

THE OLD MILL CHRISTMAS MENU 2017

Cream of Winter Vegetable Soup with Fresh Bread Roll
CDF, CGF, CVG

Chicken Liver Parfait with Caramelized Red Onion Chutney and Toasted Brioche

CGF

Smoked Trout with a Horseradish Crème Fraiche, Cucumber and Endive Salad

CDF, CGF

Grilled Portobello Mushroom Stuffed with Stilton Cheese and Garlic Breadcrumbs

CGF, V



Traditional Roast Turkey Breast, Boiled Gammon, Sage and Onion Stuffing, Cumberland Sausage & Cranberry Sauce

CDF, CGF

Roast English Topside of Beef with Yorkshire Pudding

CDF, CGF

Baked Cod, Crushed New Potatoes, Crispy Chorizo and Spinach In a White Wine Cream

CDF, CGF

Caramelized Goats Cheese, Roasted Sweet Pepper and Onion Tart Tatin

CDF, CGF, V, CVG



Served with Roast Potatoes & Seasonal Vegetables



Traditional Christmas Pudding with Brandy Sauce

CDF, CGF, V

Apple Crumble and Custard

CDF, CGF, V, CVG

Homemade Lemon Posset and Shortbread Biscuit

CGF, V

Warm Chocolate Fudge Cake with Pouring Cream

CDF, CGF, V



Tea, Coffee and Homemade Mince Pies

*Disco until Midnight, Christmas Crackers and Novelties Provided
(Party Nights Only)*

Thursday Nights -£27.50

Friday and Saturday -£30.00

Lunch Booking: £22.00 (Room to be vacated by 4.00pm)

2017

GF Gluten Free DF Dairy Free VG Vegan V Vegetarian
CGF Can be Gluten Free CDF Can be Dairy Free CVG Can be Vegan

Prices include VAT @ 20% and are valid from 1 January 2017 to 31 December 2017.