

Sit-Down Meals at The Old Mill

TO START

Chefs Tomato and Basil Soup served with warm granary bread roll & butter
(v,ve.df.gfa)

Goats cheese bruschetta topped with caramelized onions and basil pesto (v)
Chicken liver pate, fruit chutney and toasted croutes

MAIN COURSE

Roasted breast of chicken served with crushed new potatoes, roasted carrots,
green beans and chicken jus (df,gf)

Thai green vegetable curry with sticky Jasmine rice, green vegetables and
pappadums (v,ve.df.gfa)

8oz Gammon steak with pineapple, sauteed potatoes, garden peas and salad
garnish (df,gf)

DESSERT

Sticky toffee pudding with vanilla ice-cream and butterscotch sauce (v)

Forest fruit cheesecake with berry coulis and Chantilly cream

Fruit sorbet selection (Mango, Blackcurrant & Orange) (v,ve,df,gf)

Children can either order from this menu or the Children's menu.
Available on request