

The Milestone Hotel
& Residences



PRIVATE DINNER MENU A

Amuse Bouche

Chef's choice

Starter

Marbled Terrine of Black Leg Chicken, Rabbit & Herbs
Watercress, pickled vegetables, toasted sourdough bread

Main Course

Pan-fried Fillet of Halibut
Celeriac purée, baby fennel, sweet corn, crunchy curly kale, Meunière sauce

Pre Dessert

Chef's choice

Dessert

Baked Vanilla Cheese Cake

Tea, Coffee & Petits Fours

£68 per person

~ Bespoke menus are available upon request ~

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PRIVATE DINNER MENU B

Amuse Bouche

Chef's choice

Starter

Loch Duart Salmon Tartar

Coarse-grain mustard, radish, ginger, chilli, toasted sesame seeds

Main Course

Pan-fried Gressingham Duck Breast

Fondant potato, baby carrots, steamed greens, Port wine jus

Pre Dessert

Chef's choice

Dessert

Dark Chocolate Parfait

Mini chocolate brownie, caramelized bananas, salted caramel ice cream

Tea, Coffee & Petits Fours

£72 per person

~ Bespoke menus are available upon request ~

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PRIVATE DINNER MENU C

Amuse Bouche

Chef's choice

Starter

Hand-dived Scallops

Shallots, keta caviar, crispy pancetta, chive sabayon

Main Course

28-days Hanged Beef Fillet, Wellington Style

Garlic & parmesan mashed potatoes, glazed baby carrots, red wine jus

Pre Dessert

Chef's choice

Dessert

Roasted White Chocolate

Textures of raspberries & pistachios

Tea, Coffee & Petits Fours

£86 per person

~ Bespoke menus are available upon request ~