



THE MILL
HOTEL

NEW YEARS EVE THE MILL HOTEL

AMUSE BOUCHE

selection of breads, flavoured butters

STARTERS

Quails egg boudin noir, pickled walnuts, aged balsamic

Baby beet risotto, beetroot gel, truffle & amaranth

Seared king scallop, butter poached lobster, bisque sauce

PALATE CLEANSER

mojito granita

MAINS

Slow braised short rib of beef, smoked garlic mash, red wine sauce

Wild bass, braised fennel, fondant potato, Chablis beurre blanc

Mediterranean vegetable ragout, aubergine caviar, sweet potato parmentier

Parma ham wrapped ballontine of chicken, creamed savoy cabbage, fondant potato, crispy chicken skin

DESSERTS

Maple roasted winter fruits, with blackcurrant sorbet

Apple tarte tatin, salted caramel sauce vanilla ice cream

Selection of British cheeses, Black bomber, stilton, brie, with chutney, grapes, celery & crackers

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

Walnut Tree Lane, Sudbury CO10 1BD | 01787 375544
sales@themillhotelsudbury.co.uk