

Mill House Boxing Day Menu

Three Courses £49.95 Two Courses £42.95

Starters

- Poached and smoked salmon rilette**, apple remoulade, seeded toast 346 kcal
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) 350 kcal
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) 403 kcal
- Wild mushroom, shallot and tarragon suet pudding**, celeriac and truffle purée, red wine jus (vg, gf) 409 kcal
- Duck liver parfait**, fig jelly, Port syrup and toasted brioche (gfa) 456 kcal
- Jerusalem artichoke velouté**, Parmesan and truffle beignets 642 kcal

Mains

Roasts are served with duck fat roast potatoes and seasonal vegetables

- Roast turkey** with traditional accompaniments (gf) 1249 kcal
- Roast beef (served pink)**, with Yorkshire pudding (gfa) 1204 kcal
- Roast porchetta, (slow roasted belly)** sage and apple stuffing, apple sauce 1248 kcal
- Wild mushroom, truffle, hazelnut and spinach Charlotte**, celeriac purée, tarragon roasted Parmentier potatoes (vg) 829 kcal
- Lemon sole fillet, King prawn mousse**, saffron potatoes, samphire, Veronique sauce (gf) 750 kcal
- Venison, Port, bacon and rosemary pie**, colcannon mash, bourguignon sauce (gf) 1139 kcal
- Fennel, black olive, ricotta and herb ravioli**, watercress purée, braised chicory, gremolata (v) 893 kcal
- Slow roasted duck leg**, duck fat roasties, sour cherries, red wine jus (gf) 1329 kcal

Puddings

- Christmas pudding**, brandy sauce (v, gf) 743 kcal
- Rich dark chocolate fondant**, salted caramel sauce, clotted cream ice cream (v, gf) 859 kcal
- Black Forest Arctic slice**, boozy cherries (v) 467 kcal
- Blackberry and apple crumble tart**, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal
- Toasted waffle**, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal
- Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf) 652 kcal
- Selection of British and French cheeses**, spiced apricot chutney, biscuits (instead of dessert £5pp extra) 763 kcal



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Mill House - www.millhouse-hook.co.uk - 01256 702 953