



VE DAY DINNER MENU

SATURDAY 7TH MAY 2022

CANAPÉS

Smoked cheddar and spam croquette (E,G,Mk,SD)

Truffle Woolten pie (V) (E,G,Mk)

Game sausage en croûte, Cumberland sauce (E,G,Mk,Mu)

Talbooth smoked salmon rilette, keta caviar and dill (E,F,G,Mk,Mu)

Asparagus and goats cheese quiche (V) (E,G,Mk)

STARTER

Poached Native lobster

'Beans on toast' and vegetable pickles (C,G,Mk,SD)

MAIN

Fillet of British beef with featherblade and smoked cheese croquette

Girolle mushrooms, pomme Anna, asparagus and Madeira jus (E,G,Mk,SD)

DESSERT

Condensed milk panna cotta with bread pudding pain perdu

Strawberry consommé, caramelised white chocolate (E,G,Mk,SD)

ALLERGEN KEY

[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



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