

# AT THE MILESTONE

## PRIVATE DINING MENU

20th March to 30th September

### STARTERS

#### H. FORMAN & SON ROYAL SMOKED SALMON FILLET

*Pickled cucumber, buttermilk, dill, keta caviar*

#### MERRYFIELD FARM DUCK LIVER PARFAIT

*Roasted peach, hazelnut, brioche*

#### HEIRLOOM TOMATO TARTLET

*Brown butter burrata, basil, pine nut caramel*

### MAINS

#### POACHED BREAST OF DEVONSHIRE WHITE CHICKEN

*Mashed potato, wild mushrooms, baby leeks, wild garlic oil, smoked chicken velouté*

#### CONFIT FILLET OF COD

*Haricot bean & Bayonne ham cassoulet, peas, asparagus*

#### RICOTTA, LEMON & MINT AGNOLOTTI

*Broad beans, baby gem, salsa verde*

### DESSERTS

#### KEY LIME POSSET

*Muscovado streusel, mint, rum, meringue*

#### CARAMELISED COCONUT TART

*Coconut raspberry ripple ice cream*

#### WARM GUANAJA CHOCOLATE MOUSSE

*Toasted almond, cherry*

**£115 PER PERSON**

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.*