

milsoms
KESGRAVE
HALL

NEW YEARS EVE 2022

*Moët & Chandon
Champagne reception & canapés*

*House smoked salmon, white crab, pink grapefruit,
granny smith & red vein sorrel
(C,E,F,Mu,SD)*

*Roast fillet of beef, dauphinoise potato, parsley root puree,
girolle mushrooms, spinach & oxtail croquette
(Ce,E,G,Mk,SD)*

*Apple cheesecake, crispy caramel, crumble ice cream,
calvados marinated apple & vanilla syrup
(E,G,Mk,SD)*

*Coffee & chocolates
(Mk,SD,N,S)*

ALLERGENS KEY:

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals containing Gluten, [L] Lupin, [Mk] Milk, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds, [Mo] Molluscs

Our suppliers & kitchen handle numerous ingredients & allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare with special dietary requirements will be 100% allergen or contamination free.