The Old Mill Christmas Fayre

Starters

Hearty French onion soup topped with a baked goats cheese & herb crouton

Breaded chicken strips accompanied with a sesame, soy & hot honey glaze

Olive oil & oregano sourdough crackers topped with dill cream cheese & gravadlax salmon

Quenelles of truffled mushroom pate on a baked crostini

Mains

Traditional roast turkey dinner served with all the seasonal trimmings

Chicken breast stuffed with sage infused sausage meat wrapped in bacon, sat on a bed of pancetta mash drizzled with a redcurrant & cranberry jus

Oven baked nut roast on a bed of sauteed spinach topped with crispy kale

Seared salmon & pea puree with yoghurt & mint

Desserts

Traditional Christmas pudding served with chefs homemade brandy sauce

White chocolate & pistachio Eton mess

Espresso martini cheesecake

£29.95