

The Millstone Christmas Day Menu 2025

A glass of premium bubbles on arrival

STARTERS

WILD MUSHROOM AND CHESTNUT SOUP (VG)

[Creamy wild mushroom soup enriched with chestnut, topped with a drizzle of aromatic truffle essence]

SMOKED SALMON TERRINE TRIANGLE

[Mousse terrine made with crème fraîche, and a honey-mustard salmon, finished with smoked salmon]

ROCKET SLEIGH BURRATA (GF)

[Creamy burrata cheese with fresh rocket leaves, sweet cherry tomatoes and a festive drizzle of vibrant pesto sauce]

COGNAC AND CITRUS COUNTRY PÂTÉ

[Luxurious blend of duck liver and pork delicately finished with cognac with a whisper of orange]

Mains

TURKEY ROULADE WRAPPED IN STREAKY BACON (GF)

[Herb and chestnut stuffing, enrobed in crisp bacon, served with caramelised parsnips, carrots, buttered Brussels sprouts and cranberry sauce]

FESTIVE NORWEGIAN SALMON (GF)

[Oven-roasted Norwegian salmon fillet served with buttered chantenay carrot, tender asparagus, wilted winter greens, finished with a delicate prosecco and saffron cream sauce]

DUO OF DUCK (GF)

[Confit duck leg and pan-seared breast accompanied by honey-glazed red cabbage, tenderstem broccolini, chantenay carrots and rich Madeira shallot jus]

HARVEST WELLINGTON (V)

[Root vegetables, roasted chestnuts and tender asparagus encased in golden puff pastry, served with Brussels sprouts, baby corn, sugar snap peas and rich vegetable gravy]

FEAST CUT T-BONE

[16 oz, 28-day dry-aged T-bone steak served with cherry tomatoes, golden Yorkshire pudding and Brussels sprouts, finished with a luxurious Madeira Diane sauce]

Desserts

CHRISTMAS PUDDING

[Rich fruit-laden festive pudding infused with rich spices and citrus, served with warm brandy sauce]

DARK CHOCOLATE FONDANT

[A decadent dark chocolate sponge dome with a rich oozing chocolate centre]

RASPBERRY TRIFLE GÂTEAU

[Sherry-soaked plain sponge with layers of raspberry and vanilla syllabub, finished with white chocolate curls and freeze-dried raspberry crumb]

FRUIT PLATTER (VG) (GF)

[Artful selection of fresh seasonal fruits, beautifully arranged and finished with a touch of mint]

**With warmest wishes for a joyous Christmas and a prosperous New Year
– from all at The Millstone**

£ 125
PER ADULT

KIDS UNDER 11 DINE
FOR £65