



*the*  
**Milton**  
*Inn*

## Pre-Christmas Menu

Served Wednesday 28<sup>th</sup> November  
until & including Monday 24<sup>th</sup> December

**2 Courses with coffee & mince pie - £20.45**

**3 Courses with coffee & mince pie - £23.45**

### **Traditional lamb, barley & vegetable broth**

*With rustic bread & butter*  
**(Vegetarian soup available)**

### **Duck liver parfait**

*With toasted fruit bread & spiced chutney*

### **Smoked salmon terrine**

*With cucumber dill dressing & oatcakes*

### **Melon, pineapple & kiwi cocktail (v)**

*With a hint of crème de menthe*



### **Roast Lothian turkey**

*With sage & onion stuffing, kilted chipolatas,  
cranberry & orange sauce & rosemary roasties*

### **Sauté of beef bourguignon**

*With button onions, mushrooms & bacon lardons  
& savoury rice*

### **Timbale of smoked haddock & prawns**

*With a light cheese sauce & puree potatoes*

### **Black forest roast gammon**

*With mash & parsley sauce*

### **All served with fresh seasonal vegetables**

### **Filo pastry cracker with ratatouille (v)**

*Lemon roast baby potatoes, parmesan & rocket salad  
& basil pesto dressing*



### **Traditional steamed Christmas pudding**

*With brandied cinnamon custard sauce*

### **White chocolate mascarpone torte**

*With caramelised hazelnuts*

### **Vanilla panna cotta**

*With a compote of berries*

### **Festive sherry trifle**

*Fresh cream, custard, fruit & sherry soaked sponge*

### **Trio of cheeses**

*Brie, stilton & cheddar with homemade fruit relish,  
savoury crackers & oatcakes*



**Freshly brewed coffee or tea & warm mince pie**