

SORELLA

Christmas Menu 90£ Adults & 45£ Kids

*To ensure your holiday season is perfect, place your pre-order early and secure all your festive favorites.
Please let us know if you have any food intolerances or allergies when placing your order, so we can make the necessary adjustments.
Simply send your pre-order details to christmas2024@sorellauppermill.co.uk and we'll take care of the rest!*

Looking forward to making your Christmas magical!

FIRST COURSE

BEEF TARTARE TRUFFLE FRIED BREAD

Beef fillet, Mushroom Pate, Creamy Truffled Mayo

GRILLED LANGOUTINES

Head and claw remolard salad, poached langoutine tail with lavender honey

SCALLOPS

Seasonal pasta tarine with fresh scallops and champagne

BRIE AND CRANBERRY HAMHOCK ON POMMES-ANNA POTATO (cbvg)

Pommes-anne potato, Ham hock caramel, turnip puree, brie, cranberry, chicharron (Crispy chicken skin)

DUCK FOIE GRAS PARFAIT

Crispy chicken skin, cherry vinegar jell, onion chutney

BUTTERNUT AND SAGE CROSTINI

Roasted butternut squash, caramelised onions, crispy sage served on toasted crostini with a drizzled of balsamic glaze

AUBERGINE (VE)

*Roasted aubergine, truffled date glaze, crisp cavalo nero, shallots
Three ways*

WILD MUSHROOM AND TRUFFLED ARANCINI (VE)

Crispy risotto rice balls, mushrooms, truffle oil served with home made marniana sauce

SECOND COURSE

LOBSTER RAVIOLI WITH CHAMPAGNE CREAM SAUCE

Lobster ravioli, ricotta cheese, champagne, heavy cream, tarragon

CREAMY PUMPKIN AND SAGE TORTELLINI (VE)

Pumpkin puree, cream, sage, parmesan sauce, ground cinnamon

SORELLA

THIRD COURSE

BEEF WELLINGTON RED WINE JUS

Celirac puree, baby carrots, red wine jus

MEDALLION OF TURKEY & STUFFING IN A BLANKET

Fondant potatos, honey baby carrots honey roast parsnips, cauliflower puree, big in blanket bread sauce with pine or bordelaise red wine jus

POACHED HALIBUT MEDDALLIONS

Fricase of seasonal greens in citrus beurre blanc

CAULIFLOUR HEART (VG)

Celirac puree, crisped cavlo nero, basil chimichuri, fondant potato bread sauce with pine

GRILLED MAITAKE MUSHROOM (VG)

Celirac pomme puree, mushroom kelp glaze, red wine jus

TURFFLED BUTTERNUT SQUASH WELLINGTON (V)

Celirac pure, baby potatos, honey roast parsnips bread sauce or red wine jus

DESSERT

CHOCOLATE FONDANT (V)

Vanilla ice cream, chocolate sauce

MIXED BERRY CHEESECAKE (VG)

Forest fruit cheesecake

CHEESE AND BISCUIT

Selection of cheese, seasonal chutneys

CHRISTMAS PUDDING

Brandy Sauce

LEMON SORBET (VE)

BLUE BERRY CHEESECAKE (VE)

SORELLA

KIDS MENU

STARTER

CALAMARI

Lightly battered with garlic mayo

FUNGHI AL AGLIO

Garlic mushrooms, white wine sauce

GARLIC BREAD

Choice of plain, tomato, cheese or half/half

MAIN

SPAGHETTI BOLOGNESE

Traditional beef ragu sauce

PENNE ARRABBIATA

San Marzano tomato ragu, fresh chilli, basil + burrata

CHOICE OF PIZZA

DESSERT

COOKIE DOUGH

CHOCOLATE FUDGE CAKE

CHOICE OF ICE CREAM