

# Christmas Day Menu

**Adults £85**

**Child £40**

**Under 2 years old Free**

Guests will be welcome from 11:00am to enjoy canapes  
and glass of Bubbly.

Dinner will be served at 12:00 with doors closing at 16:00 sharp.

Book via email or call us.

Non-refundable deposit of £20 per person  
will be required within 5 days of the booking.

The menu choices are due 14 days prior Christmas Day

[info@themillracepub.com](mailto:info@themillracepub.com)



Please inform us while booking about any food intolerances, allergies or any other dietary requirements.

T&C

Deposits are non-refundable and can not be transferred forward or taken off the remaining amount. Balances not paid before the due date might result with the booking being cancelled.

Due to current affairs changes in menu can happen at short notice.

# Christmas Day Menu

## WELCOME CANAPÉS & PROSECCO

Smoked salmon and dill crepes.  
Black olives and sundried tomatoes puff pastry twist (VE, PB)

### TO START

Celeriac, hazelnut and truffle soup. (VE, PB, GF)

Goat cheese soufflé

with pickled beetroot and quince purée.

Game terrine

with cider-soaked raisins and panettone toast.

In house cured salmon

with Foxtail gin-soaked cucumber

All served with fresh home baked bread and salted butter.

### MAIN EVENT

Herefordshire free-range turkey breast wrapped in Parma ham.

Served with duck fat and thyme roast potatoes, chestnut stuffing, pigs in blankets and homemade jus.

Individual Herefordshire beef wellington

Served with duck fat and thyme roast potatoes, chestnut stuffing, pigs in blankets and homemade jus.

Pan roasted Halibut

Served with dill new potatoes, samphire and brown shrimp butter.

Cauliflower steak

Served with pickled carrot ribbons and chestnut velouté. ( VE, PB, GF)

All mains served with a selection of seasonal vegetables, braised red cabbage and cauliflower cheese to share.

### SWEET COURSE

Traditional Christmas pudding.

served with Courvoisier sauce and cranberry conserve.

Chocolate and raspberry delice

with blood orange sorbet and blood orange disc.

Mulled wine crème Brûlée

with homemade ginger and oat biscuit.

Lemon and lime Tart

with chantilly cream and kirsch-soaked cherries.

Walnut and pistachio Baclava

Served with blood orange sorbet. (VE, PB)

### TO FINISH

Coffee or tea with a mince pie

### END

Cheeseboard

Selection of 4 cheeses, Miller's Damsel crackers, grapes, celery, walnuts, red onion marmalade and salted butter.  
(supplement of £10)

VE- suitable for Vegetarians PB- Plant Based GF - Gluten Free