

2 Courses £45.00

3 Courses £52.00

The Festive Three-Course
Experience



To Start

Homestead Tomato Soup (VG)

[Rich, hearty tomato soup served with homemade toasted bread]

Prawns in Marie Rose Sauce (GF)

[Juicy prawns in a tangy Marie Rose sauce, served on a bed of crisp lettuce]

Veg/Chicken Gyoza

[Pan-fried dumplings with savoury veg or chicken filling, served with soy dipping sauce]

Mill Bruschetta

[Toasted bread topped with fresh mozzarella, smoked salmon & basil pesto drizzle]

Main Course

Festive Stuffed Turkey Roulade (GF)

[Roasted rolled turkey breast with savoury stuffing served with root vegetables, brussels sprouts & rich gravy]

Herb Crusted Salmon

[Baked salmon with a crisp herb topping, served with pea puree, mashed potatoes & dill cream sauce]

Wild Mushroom Risotto (V)

[Creamy Arborio rice with sautéed wild mushrooms & herbs]

Mill Rib eye steak (GF)

[Served with cherry tomatoes, wild mushrooms, new potatoes & your choice of Madeira Diane or peppercorn sauce]

Extra Pigs in Blankets (6.95) • New Potatoes (VG) (5.50)

Desserts

Sticky Toffee Festive Pudding

[Warm spiced pudding with raisins & dates, topped with sticky toffee sauce]

Apple & Mixed Berries Crumble (V)

[Warm apple & mixed berries topped with a crunchy crumble, served with custard]

Vegan Trillionaire's Tart (VG)

[Chocolate pastry with vegan toffee & ganache]

Vegetarian (V) | Vegan (VG) | Gluten free (gf)

[Our dishes may contain allergens. Please inform us of any allergies before ordering.
Fish may contain bones..]

