

# Milly's

## FEASTING MENUS

Option one  
45 per person

### **Starters for the table**

Tomato and mozzarella arancini, spring onion mayonnaise  
Serrano ham, rapeseed oil  
Smoked beetroot, goats curd, candied walnuts

### **The main event**

Lemon and thyme spatchcock chicken  
Fish pie  
Leek and Montgomery cheddar tart

### **Sides for the table**

Seasonal greens, hazelnut dressing  
Garlic roasted new potatoes  
Green beans, mustard, crème fraiche

### **Pudding for the table**

Seasonal fruit and pistachio pavlova



## FEASTING MENUS

Option two  
55 per person

### **Starters for the table**

Terrine, toast, pickles

BBQ garden potatoes, smoked mackerel, crème fraiche, pickles

Grilled broccoli, cashew cream, egg, smoked paprika crumb

### **The main event**

Roast suckling pig

Sea bream, samphire, salsa verde

Potato, celeriac, Godminster vintage pie

### **Sides for the table**

Garden herb roast potatoes

Buttered hispi cabbage

Salt baked sand carrots, caraway, chervil

### **Pudding for the table**

Apple & bramble crumble, vanilla custard



## FEASTING MENUS

Option three  
65 per person

### **Starters for the table**

Shell on black tiger prawns, garlic butter, siracha mayonnaise  
Burrata, tomatoes, rocket, kale pesto  
Middle white pork loin, tonnato, green beans, olives

### **The main event**

Grilled rump of beef, chimichurri  
Whole roast plaice, aioli  
Roast cauliflower steak, capers & brown butter

### **Sides for the table**

Gratin potato  
Seasonal greens, roasted beets, black garlic  
Braised fennel

### **Pudding for the table**

Lemon tart, crème fraiche, berry compote