



Black Pool
MILL

Christmas Day Menu

Adults £125 - Children £60

TO START

Amuse-bouche of citrus panna cotta lollipop | crème fraîche

STARTERS

Roast sweet potato & red onion soup v | miller's focaccia | black garlic butter

Ham hock & pheasant terrine | prune purée | compressed apple

Hot smoked salmon croquette | celeriac remoulade

Whipped goat's cheese & beetroot cheesecake v | beetroot gel | rye crumb

MAINS

Pembrokeshire roast turkey | duck fat roast potatoes | pigs in blankets | stuffing | roasted carrot & parsnip | gravy

Thinly sliced Landsker sirloin | smoked Caws Cerwyn mashed potato | Yorkshire pudding | roasted carrot | wilted spinach | beef jus

Salmon & lemon en croûte | sultana butter | roast potatoes | carrots & parsnips

Root vegetable press of celeriac, butternut squash, carrot & beetroot vg | roast potatoes | sage & onion stuffing | vegetable jus

Additional accompaniments: balsamic red cabbage | brussels sprouts | chestnuts | minted peas & bacon

DESSERTS

Christmas pudding | brandy butter

Dark chocolate crèmeux | hazelnut brittle | Kinder Bueno ice cream

Clementine crème brûlée | homemade shortbread | Chantilly cream

Chocolate peanut butter pudding vg | vegan salted caramel ice cream

Cheeseboard with port infused Per Las | homemade crackers | whipped butter

TO FINISH

Hot beverage with a mince pie