


MILSOMS KESGRAVE HALL

FOOD

The allergens contained in each dish are shown in brackets.

Notification of a food allergy will mean your dishes will be served with a small MH&R .
If not please check with one of our team members before starting your food.

Boxing Day Menu 2024

TO START

- Crispy whitebait, paprika mayonnaise, lemon & mixed baby leaves (E,F,G,Mu,SD)
- Treacle cured salmon, ginger & lemongrass puree, pickled beetroot, charred spring onions (F,G,Mu,S,SD)
- Coarse country pâté, pistachios, celeriac remoulade, pickles & charred sourdough (Ce,E,G,Mk,Mu,N,SD)
- Potato soup, Welsh rarebit & crispy shallots (v) (Ce,SD,Mk,G,E)
- Tandoori roasted carrots, chickpea houmous, dukkah, coriander yoghurt & carrot top pesto (v) (G,Mk,Mu,N,S,SD,Se)
- Peking duck spring roll, hoi sin dipping sauce, mizuna, cucumber noodles & crispy spring onion (G,Mu,S,SD,Se,Mk)

MAIN

- Beer battered haddock, chunky chips, minted mushy peas & tartare sauce (E,MK,F,G,SD)
- Steamed chicken & leek suet pudding, mustard mash, hispi cabbage & crispy shallots (G,MK,Ce,Mu,SD)
- Pan fried haloumi, harissa, Israeli couscous pomegranate, roasted heritage beetroot & parsley salad (v) (G,Mk,SD)
- Dingley Dell roast pork, roast potatoes, sage & onion stuffing, apple sauce, seasonal vegetables, red wine jus (G,SD,Mk,E,Ce)
- Roast sirloin of British beef, Yorkshire pudding, roast potatoes, red wine jus & seasonal vegetables (Ce,E,G,Mk,SD)
- Whole grilled Cornish sole, lobster butter, caviar, samphire & a side of new potatoes (F,Mk,SD,Cr)

SIDES – all at £4.95 each

Crispy spiced new potatoes (G,Mk,SD) / Skinny fries (G,SD) / Fat chips (G,SD) / Tomato, basil & shallot salad (SD,S)
Beetroot, orange & feta (Mk,Mu,SD) / Pumpkin & macadamia nut salad, honey & mustard dressing (G,Mu,N,S,SD)
Fine beans with a lemon & confit garlic yoghurt (Mk) / Turmeric roasted cauliflower, sauteed onion, raisins & pine nuts (N,S)
Chive butter new potatoes (Mk) / Radish & red onion mixed leaf salad, classic house dressing (Mu,S,SD)

PUDDING

- Marmalade Bakewell tart, chilled anglaise, poached oranges, & clotted cream (v) (G,E,Mk,SD,S,N)
- White chocolate & passion fruit cheesecake, pineapple compot, passion fruit gel, crispy mango & raspberry sorbet (G,Mk,E,SD)
- Sticky toffee pudding, dates & toasted walnuts, toffee sauce, crème anglaise (E,G,Mk,N,SD)
- Vanilla brûlée, berries & shortbread (v) (Mk,E,G,SD)
- Selection of British cheeses, apple chutney, celery & grapes (Ce,Mu,G,Mk,SD)
- Chocolate & raspberry profiteroles, crème Chantilly, raspberry compot, white chocolate shavings (E,G,Mk,SD,S)

To order food

Your order will be taken by one of the waiting staff. Any gratuities are entirely at your discretion and will be shared equally amongst the staff.

3 COURSES - £65.00 PER PERSON

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