

*The picturesque setting of*  
**The Old Mill, Aldermaston**  
*Easter Sunday Lunch*

*Sunday 1st April 2018 1.00 pm sitting...bar opens at midday*

*3 Course Menu £26.00*

Homemade Smoked Haddock & Spring Onion Fishcake, Poached Egg and Tomato with Rocket Salad *V, CDF*

Mushroom Soup Topped with Stilton Bon Bon's *V, CVG, CGF*

Deep Fried Gooey Brie with Cranberry Puree and a Mixed Salad *V*

Mini Duck Spring Rolls served with Plum Sauce and a Endive Salad *DF*

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28 Day Aged Roast Beef with a Yorkshire Pudding *CGF, DF*

Roast Chicken Breast with Sage and Onion Stuffing and Cranberry Sauce *CDF, CGF*

Slow Roasted Pork Belly served with Crackling and Apple Sauce *CDF, GF*

Parmesan & Thyme Gnocchi, Wilted Spinach with a Wild Mushroom Sauce *GF, V*

Oven Baked Cod served with Crushed Citrus Potatoes, spinach, topped with Crispy Chorizo & White Wine Cream *V, CDF, GF*

All Roasts will be served with Roast Potatoes & a Selection of Vegetables

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Crème Egg Cheesecake *V*

Lemon Posset with a Homemade Short Bread *CGF, V*

Hot Cross Bun Bread and Butter Pudding served with Custard *V*

3 Cheese Platter with Biscuits and Grapes *V, CGF*

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Coffee or Tea and a Mint

*Children Under 12's 3 Course Menu £13.00*

TOMATO SOUP or MELON WITH A FRUIT COULIS

FISH FINGERS or CHICKEN NUGGETS served with CHIPS & BAKED BEANS or PEAS

JELLY & ICE CREAM

Half Size Meals are Available from the main menu

GF Gluten Free DF Dairy Free VG Vegan V Vegetarian

CGF Can be Gluten Free CDF Can be Dairy Free CVG Can be Vegan