available

Smoked Salmon **GF**

Confit of poached and smoked salmon,
crème fraîche, tomatoes, pickled red
onions, capers and dressed lambs lettuce

SUPPLEMENT +£2

Chicken Liver Parfait *****

Spelt & beetroot croûtes, pickled
red onions, pea shoots and plum &
ginger chutney

French Rarebit **V** *****

Toasted English muffin topped with red
onion chutney, mushrooms and melted St
Mont cheese. Topped with lambs' lettuce,
pickled red onion and crispy onions

MAINS

Roast Turkey **(N)**

Apple and cranberry stuffing, pigs in blankets, roast potatoes, butternut squash purée, roasted carrots and parsnips, winter greens and a nut crumble. Plus extra gravy for pouring

Parsnip and Chestnut Tart **(N) (VE)**

Walnut, watercress, fresh orange & apple salad with smoked yoghurt

Rump Steak au Poivre

Irish pasture-fed, 21 day aged beef, served with a peppercorn sauce, fries and dressed leaves

SUPPLEMENT +£8 Fillet Steak

Confit Duck Leg **(GF)**

On a cassoulet of smoked bacon, haricot beans and tomato, served with broccoli

Camembert Pithivier **(V) (N)**

Camembert with cranberry chutney and dauphinoise potatoes in pastry with chicory, lambs lettuce, pomegranate and chestnuts in a blood orange dressing

Champagne Beurre Blanc Salmon **(GF)**

Creamed Brussels sprout, saffron potatoes with a Champagne beurre blanc

Boeuf Bourguignon **(GF)**

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots

Honey Roast Gammon **(GF)**

Sprout colcannon mash, confit orange and honey carrots with a red currant jus and apple ketchup

DESSERT

Crème Brûlée **(GF) (V)**

French classic. Vanilla crème brûlée freshly made by our chefs every day

Warm Plum and Apple Tart **(VE)**

Plant based vanilla ice cream

Black Forrest Yule Log **(V)**

Whole and pureed morello cherries, crushed meringue and pouring cream

Vanilla Panna Cotta **(GF)**

Mixed berry compôte

Ice Cream & Sorbet **(*) (V)**

2 scoops. Please ask for flavours

(VE) Vegan option available

Paris-Brest **(V) (N)**

Choux pastry, hazelnut praline, strawberries, candied hazlenuts with a warm chocolate sauce

SUPPLEMENT +£2

Finish your meal the traditional way with a cheese board for £5 per person



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **(G)** Suitable for a gluten-free diet. **(V)** Dishes can be made with non-gluten containing ingredients. **(N)** Suitable for vegetarians. **(*)** Suitable for vegans. **(*)** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.