

# AT THE MILESTONE

## PRIVATE DINING MENU

20th March to 30th September

### STARTERS

#### HAND-DIVED SCALLOP

*Curried Champagne velouté, pickled golden raisin, keta, coriander*

#### CHICKEN & TARRAGON CONSOMMÉ

*Truffle-stuffed wing, morel, summer truffle, wild garlic*

#### DORSTONE GOAT'S CHEESE

*Green gazpacho, tempura courgette flower, datterini tomatoes, black olive crumb*

### MAINS

#### ROASTED CANON OF CORNISH SPRING LAMB

*Mashed potato, wild garlic, asparagus, peas & mint*

#### STUFFED DOVER SOLE

*Peas, broad beans, tiger prawn, lemon verbena, confit potato*

#### CONFIT HERITAGE TOMATO, BASIL & BURRATA RAVIOLI

*Pine nuts, globe artichoke, courgette & basil purée, brown butter*

### DESSERTS

#### HAZELNUT "ROCHER"

*Praline, Azélia 35% chocolate, "The Estate Dairy" milk ice cream*

#### LEMON & PISTACHIO TIRAMISÚ

*Limoncello, pistachio sponge, mascarpone*

#### PAVLOVA

*Meringue, raspberry, basil*

**£135 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.*