

Mother's Day Lunch Menu

Sunday 31st March 2019



THE MILL HOUSE
Restaurant & Hotel

Starters

Chef's Soup of the Day

Prawn, Smoked Salmon and Rocket Stack, Marie Rose Sauce, Crayfish and Lemon Dressing

Sautéed Chestnut Mushrooms and Button Mushrooms in a Shallot Cream Sauce, with Toasted Brioche

Rustic Pork & Chicken Liver Pate wrapped in Streaky Bacon, Tangy Cherry Tomato Jam

Caprese Salad, Marinated Heritage Tomatoes & Mozzarella, Bay Oil and Balsamic Vinegar Dressing

Main Courses

Choice of Sunday Roasts:

Roast Sirloin of Beef served medium, with Yorkshire Pudding

Roast Pork served with a shard of Crackling

Braised Shoulder of Lamb

Vegetarian Nut Roast and Vegetable Gravy

Served with Rosemary and Garlic Roast Potatoes, Parmesan and Thyme Roasted Parsnips, Carrot and Swede Mash seasoned with Butter & Nutmeg, Fresh Bread Stuffing, Medley of Seasonal Vegetables, and a Rich Red Wine Gravy

Pan Fried Seabass, Spring Vegetables & Red Wine Reduction

Roasted Leek and Blue Cheese Risotto, Garlic Pangritata, Baby Watercress

Desserts

Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate Brownie with Hazelnut Praline and Clotted Cream

Baked Caramelised Orange Cheese Cake with Orange Segments

Selection of Ice Cream

Cheeseboard with Spiced Apple Chutney - £2.50 Supplement

Selection of Tea or freshly brewed Coffee

£30.00 per person

Children under 11 years old £15.00

10% service charge is added to all restaurant bills