

# TAKE THAT RULE THE W ORLD

29th March 2025, 19.00-Midnight

## STARTER

### **Asparagus and Goats Cheese Quiche Tart (v)**

Spiced beetroot purée and grilled asparagus tips

## MAIN

### **Pan Seared Chicken Supreme**

Spring onion mashed potatoes, garlic-sautéed spinach and leeks, finished with a rich Chardonnay and wild mushroom cream jus

### **Chargrilled Vegetable Wellington (vg)**

Layers of chargrilled vegetables and rocket pesto wrapped in crispy pastry, caponata, kale herb oil

## DESSERT

### **Lemon Tart**

With crumbled meringue, seasonal berry compote, and sweetened whipped cream

Followed by tea, coffee and petit fours

THE MILNER YORK

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(vg) Vegan (v) Vegetarian (gf) Gluten Free

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please inform a staff member of allergies or dietary requirements.