

THE MILESTONE

Festive Menu

2 Courses £19.95 | 3 Courses £25

Breads

Home baked breads & butter (v)
gluten free bread available upon request

Starters

Parsnip soup (VG) | *parsnip crisps, home baked bread*
Pork belly (GF, DF) | *apricot & cardamom, samphire*
Whipped tofu (DF, GF, VG) | *cherry tomato chutney, rocket, puffed pumpkin seeds*
Pork terrine (GF) | *miso caramel, garden veg, carrot & miso, romanesco*
Cured citrus salmon (GF) | *fennel remoulade, pickled cucumber, capers*

Mains

Beef Bourguignon (GF)
creamed mashed potatoes, pancetta & silver skin onions, red wine jus
Chicken breast
apricot & sage stuffing, apricot gel, seasonal greens, toasted almonds
Coley fillet (GF)
kale, samphire, new potatoes, wakame, caper beurre noisette, scallop
Pork tenderloin
celeriac, pickled apple, black pudding, braised red cabbage
Hazelnut & artichoke nut roast (v)
new potatoes, seasonal greens, piccolo parsnips, parsnip purée
Confit baby pumpkin (DF, GF, VG)
charred brussel sprouts & chestnuts, pickled carrots, puffed pumpkin seeds

Sides

Garlic & thyme new potatoes (GF, V) 3.5
Yorkshire puddings & jus 3.5
Honey glazed Chantenay carrots & piccolo parsnips (V, GF) 3.5
Chunky chips & Parmesan 4.5
Seasonal greens (GF, V) 3.5

Desserts

Christmas pudding (v) | *brandy sauce*
Sticky toffee pear pudding (GF, v) | *butterscotch sauce, vanilla ice cream*
Chocolate sorbet (DF, GF, VG) | *toasted pecans, salted caramel*
Treacle sponge (v) | *orange marmalade, caramel*
3 cheeses | *pear & cranberry chutney, sourdough crackers*

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VG - Vegan

AVAILABLE AT THE MILESTONE FROM NOVEMBER 13TH 2019 - DECEMBER 30TH 2019.
MINIMUM 4 GUESTS, ADVANCED BOOKINGS ONLY, SUBJECT TO AVAILABILITY.

£10 DEPOSIT PER PERSON WILL BE TAKEN AT THE TIME OF BOOKING & RETURNED ON THE DAY OF EVENT.
DEPOSITS WILL BE RETAINED IF NUMBERS ARE AMENDED OR BOOKINGS CANCELLED WITHIN 48 HOURS OF EVENT.
PRE-ORDER REQUIRED FOR ALL FESTIVE BOOKINGS.