THE MILL
SONNING

NEW YEAR'S EVE

CELEBRATION MENU 2026

To begin, enjoy complimentary bread,

AMUSE-BOUCHE

Celeriac and apple velouté, black truffle Chantilly cream (GF)

STARTERS

French onion soup, Gruyère crouton and garlic cream

Duck liver and cognac parfait, smoked duck, brioche and pear chutney (GF Available)

Beetroot-cured salmon gravadlax, shallots, lilliput capers, sour cream, caviar and rye bread (GF Available)

MAIN COURSES

Beef Wellington, fondant potato, sautéed spinach and Madeira jus

Root vegetable Wellington (V), fondant potato, sautéed spinach and white wine cream sauce

Lemon sole meunière, buttered baby potatoes, romanesco and purple broccoli (GF)

DESSERTS

Classic crêpe Suzette with vanilla ice cream

Dark chocolate and cherry torte, chocolate crumb and pistachio ice cream

Selection of French and English cheeses, crackers, chutney, grapes and celery

TO CONCLUDE, FOR NOW...

A choice of filter coffee or tea served with a petit four

TO ENJOY POST-SHOW

Mini beef or vegetarian sliders, charcuterie boards and cheese platters

A selection of sweet treats

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 (food and drink). If you would prefer not to pay this, please inform your server or a manager. Thank you.