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PRIVATE DINING



Milford Hall Hotel & Spa is the perfect location for your private luncheon or dinner. Whether you're celebrating a special birthday or a wedding anniversary let us be your hosts. Birthday and anniversary parties are such special occasions, often with family coming from far and wide to celebrate with their family – they are truly moments to remember! With private rooms seating up to 120 people we can cater for you and your special day.

Our talented Chef and his team have put together the following delicious dishes using fresh and locally produced produce wherever possible. We can't promise that your tummies aren't going to start rumbling just reading this!



AA Rosette award for quality cuisine.

. STARTERS

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- Seasonal soup of the day £6.25
 - Waldorf salad, blue cheese dressing, salted walnuts (Gluten free) £6.50
 - House cured Gravadlax of salmon, beetroot relish, celeriac remoulade, mustard & dill dressing £7.95
 - Balsamic roasted pork belly, caramelised figs, rockets salad (Gluten free) £7.95
 - Crayfish, crab & prawn bolero, mild chili & coriander dressing (Gluten free) £7.95
 - Garlic roasted chestnut & field mushrooms, thyme croute, parmesan gratin, truffle oil £7.50
 - Chicken liver, rosemary & brandy terrine, caramelised onion chutney, toasted brioche, baby leaf salad £7.50
 - Seasonal melon rose, orange sorbet (Gluten free) £6.25



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MAIN COURSE

- Roasted lamb rump, Mediterranean vegetables, peppered mash, pesto dressing (Gluten free) £17.95
- Slow braised leg of lamb, garlic roast potatoes, minted redcurrant jus, parsnip crisps, seasonal vegetables £14.95
- Chargrilled New Forest pork Entrecote, smoked bacon, apple & thyme compote, cider jus, roast new potatoes, seasonal vegetables £12.95
- Baked breast of chicken, pancetta, goats cheese, sweet chili & roasted red pepper coulis, basil crushed potatoes, vegetables £12.95
- Mustard topped roast "Style Farm" beef sirloin, Yorkshire pudding, Port & chive jus, seasonal vegetables £17.95
- Lemon & Basil marinated salmon supreme, brown shrimp & mussel Beurre Blanc, new potatoes & seasonal vegetables (Gluten free) £15.95
- Pan seared corn fed chicken supreme wild mushroom, seed mustard & sherry cream sauce, sweet potato mash & seasonal vegetables £13.95
- Baked fillet of sea bass, crayfish, fennel & tomato Concasse, buttered dill potatoes, seasonal vegetables (Gluten Free) £13.95
- Roast butternut squash, spinach & feta tart, Tapenade, new potatoes & rocket salad £11.95



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DESSERTS

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- White chocolate, raspberry & coconut meringue roulade, £6.25
 - raspberry & Vodka sauce (Gluten free)
 - Tasting of chocolate Three Ways £7.25
 - Lemon refresher – Lemon Three Ways £7.25
 - Apple, pecan & maple crumble £7.25
 - Traditional Italian tiramisu, coffee bean syrup £7.25
 - Dark chocolate Nemesis, strawberry coulis (Gluten free) £7.25
 - Raspberry & ginger cheesecake with ginger syrup £7.25
 - Mango & coconut iced Parfait, pineapple & Malibu coulis (Gluten free) £7.25
 - Selection of Cheeses & Biscuits £8.25
 - Freshly brewed Coffee & Petit Fours £2.95

Please select one dish from each course for all your guests with exception to any special dietary requirements or if you want to offer your guests up to 3 choices per course, please add a 10% surcharge to all prices.



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We look forward to looking after your guests on your special occasion. If you feel your requirements have not been met in this brochure, please do contact us for a bespoke package!