



Mildreds

where everyone's welcome and the fun never stops. expect christmas crackers and plenty of table fun to make your memories unforgettable! includes tattoos, photo props and more...

please choose one dish from each course...

SMALL

ras el hanout cauliflower

saffron tahini yoghurt,
goji berries, pistachio
dukkah

arancini rosso

smoked paprika mushroom
risotto balls, garlic aioli,
smoked chipotle ketchup

kimchi gyoza

pan-fried dumplings, house
kimchi, sweet gochujang
sesame dip

BIG

creamy leek dauphinoise lattice

potato gratin topped with cheesy roast leek, wrapped in puff pastry

toasted pine nut cannellini loaf

our take on a classic nut roast. pine nuts, sundried tomatoes, caramelised onions & white beans

both served with: yorkshire pudding, roast potatoes, maple roast carrots and parsnips, cauliflower cheez, brussel sprouts, tender stem broccoli, pickled red cabbage, sweet potato mash, red wine gravy, cranberry apple relish

DESSERT

black forest yule log

chocolate sponge, morello
cherry compote, dark
chocolate ganache,
chantilly cream

white chocolate tiramisu

almond sponge cake soaked
in coffee, layered with white
chocolate mousse

butter rum sticky toffee

spiced date cake, pineapple
compote, salted caramel ice
cream, gingerbread crumbs

2 courses £35 + 3 courses £44

CHRISTMAS COCKTAILS

spiced toffee sidecar

£11

sassy calvados, cointreau, toffee, citrus, spiced infusion

warm peppermint cream

£11

brïottet crème de menthe, brïottet cacao blanc, cream

Available from 11am, 20th November - 24th December 2024.
Available for walk-ins as well as bookings, tables larger than 10 will need to place a pre-order. Please visit www.mildreds.com to view full allergen information. No discounts or promotions can be used in conjunction with this menu. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

