



Milebrook House Hotel

Christmas Eve Menu

£45.00

Canapés

Roasted sweet potato and red lentil soup (GF)

Pressed Gressingham duck, pistachio and cranberry terrine, toasted rosemary focaccia, orange, ginger and cranberry chutney (RGF)

Chicory, pear and caramelised walnut salad, crispy blue cheese bon bons, pomegranate dressing (V)

Pan seared Cornish scallops, sautéed rainbow chard, lemon beurre blanc, smoked pancetta crumb (GF)

Spiced plum and port sorbet (GF)

Duo of pork; prosciutto wrapped tenderloin and cider and sage slow roasted belly, celeriac potato cake, sautéed savoy, Dijon sauce (GF)

Fillet of Mortimer Forest venison, wild mushroom and potato pie, creamed potato, parsnip puree, blueberry and port jus (GF)

Wild mushroom and walnut bourguignon, colcannon potato, root vegetable crisps (GF/V)

Pan roasted fillet of Cornish hake, fennel and potato croquettes, wilted baby spinach, champagne and brown shrimp velouté

Warm caramelised banana pancake, honeycomb ice cream, maple butterscotch sauce (RGF)

Steamed date and orange pudding, rum and raisin ice cream, sticky orange sauce

White chocolate crème brûlée, pistachio and cranberry biscotti (RGF)

A selection of English and Welsh cheeses, crackers, sticky fig and red onion chutney, celery

Coffee with petit fours £3.00

Please ask for allergy advice

www.milebrookhouse.co.uk

V= Vegetarian GF=Gluten Free RGF=Request Gluten Free