

The picturesque setting of

The Old Mill, Aldermaston

Mother's Day Sunday Luncheon

Sunday 31st March 2019 1.00 pm sitting...bar opens at midday

3 Course Menu £26.50

Homemade Smoked Haddock Fishcake, topped with a Poached Egg Hollandaise Sauce & Rocket Salad **CGF**

White Onion Soup with Garlic Croutons & Basil Oil Served with a Crusty Roll **v, CGF**

Chicken Liver Parfait, served with Red Onion Marmalade and toasted Granary Bread **CGF**

Wild Mushroom and Roasted Chestnut in Tarragon Cream served on a Toasted Brioche **v**

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

Roast Chicken Supreme with Sage and Onion Stuffing and Cranberry Sauce **DF, GF**

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

Mushroom, Brie & Cranberry Wellington served with Mushroom & Tarragon Sauce **v, CGF, CVG**

Salmon En Croute with Hollandaise Sauce **CGF**

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

Apple & Blackberry Crumble served with custard **CDF, v, CGF**

Strawberry & Raspberry Eton Mess **GF**

Warm Chocolate Brownie served with Vanilla Pod Ice Cream **v, GF**

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

Coffee or Tea and a Mint

Children Under 12's 3 Course Menu £13.25

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

MENU SELECTIONS TO BE PRE ORDERED

ALL DIETARY/ALLERGY REQUIREMENTS CAN BE CATERED FOR, IF NOTIFIED IN ADVANCE

Email: enquiries@theoldmillaldermaston.co.uk /Telephone: 0118 9712365

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