



CHRISTMAS FAYRE MENU

Two Course – 29.50 | Three Courses – 35.00

Available for parties of six or more for pre-orders only
served from November 25th – December 23rd

STARTERS

Roasted Parsnip & Apple Soup

Parsnip Crisp, Thyme Oil, Ciabatta (v,vgo,gfo)

Prawn & Crayfish Cocktail

Sriracha Marie Rose Sauce, Baby Gem Lettuce, Pickled Cucumber, Ciabatta Toast (gfo)

Duck Liver Parfait

Spiced Tomato Chutney, Toasted Brioche, Watercress (gfo)

Baked Petit Camembert

Cranberry Compote, Ciabatta Toast, Rocket & Walnut Salad (v,gfo)

MAINS

Traditional Roast Turkey

Chestnut & Cranberry Stuffing, Pigs in Blankets, Roast Potatoes, Winter Veg, Rich Pan Gravy (gfo)

Slow-Braised Beef Brisket

Horseradish Mash, Buttered Kale, Roasted Roots, Red Wine Jus (gf)

Pan-Seared Seabass Fillet

Lemon & Herb Crushed Potatoes, Prawn & Samphire Butter Sauce (gf)

Chestnut, Fig & Cranberry Nut Roast

Roast Potatoes, Winter Veg, Rich Vegan Gravy (vg)

DESSERTS

Classic Christmas Pudding

Brandy Sauce & Winter Berries

Black Forest Cherry Trifle

Chocolate Custard, Kirsch Cherries, Whipped Cream, Chocolate Shavings

Spiced Clementine Cheesecake

Orange Glaze, Gingerbread Base (gf)

Mulled Winter Berry Eton Mess

Meringue, Whipped Cream, Mulled Winter Berry Compote (gf)

Merry Christmas from the Old Mill team