

**Spinach and Ricotta Roulade (v)**  
*honey roast parsnip purée, chestnut crumb*

**Smoked Haddock (gf)**  
*pickled cucumber ribbon, beetroot purée, saffron aioli*

**Leek & Potato Soup (v) (vg on request) (gf on request)**  
*herb croutons*

**Pheasant and Armagnac Pate (gf on request)**  
*piccalilli, crostini, winter cress*

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**Roast Crown of Free-range Turkey (gf)**  
*goose fat potatoes and honey roast parsnip purée,  
seasonal vegetables*

**Roast Sirloin of Beef (gf on request)**  
*Yorkshire pudding, roast potatoes, seasonal vegetables*

**Cranberry and Pistachio Crusted Salmon (gf)**  
*orange hollandaise, buttered potatoes, sprouting broccoli,  
heritage carrots*

**Homemade Festive Nut Roast (v) (vg on request)**  
*cauliflower cheese, sprouts, braised cabbage,  
roast potatoes*

**The Mill Vegetarian Festive Melt in the Middle Burger (v)**  
*Smokey cheese, stuffing, cranberry sauce, parsnip chips  
and festive salad*

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**Christmas Pudding (v on request)**  
*brandy custard*

**Valrohna Dark Chocolate Pot (v) (gf) (vg on request)**  
*Chantilly cream, red currant jam, zingy candied peel*

**Peach Bellini Cheesecake (v)**  
*blood orange sorbet, amaretti crumb*

**Local Cheese (gf on request)**  
*water biscuits, homemade mulled cider & apple chutney,  
fresh celery, grapes*

v) vegetarian - (gf) gluten free - (vg) vegan

**FESTIVE MENU**

**CHRISTMAS**

**2019**