

The Mill House

New Years Eve Menu

£84.95 per person

Starters

Duck confit, green peppercorn terrine, spiced plum chutney, toasted brioche (gfa) *519 kcal*

French onion soup, Gruyère cheese croute *610 kcal*

King prawn and scallop Thermidor, Pecorino cheese crumb (gf) *399 kcal*

Ox cheek and red wine suet pudding, celeriac truffle purée, red wine jus (gf) *440 kcal*

Smoked salmon, cucumber, grape and dill salad, salmon caviar and horseradish cream (gf) *252 kcal*

Cep mushroom arancini, wild mushroom velouté, roast king oyster mushrooms (vg, gf) *338 kcal*

Mains

Beef fillet, shredded beef croquette, fondant potato, Bordelaise sauce (gf) *1107 kcal*

Chalk stream trout Wellington, fennel purée, saffron potatoes, Champagne butter sauce *765 kcal*

Pan roasted pork tenderloin, ham hock and grain mustard fritter, Sangiovese sauce (gf) *704 kcal*

Jerusalem artichoke, shallot and Cropwell Bishop Stilton tart, roast beetroot, sherry sauce (v) *783 kcal*

Pan fried venison loin, glazed fig, pressed thyme potato terrine, juniper jus (gf) *643 kcal*

Puy lentil, butternut squash and borlotti bean haggis, red cabbage purée, roast cocotte potatoes (vg, gf) *532 kcal*

Dessert Plate or Cheeseboard

Dessert plate; Iced chocolate fudge delice, Blackberry, orange marmalade cream and stem ginger mess, Prosecco and passion fruit jelly, Pineapple Tatin *600 kcal*

Selection of British and French cheeses, spiced apricot chutney, crackers (gfa) *632 kcal*

Coffee or Tea and Petit Fours *484 kcal*

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. 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.

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

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