

THE *Rising* SUN



Christmas Party Menu

2023

Warm bread & butter

Starters

Rosary goat's cheese, beetroot & red onion tart with roasted hazelnuts and dressed leaves · v/ve*
Hot smoked trout, horseradish & crème fraiche, sourdough toast and chives
Ham hock terrine, dried cranberry & pistachio crumb, fig chutney and malted granary toast
Tiger prawn & crayfish cocktail with avocado, fennel & apple

Mains

Norfolk turkey breast, thigh and chestnut & sausagemeat stuffing rolled in bacon, pigs-in-blankets, roast potatoes, parsnips and turkey gravy
Slow braised blade of Scotch beef, roast garlic, mashed potato, and button mushroom, silverskin onion & pancetta red wine sauce
Chestnut, spinach & mushroom Wellington, mushroom & leek cream sauce, roast garlic mashed potato and crispy leeks · v/ve
Pan-roasted stone bass fillet, Jerusalem artichoke puree, creamy flageolet beans, crispy kale, roast garlic, red wine jus
Served with shredded Brussel tops & cranberry, honey & thyme chantenay carrots and braised red cabbage

Desserts

Chocolate roulade, drunken black cherries, sour cream & chocolate sauce
Clementine posset, candied peel, amaretti biscuit
Christmas pudding, brandy ice cream, caramelised pecans
English cheeseboard (Colston Bassett stilton, Sussex Charmer & Baron Bigod brie) crackers, grapes & membrillo - £3.00 supplement

Coffee or tea

Homemade Fudge

£35 per head

Menu available Thursday 30th November - Friday 22nd December (excluding Sundays)

Special £28pp two course rate for lunchtimes only

Tables by advanced booking only, £5 deposit per person on reservation, min 6 persons

Orders to be received ten days in advance of reservation using booking form emailed to mail@risingsunmilland.com

Most allergens catered for upon request

v vegetarian · v* adapted to vegetarian · ve vegan · ve* adapted to vegan