



Christmas Ball

AT THE ITALIAN MILL, MUSEUM OF MAKING
4 COURSE MENU

Bread Baskets & Dipping Oil

Truffled Celeriac Soup (dfo,v)
Crispy Sage, Rustic Sourdough

Prawn & Crayfish Cocktail (gfo,df)
House Marie Rose Sauce, Bloomer Bread

Ardennes Pâté (gfo)
River Kitchen Onion Chutney, Mixed Leaf Salad,
Cornichons, Toasted Granary

Braised Daube of Beef (gf,df)
Roast potatoes, beef gravy

Turkey Ballotine (gf,df)
Roast potatoes, Pig in blanket, Sage stuffing, Turkey Gravy

Winter Wellington (ve)
Mushroom Duxelles, Slices of Winter Root Vegetables,
Puff Pastry, Mashed Potatoes

Roast Vegetable Cassoulet (ve,gf)
Herb Mash

Our main courses are served with roasted carrots, parsnips,
brussel sprouts and braised red cabbage to share.

Sticky Toffee Pudding
Served with 'Wire Works' Whisky Cream

Chocolate Torte (veo,gf)
Chocolate Shards, Dark Chocolate Sauce

Winter Pavlova
Port & Cherry Compôte, Chantilly Cream

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
on our spreadsheet, with all dietary requirements specified.

gf - Gluten free, df - Dairy free, ve - Vegan,
v - Vegetarian, O - options available / adaptable