

Goose Lunch Menu

Thursday 12th December

Warm bread & butter

Starters

Ham hock croquettes, burnt apple ketchup, baby watercress

Rosary goat's cheese, rainbow beets, blood orange, rocket
toasted hazelnuts, citrus vin, dill fonds v/ve*

Potted hot smoked chalkstream trout with lemon, parsley & caper,
baby watercress, sourdough toast

Crayfish & Atlantic prawn cocktail, Bloody Mary sauce, red chicory, fennel, avocado, dill

Mains

Goose breast (served pink), chestnut & sausagemeat stuffing, pigs-in-blankets,
roast potatoes, parsnips, apple sauce and gravy

Slow braised blade of Scotch beef, roast potatoes, braised red cabbage,
Bourguignan red wine sauce

Mushroom, lentil & chestnut Wellington, braised red cabbage,
mushroom, red wine & miso sauce pb

Pan-fried sea bream fillet, parmentier potatoes, braised leeks, blood orange, fennel & dill
dressing

Served with shredded Brussel tops & cranberries and honey & thyme chantenay carrots

Desserts

Chocolate & passion fruit roulade, pistachio crumb, sour cream & chocolate sauce

Clementine cake, candied peel, clotted cream

Christmas pudding, Cognac cream, caramelised pecans

Biscoff cheesecake, blueberry sorbet

Artisan English cheeseboard - Colston Bassett stilton, Sussex Charmer & Baron Bigod brie

-
crackers, grapes & fig relish £3.00 supplement

Coffee or tea

Chocolate petit four

£36 per person

Menu available 12th December Lunch time only

Tables by advanced booking only, £5 deposit per person on reservation, min 4 persons

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

