



THE MILL HOTEL

FESTIVE LUNCH & DINNER MENU

2 Courses £28.95 | 3 Courses £37.95

STARTERS

Roasted butternut squash soup | wild garlic pesto & warm artisan roll **G (V/VE & GF on request)**

Ham hock & black bomber croquettes | fig chutney, coriander oil **C,E,G,F,L,M,MO,MU,N,P,S,SE,SO**

Beetroot gravalax | sauce gribiche, toasted crostini **E,F,G,MU,SO (GF on request)**

MAINS

Traditional roast turkey breast | roast potatoes, pigs in blankets, sage stuffing, roast parsnip, carrots, Brussel sprouts, braised red cabbage, Yorkshire pudding, rich turkey jus **E,G,M,SO (GF on request)**

Herb crust roasted salmon | buttered new potatoes, tenderstem broccoli, tarragon beurre blanc **F,G,M,SO (GF on request)**

Portobello mushroom tian | smoked garlic mash, caramelised red onion, wild garlic pesto, crisp carrot **SO (V/VE & GF on request)**

DESSERTS

Traditional Christmas pudding | warm brandy sauce **E,G,M,S,SO**

Salted caramel beignets | caramel sauce, calvados crème fraîche **E,G,M,S,SO**

Double chocolate & Baileys cheesecake | winter compote **E,G,M,S,SO**

Mulled wine winter fruit crumble | custard **E,M,SO (V/VE & GF on request)**



THE MILL HOTEL

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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