



THE MILL HOTEL

NEW YEAR'S EVE MENU

5 Courses | £109.95

FOR THE TABLE

Warm artisan bread selection | whipped seasonal butters **G,M**

TO START

Lobster bisque | prawn dumpling, fennel crisps **CR,E,F,G,M,SO**

Jerusalem artichoke soup | wild garlic pesto, artichoke crisp **SO (V/VE & GF on request)**

Smoked duck carpaccio | pickled blackberries, brioche **E,G,M,SO**

Wild mushroom & smoked garlic ravioli | beurre blanc **E,G,M,SO**

PALATE CLEANSER

Elderflower sorbet & mint

TO FOLLOW

Slow cooked short rib of beef | garlic mash, winter vegetables, jus **C,M,SO**

Classic bouillabaisse | saffron cocottes, baby fennel, aioli **C,CR,E,F,M,MO**

Pan-roasted chicken supreme | potato pave, tenderstem broccoli, wild mushroom & pancetta cream **M,SO**

Baby beetroot & butternut squash risotto | truffle & vegan parmesan crisp

TO FINISH

Apple tarte tatin | salted caramel sauce, vanilla bean ice cream **E,G,M,S**

Amaretto roasted winter fruit | vanilla ice cream, oat crumb **S,SO (V/VE & GF on request)**

After eight cheesecake | mint chocolate ice cream **G,M,S,SO**

Selection of British cheeses with a glass of port | chutney, grapes, apple, artisan crackers **C,E,G,M,S,SO (£5 supplement)**

*Followed by tea, coffee & petit fours
with a glass of bubbles at midnight*



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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