NEW YEAR *Gala*

Caramelised French onion & shallot soup, topped with a crisp brioche crouton and an extra-mature gruyère & granarolo gratin.

Pressed ham hock & garden pea terrine, served with a tangy golden beetroot piccalilli, brioche melba toast, and micro-mustard greens.

Smoked salmon parfait with cold-smoked ribbon flecks, served with pickled fennel shavings, dill-infused baguette crostini and arenkha caviar.

Smoked, salt-baked beetroot tartare with a crisp goat's cheese bon bon, peppery wild rocket, and crunchy rosemary focaccia croutons.

Pan-seared fillet of beef with king oyster mushroom, velvety celeriac mash potato, crispy leeks, presented with a port & black truffle périgueux sauce.

Pan-roasted corn-fed chicken supreme over a smoked pancetta & creamed leek ragout, served with golden mini duchess potatoes, chanterelle-glazed carrots, and a rich chicken jus.

Pan-seared Scottish salmon fillet served with a saffron-infused fondant potato, crisp tenderstem broccoli and coastal samphire, ikura caviar, and a frothy yuzu & Champagne cream sauce.

Creamy arborio risotto with seared wild mushrooms, whipped mascarpone, granarolo Italian hard cheese, and an nest of crispy micro-leeks.

Deconstructed 'Midnight' Eton mess, marbled cocoa meringue shards, crème de cassis-infused blackberry gel, and velvety bourbon & vanilla bean cream, completed with shimmering edible glitter and fresh winter berries.

Baileys irish cream, mascarpone & chocolate caramel semifreddo, layered with a rich cocoa ripple, topped with a velvety Baileys glaze and fine chocolate shavings, served with a delicate espresso-infused cream.

British farmhouse cheese trio, featuring mature cheddar, creamy blue, and red leicester. served alongside crisp sourdough crispbreads, a rich spiced apple and fig chutney, and a delicate slice of toasted festive fruit loaf.

MILL
HOTEL & SPA