



THE OLD MILL
FESTIVE SET MENU

Two courses £28 Three course £33

STARTERS

Soup of the day

Warm granary roll, butter

Gluten free bread available, vegetarian

Cullen Skink

Warm granary roll, butter

Gluten free bread available

Baked oyster Rockefeller

Fresh Cambrae oyster, seaweed wrap, creamed leek
white wine sauce, parmesan crumb

Ox tail & cheek croquettes

Mushroom ketchup, beef jus

Mushroom & cranberry pate

Beetroot chutney, dried cranberry & herb crumb,
croutes

Vegan, gluten free bread available





MAINS

Turkey breast roulade

Pigs in blankets, brussel sprouts, roast potatoes,
pork & sage stuffing, cranberry sauce, dried
cranberry & herb crumb, jus

Gluten free

Seared chicken breast

Mascarpone & nduja stuffing, orange glazed carrots,
blackpudding terrine, mushroom & tarragon sauce

Pan seared cod

Confit celeriac, mussel cream sauce, crumbed smoked
mussel, avocado puree, dill oil, crispy ginger

Gluten free

Spiced butternut wellington

Tofu, spinach, roast potatoes, brussels sprouts,
orange glazed carrots, cranberry sauce, vegetable
nage

Gluten free, vegan





DESSERTS

Candied ginger sticky toffee pudding
Butterscotch ice cream, vanilla ice cream

White chocolate mousse gateau
Coconut sponge, vanilla poached pear compote

Banana fritters
Butterscotch sauce, cinnamon sugar
Vegan, gluten free

