



CHRISTMAS BALL

AT THE ITALIAN MILL, MUSEUM OF MAKING

FESTIVE MENU

Winter Spiced Parsnip Soup (ve, gfo)

Warm sourdough

Mushroom Pate (ve, gfo)

Truffle oil & granary bread

Classic Prawn Cocktail (df, gfo)

Granary bread

Turkey Roulade Stuffed with Sage & Onion, Wrapped in Bacon (df, gf)

Pig in blanket, stuffing, roasted carrots & parsnips, roasted potatoes & pan gravy

River Kitchen Roasted Gammon Ham (df, gf)

Dauphinoise potatoes, broccoli, port & cranberry sauce

Cajun Spiced Sweet Potato & Cream Cheese Roulade (ve, gf)

Roasted carrots & parsnips, green beans, roasted potatoes & tomato jus

Our main courses are served with braised red cabbage & brussel sprouts served to the table to share

Traditional Christmas Pudding (gfo, veo)

Brandy sauce

Belgian Chocolate Truffle Dessert (ve, gf)

Chocolate sauce

New York Cheesecake (gf)

Raspberry sauce & fresh berries

Teas, coffees and mince pies available at our self-serve drinks station

Please ask us about our halal adaptable menu items

Pre-orders are required a minimum of 6 weeks prior to your event with all dietary requirements specified on our handy spreadsheet.

**gf – Gluten free, df - Dairy free, gfo - Gluten free option,
dfo - Dairy free option, veo - Vegan option**