



A VERY *Mildreds* CHRISTMAS

www.mildreds.com
[@mildredsrestaurants](https://www.instagram.com/mildredsrestaurants)



2 courses £45 / 3 courses £50

NIBBLES TO SHARE

potato & sweet potato crisps
chipotle-glazed brussels sprouts
olives & guindillas

SMALL PLATES *choose one*

arancini alla vodka, chorizo, tomato cream, black olive dust
beetroot & sweet potato tortelloni, beetroot velouté, hazelnut pesto, sage
pear & chicory waldorf salad, blackberry, maple pecans, pomegranate molasses

LARGE PLATES *choose one*

cauliflower vol-au-vent, cauliflower butter, hazelnut
cranberry harissa shawarma, oyster mushroom & hispi skewer, pumpkin hummus

SIDES TO SHARE

rich charred gravy
sweet potato purée
burnt broccoli
spiced red cabbage

DESSERTS *choose one*

chocolate chip bread & butter pudding, orange anglaise, sour cherry compote
sticky toffee pudding, apple, butterscotch, vanilla ice cream
dark chocolate mousse, malt crumb, chantilly cream, sea salt

All our dishes & drinks are plant-based. We request guests to inform us of any allergies. As much as we strive to prevent cross-contamination, traces of allergens may be present. Since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. A 12.5% discretionary service charge will be added to your bill to support our staff.

