



2026

CHRISTMAS PARTY *Menu*

Warm bread & butter, Christmas Crackers

STARTERS

Curried lentil, parsnip & apple soup, crispy bhargi onions pb

Ham hock terrine, sourdough toast, dried cranberry & pistachio crumb, fig relish

Goat's cheese & beetroot arancini, walnut, shallot & maple syrup vinaigrette,
lamb's lettuce v

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

Tiger prawns, Bloody Mary cocktail sauce, cos lettuce, avocado, cucumber, chives

MAINS

Roast Norfolk turkey breast and bacon rolled turkey thigh, walnut, apple, sage &
pork stuffing, pigs-in-blankets, roast potatoes, turkey gravy, cranberry sauce

Slow braised beef blade, Parmesan & truffle mash, rich red wine & beef jus,
chestnut, pancetta & sage crumb

Pan-fried sea bream fillet, crushed new potatoes, saffron, caper & lemon butter
sauce, pickled apple, dill & toasted hazelnuts

Comté choux gougères, wild mushroom & leek velouté, roasted cauliflower florets,
tarragon, lemon & parsley pesto v

*Served with shredded Brussel tops, chestnuts & lemon and maple, orange & thyme
roasted carrots & parsnips*

DESSERTS

Profiteroles with Baileys cream & chocolate sauce

Clementine & lemon posset, cranberry & orange compote, pistachio sable

Christmas pudding, Pedro Ximenez soaked prunes, crème anglaise

Biscoff cheesecake, blueberry sorbet & coulis 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

Menu available Tuesday 1st December - Tuesday 22nd December

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