THE MILL

SONNING

WELCOME TO *ELEGANT* AT THE MILL

FESTIVE MENU

To begin, enjoy complimentary bread, followed by a main course and dessert of your choice.

Should you wish to have a starter, please order between the following times to allow time for all courses:

Matinee: 12:00 - 12:45 | Evening: 18:00 - 18:45
Starters are not available at our Sunday evening concerts

STARTERS

£8.50

(A starter is included if you have pre-paid for a three-course menu)

Bon Voyage onion soup

with black truffle Chantilly cream

GF VG *option available*

Loch Duart smoked salmon

with Liliput capers, shallot, parsley, chive crème fraîche and rye bread

GF *option available* DF *option available*

Duck liver parfait

with smoked duck, spiced apple and raisin, Melba toast

GF *option available*

Please speak to your server about any dietary requirements, we will do our best to accommodate you

VG Vegan GF Gluten-Free DF Dairy-Free

An **optional** 12.5% service charge is added to your bill to reflect your dining experience (drinks and pre-paid food). If you would prefer not to pay this, please inform your server or a manager. Thank you.

THE MILL

SONNING

MAIN COURSES

Free range turkey breast
filled with seasonal stuffing, wrapped in Parma ham, fondant potato, pig in blanket, Chantenay carrots, Brussels sprouts, cranberry sauce, Madeira and Cognac jus

GF

Steamed plaice fillet
stuffed with salmon and dill mousse, ratte potatoes, sautéed spinach, white wine and herb sauce

GF

Port-braised venison shoulder
with roasted baby onions, mashed potato, Chantenay carrots, kale and port jus

GF

Root vegetable pottage
cannellini bean and buckwheat, mixed quinoa, root vegetable crisps

VG GF

Enjoy a side portion of our chef's selection of seasonal vegetables £4.50

DESSERTS

Traditional Christmas pudding
with brandy sauce and fresh redcurrants

De-Lovely Sherry Trifle
fruit jelly with sherry sponge, vanilla custard, sherry cream and chocolate shards

French and English cheeses
(£2.75 supplement)
with crackers, spiced apple chutney, grapes and celery

GF *option available*

Dark chocolate and blood orange tart
with pouring cream

GF DF *option available*

ALTERNATIVELY

Beechdean vanilla ice cream
GF

Vegan vanilla ice cream
VG

Mango sorbet
GF DF

TO FINISH

Tea and coffee from £2.50

An **optional** 12.5% service charge is added to your bill to reflect your dining experience (drinks and pre-paid food). If you would prefer not to pay this, please inform your server or a manager. Thank you.