

Christmas

AT



millfieldshotel
much more than just a hotel

Christmas

FAYRE MENU

STARTERS

ROAST TOMATO & PIMENTO SOUP

Pesto Cream

PRAWN COCKTAIL

Avocado & Coriander Crema

CHICKEN LIVER PARFAIT

Apple & Blue Cheese Crumble, Sourdough Toast

MAIN COURSE

TRADITIONAL ROAST TURKEY

Cranberry Stuffing, Pig in Blanket

SLOW COOKED BLADE OF BEEF

Bourguignon Sauce

ROAST SALMON

Romesco Sauce, Charred Tenderstem Broccoli

GREEN VEGETABLE MAC & CHEESE

Parsnip and Truffle Crumb

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Rum Custard, Apple, Fig & Date Compote

CHOCOLATE GANACHE TORTE TART

Salted Biscoff Caramel, Biscoff Crumb

LEMON MERINGUE ROULADE

Passionfruit Curd, Raspberries

TWO COURSE £28.00

THREE COURSE £35.00

SERVED

WEDNESDAY - SATURDAY 12PM - 2PM

MONDAY - SATURDAY 4PM - 8:30PM

MILLFIELDS HOTEL, 53 BARGATE, GRIMSBY, N.E LINCOLNSHIRE, DN34 5AD



Christmas

AFTERNOON TEA

SANDWICHES

ROAST TURKEY

Cranberry & Stuffing

EGG MAYONNAISE

Mustard Cress, Crispy Shallots

ROAST LINCOLNSHIRE HAM

Cumberland Sauce, Rocket

SAVOURIES

CELERIAC & TRUFFLE OIL SOUP

Artichoke Crisps

PIGS IN BLANKETS

Dipping Gravy

BEEF WELLINGTON TART

Horseradish & Chive Cream

CAKES & SCONES

CRANBERRY & ORANGE SCONE

Strawberry Preserve, Clotted Cream

HAZELNUT & CHOCOLATE PROFITEROLE

Salted Caramel

VIENNESE MINCE PIE

Orange Mascapone Cream

SPICED ORANGE & GINGER SPONGE

Crystalised Ginger

£25.00 PER PERSON

SERVED

• WEDNESDAY - SATURDAY 12PM - 4PM
SUNDAY 12PM - 3PM

MILLFIELDS HOTEL, 53 BARGATE, GRIMSBY, N.E LINCOLNSHIRE, DN34 5AD



Christmas

VEGETARIAN AFTERNOON TEA

SANDWICHES

AVOCADO & SUNBLUSH TOMATO

Chive Vegan Mayonnaise

EGG MAYONNAISE

Mustard Cress, Crispy Shallots

VEGETARIAN CHEESE

Red Onion Relish

SAVOURIES

CELERIAC & TRUFFLE OIL SOUP

Artichoke Crisps

VEGETARIAN PIGS IN BLANKETS

Dipping Gravy

BUTTERNUT WELLINGTON TART

Horseradish & Chive Cream

CAKES & SCONES

CRANBERRY & ORANGE SCONE

Strawberry Preserve , Clotted Cream

HAZELNUT & CHOCOLATE PROFITEROLE

Salted Caramel

VIENNESE MINCE PIE

Orange Mascapone Cream

SPICED ORANGE & GINGER SPONGE

Crystalised Ginger

£25.00 PER PERSON

SERVED

WEDNESDAY - SATURDAY 12PM - 4PM

SUNDAY 12PM - 3PM

MILLFIELDS HOTEL, 53 BARGATE, GRIMSBY, N.E LINCOLNSHIRE, DN34 5AD



Christmas

DAY MENU

STARTERS

CELERIAC & TRUFFLE OIL SOUP

Artichoke Crisps

SMOKED SALMON & PRAWN TERRINE

Horseradish Cream, Avocado Salad, Toasted Brioche

ROAST DUCK BON BONS

Plum Sauce, Beetroot & Orange Salad

CARAMELIZED PEAR SALAD

Candied Walnuts, Whipped Feta, Raspberry Dressing

MAIN COURSE

TRADITIONAL ROAST TURKEY

Cranberry Stuffing, Pig in Blanket

ROAST RUMP OF LAMB

Dauphinoise Potato, Balsamic Glazed Beetroot, Red Wine Jus

GRUYERE CRUSTED HALIBUT

Leek Fondue, Confit Tomatoes, Parsley Sauce

VEGETABLE WELLINGTON

Herb Pomme Puree, Vegetarian Gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Rum Custard, Apple, Fig & Date Compote

CHOCOLATE & PISTACHIO BROWNIE

White Chocolate & Pistachio Sauce , Pistachio Ice Cream

CRANBERRY PAVLOVA

Caramelized Clementines, Pomegranite, Raspberry Sorbet

ADULTS £95.00
UNDER 12'S £45.00

MILLFIELDS HOTEL, 53 BARGATE, GRIMSBY, N.E LINCOLNSHIRE, DN34 5AD

