

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 Paté, Creamy Truffle Mayo.

GRILLED LANGOUSTINES

Head and claw rémoulade salad, poached langoustine tail with lavender honey.

SCALLOPS

Seasonal pasta terrine with fresh scallops and champagne.

BRIE AND CRANBERRY HAM HOCK ON POMMES ANNA POTATO (CBVG)

Pommes Anna Potato, Ham Hock Caramel, Turnip Purée, Brie, Cranberry, Chicharrón (Crispy Chicken Skin)

DUCK FOIE GRAS PARFAIT

Crispy Chicken Skin, Cherry Vinegar Jelly, Onion Chutney.

BUTTERNUT AND SAGE CROSTINI

Roasted Butternut Squash, Caramelized Onions, Crispy Sage, served on toasted crostini with a drizzled balsamic glaze.

AUBERGINE (VE)

Roasted Aubergine, Truffled Date Glaze, Crisp Cavolo Nero, Shallots, Three Ways.

WILD MUSHROOM AND TRUFFLED ARANCINI (VE)

Crispy Risotto Rice Balls, Mushrooms, Truffle Oil, served with Homemade Marinara Sauce.

SECOND COURSE

LOBSTER RAVIOLI WITH CHAMPAGNE CREAM SAUCE

Lobster Ravioli, Ricotta Cheese, Champagne, Heavy Cream, Tarragon.

CREAMY PUMPKIN AND SAGE TORTELLINI (VE)

Pumpkin Purée, Cream, Sage, Parmesan Sauce, Ground Cinnamon

SORELLA

THIRD COURSE

BEEF WELLINGTON RED WINE JUS

Celeriac Purée, Baby Carrots, Red Wine Jus.

MEDALLION OF TURKEY & STUFFING IN A BLANKET

Fondant Potatoes, Honey Baby Carrots, Honey Roasted Parsnips, Cauliflower Purée, Big in Blanket, Bread Sauce with Pine or Bordelaise Red Wine Jus.

POACHED HALIBUT MEDALLIONS

Fricassée of Seasonal Greens in Citrus Beurre Blanc.

CAULIFLOWER HEART (VG)

Celeriac Purée, Crisped Cavolo Nero, Basil Chimichurri, Fondant Potato, Bread Sauce with Pine.

GRILLED MAITAKE MUSHROOM (VG)

Celeriac Pomme Purée, Mushroom Kelp Glaze, Red Wine Jus.

TRUFFLED BUTTERNUT SQUASH WELLINGTON (V)

Celeriac Purée, Baby Potatoes, Honey Roasted 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)

BLUEBERRY CHEESECAKE (VE)

SORELLA

KIDS MENU

STARTER

CALAMARI

Lightly battered with garlic mayo

FUNGI 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