

Dinner

£31.95 per person

To Start..

- ◆ Caramelised shallot, dolcelatte and vine ripened plum tomato tarte tatin, with a rocket salad dressed with balsamic and herb vinaigrette
- ◆ Chicken and wild mushroom parfait with spiced plum chutney, mixed baby leaf and a herb crostini
- ◆ Ham hock terrine with parsley, spiced apple & ginger relish with herb leaves
- ◆ Rocket, sunblush tomato & Roquefort tart with endive & herb salad and black rice vinegar oil

For Main..

- ◆ Corn-fed chicken supreme, roasted with thyme, bubble 'n' squeak potato cake, wilted baby greens, crispy pancetta and a shallot gravy
- ◆ Roasted belly of pork, on a garlic mash with caramelised shallots and an apple jus
- ◆ Mille feuille of chargrilled aubergine, plum tomato and goats cheese, lemon dressing and parmesan crisp
- ◆ Roast fillet of hake with rocket pesto mash, slow roasted plum tomatoes and caramelised leeks

For Dessert..

- ◆ Lemon curd and blueberry bread and butter pudding
- ◆ Tian of exotic fruits, with mango bavarois and pistachio nut tuille
- ◆ Cappuccino crème brulée, with pecan nut shortbread
- ◆ Vanilla panna cotta with a coffee and sambuca foam

£34.95 per person

To Start..

- ◆ Fresh and smoked salmon tower, with a fresh dill, tomato and lemon dressing
- ◆ Goats cheese & fresh burst tomato with marinated courgettes timbale with rocket, herb dressing and balsamic glaze
- ◆ Salad of marinated artichoke hearts and asparagus, with toasted pine kernels, and sherry vinegar dressing
- ◆ Chilli spiced pear filled with blue cheese presented with parma ham and rocket

For Main..

- ◆ Pan-fried chicken breast with sage dauphinoise potatoes, green beans with redcurrant and red wine jus
- ◆ Seared salmon with braised fennel, potato rosti, French beans and chive beurre blanc
- ◆ Slow braised lamb shanks, champ potato, sautéed savoy with mint and parsley sauce
- ◆ Wild mushroom and pine nut pithivier, with watercress butter sauce

For Dessert..

- ◆ Chocolate marquise with roast hazelnut cream and white chocolate sauce
- ◆ Lemongrass and ginger panna cotta, with mango salsa and chilli tuille biscuit
- ◆ Pear and ginger cheesecake
- ◆ Fresh raspberry crème brulée, with almond tuille

milburns reserves the right to substitute menu items when supply dictates for an item of equal or greater value without prior notification. Please be advised that we cannot guarantee our food is prepared in a nut free environment.

All prices are exclusive of VAT at the prevailing rate

Dinner

£37.95 per person

To Start..

- ◆ Seared red mullet on a Greek style salad with mint & lemon dressing
- ◆ Chargrilled artichoke, asparagus and wild mushroom salad with beetroot oil
- ◆ Smoked salmon and dill terrine, with saffron dressing and cherry tomato confit
- ◆ Smoked chicken & asparagus tower with shaved parmesan, herb oil with curly endive

For Main..

- ◆ Supreme of marinated lemon chicken filled with an herb mousseline, fine green beans with a julienne of roasted peppers, crushed new potato and a chive beurre blanc
- ◆ Roasted duck breasts, served pink with duck fat roasties, glazed root vegetables and reduced pork jus
- ◆ Rolled loin of lamb with mint pesto sauce, parsley mash, thyme roasted carrots, spinach and roasted thyme garnish
- ◆ Red snapper fillet, with crayfish bisque, roasted fennel galette and wilted spinach
- ◆ Gorgonzola and sage polenta, with a spiced continental beans cassoulet

For Dessert..

- ◆ Apple chiboust, with calvados, vanilla caramel and hazelnut tuille
- ◆ Jasmine tea brulée with a banana dumpling
- ◆ Classic glazed lemon tart, with mascarpone and crushed raspberries
- ◆ Spiced Milburns winter pudding with Cognac cream

Add a little extra..

Soup £3.75

- ◆ Spiced apple and parsnip soup with toasted almonds and rosemary oil
- ◆ Butternut squash and ginger soup with sage cream
- ◆ Roasted plum tomato and basil soup with ciabatta croutons
- ◆ Sweet potato and lemon grass soup
- ◆ Watercress and sorrel and crème fraîche soup

Sorbet £3.75

- ◆ Champagne and coconut sorbet
- ◆ Tequila and lime sorbet

Cheese £5.75 per person (served by table)

- ◆ Traditional British cheeses dressed with celery, figs, grapes and chutney. Accompanied by breads and biscuits

Dessert Wine

- ◆ Miranda raisined muscat, Griffiths NSW, Australia, 2005 (375ml) £14.95

Port

- ◆ Fonseca lbv, Oporto, Portugal, 2000 £24.50

Coffee

All menus are served with freshly brewed coffee and tea

Why not add a finishing touch?

- ◆ Belgian chocolate truffles £1.95
- ◆ Traditional Turkish delight £1.65
- ◆ Handmade florentines £1.75

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