
FESTIVE SET MENU

3 COURSES - £85

STARTERS

Jerusalem artichoke soup, pumpkin seeds cracker (pb)

Atlantic prawn cocktail, Marie rose

Kale & brussel sprout salad, maple orange dressing (v)

Ham hock, black pudding & chicken terrine, piccalilli

Montgomery cheddar souffle, black truffle (v)

MAINS

Roast Norfolk Bronze turkey, traditional trimmings, cranberry sauce

Shorthorn ribeye steak 280g, bone marrow butter, chips, watercress

Roast halibut, cockles, celeriac, chicken jus

Whole roasted lobster, buttered new potatoes, spiced hollandaise

Wild mushroom wellington, roast pumpkin, green peppercorn sauce (pb)

PUDDINGS

Dark chocolate orange baked tart, vanilla ice cream

Winter fruit & chestnut Eton mess

Clementine & Champagne trifle

Christmas pudding, brandy custard, redcurrants

Selection of British cheeses

pb = plant based | *v* = vegetarian



A discretionary service charge of 13.5% will be added to your bill, all of which is distributed amongst staff. Please let us know if you have any allergies or require information on ingredients used in our dishes.



Millie's Lounge

