



2025

CHRISTMAS PARTY *Menu*

Warm bread & butter, Christmas Crackers

STARTERS

Cream of celeriac soup, chestnut pesto v

Rosary goat's cheese, caramelised onion & walnut filo pastry tart, herb salad v

Severn & Wye smoked salmon, candied beetroot, orange, fennel & pea shoots

Potted beef shin, sourdough toast, baby watercress, cornichons

Cocktail of Tiger prawns, Bloody Mary sauce, cos lettuce, avocado, cucumber, chives

MAINS

Bacon rolled Norfolk turkey breast, chestnut, apricot & pork stuffing,
pigs-in-blankets, roast potatoes, parsnips, turkey gravy, cranberry sauce

Slow roast spiced belly pork, crushed new potatoes, braised red cabbage,
mulled cider sauce, pear & vanilla puree

Pan-fried sea bream fillet, tomato & saffron risotto, crispy kale, parsley oil

Comte choux gougères, mushrooms, leeks & chestnuts in cream & white wine,
spiced red cabbage v

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

DESSERTS

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

Clementine & lemon tart, clotted cream, toasted almonds v

Christmas pudding, Cognac cream, caramelised pecans v

Biscoff cheesecake, blueberry sorbet pb

Artisan English cheeseboard - Colston Bassett stilton, Sussex Charmer &

Baron Bigod Brie - crackers, membrillo, grapes & fig relish - £5.00 supplement

Coffee or tea

Chocolate petit four

£40 per person

Ts & Cs

• Special £30pp 'Main Dessert' rate for lunchtimes only • Vegan menu available upon request • Most allergens can be catered for—please enquire directly • 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