



Milebrook House Hotel

Christmas Party Menu 2017

3 Courses £25.95—2 courses £19.95

A glass of mulled wine on arrival £3.50 per head (if required pre book please)

Spiced butternut squash and apple soup, bacon crumb (GF)

Hot king prawn cocktail;
lemon and garlic sautéed king prawns, griddled baby gem, caramelised lemon,
Marie Rose sauce, melba toast (RGF)

Pressed local game terrine, toasted pistachio brioche, sticky fig and red onion chutney

Carpaccio of beetroot, wild rocket, goats cheese and candied
walnut salad, balsamic reduction (GF, V)

Traditional roast free range turkey,
chestnut and cranberry stuffing, duck fat roast potatoes, pigs in blankets,
bread sauce, gravy (RGF)

Mortimer Forest venison casserole; slowly braised with port, button mushrooms
and smoked pancetta, potato and celeriac mash, braised red cabbage,
root vegetable crisps (GF)

Salmon en croûte, watercress crème fraîche,
crushed new potatoes and peas, creamed garden leeks

Rosemary roasted butternut squash, spinach and porcini mushroom filo strudel,
garlic and herb sautéed potatoes, Smoked Beechwood sauce (V)

All main courses served with seasonal vegetables

Warm toffee apple gingerbread, maple butterscotch sauce,
vanilla ice cream, candied pecans

Iced winter berry Eton mess parfait, mulled poached pear,
cinnamon meringue, chantilly cream (GF)

Cherry crème brûlée, almond and white chocolate biscotti, brandied cherries (RGF)

Vintage stilton, Pont Gar smoked brie, rosemary crackers, pickled grapes (RGF)

Coffee with festive petit fours £3 per person

Minimum 6 people—*Pre-orders to be made 7 days before booking date*
Price includes Christmas crackers—£15 non-refundable deposit per person on booking

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

Please ask for allergy advice