

# CHRISTMAS SET MENU'S

## STARTERS

### Ham hock broth

Warm granary roll, butter  
Gluten free bread available

### Cod croquettes

Potato, dill, lemon, cheese fondue  
Gluten free

### Chicken liver parfait

Salted candied chestnuts, cranberry gel, croutes  
Gluten free option available

### Mushroom, chestnut & cranberry pate

Spiced poached pear, croutes  
Vegan, gluten free option available

## MAIN

### Linlithgow Roe deer Wellington (£5 supp.)

Poached spiced pear, roasted onion puree, venison jus  
Contains gluten

### Pan seared cod loin

Shetland mussel casserole, dill oil, heritage carrot ribbons  
Gluten free

### Spiced butternut squash, lentil, smoked tofu and spinach Wellington

Vegetable jus  
Vegan

All above mains served with Brussels sprouts, lyonnaise potatoes,  
roasted carrots and salted candied chestnuts

### Turkey breast roulade

Pork sausage meat, chestnut and cranberry stuffing, cranberry sauce  
Pigs in blankets, almond and cranberry crumb, roast potatoes, Brussel sprouts, roasted carrots,  
roasted turkey jus  
Gluten free

## DESSERTS

### Banana fritters rolled in cinnamon sugar

Vegan butterscotch sauce

### Baked Alaska

Strawberry Swiss roll, vanilla ice cream, mixed berry compote

### Candied ginger sticky toffee pudding

Butterscotch sauce, vanilla ice cream

### Warm white chocolate, whisky & raisin bread & butter pudding

Vanilla ice cream

### Friday night, Saturday and Sunday

Two Courses £28 Three Courses £35

### Mid Week

### Wednesday, Thursday and Friday Lunchtime

### before Christmas

Two Courses £25 Three Courses £30

Full a la carte menu also available

Mid week discount only available on pre booked and pre ordered tables

THE  
OLD MILL