

Festive Menu

TO START

MILL soup of the day served with crusty bread

Duet of melon topped with a mulled wine fruit compote

Prawn and smoked salmon on a bed of baby gem finished with a dill dressing.

Ham hock terrine presented with a caramelised onion marmalade



MAIN COURSE

Roast turkey served with a bacon rolled chipolata sausage, sage and onion stuffing and golden gravy

Roast topside of beef served with a diane sauce

Lightly baked cod finished with a wine and watercress sauce

Vegetable wellington filled with chestnut mushrooms, brie and cranberries served with a vegetarian jus

Vegetable Taka Dahl with a savoury rice



DESSERT

Choice of sweet from the dessert menu



COFFEE & MINTS

