MILL
HOTEL & SPA

Christmas Fayre

STARTERS

Cream of parsnip soup served with crusty bread.

Smoked salmon and prawns with Marie-Rose sauce, presented with fresh salad and butter crostini.

Ardennes pate with fresh rocket, fruit chutney and toasted baguette.

Creamed garlic mushrooms with truffle oil served with toasted sourdough.

MAINS

Served with seasonal vegetables and potatoes

Traditional roast turkey served with all the trimmings.

Slow roasted brisket of beef with a smoked pancetta and herb gravy.

Pan seared salmon fillet with a baby prawn and lemon beurre blank.

Chestnut and seed roast with caramelised onion gravy.

SWEETS

Traditional Christmas pudding with brandy sauce.

Chocolate and raspberry tart with berry compote and mango coulis.

Cheshire cheese selection with apple chutney, grapes and biscuits.

Millionaires cheesecake with caramel sauce, fudge and crème anglaise.

ALLERGIES We kindly Request that you inform a member of serving staff in advance of ordering if you have any food allergies.