



# Menu



THE MILL RESTAURANT

## FUNCTION MENU

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### TO START

#### SOUP

MOLLY'S HOMEMADE SOUP WITH HOUSE BAKED WHEATEN BREAD (V)

#### GOATS CHEESE

WHIPPED GOATS' CHEESE, BASIL PESTO, GINGERBREAD, TOASTED WALNUTS (V)

#### CRISPY GARLIC CHICKEN

CRISPY GARLIC CHICKEN STRIPS, GARLIC AND CHILLI SAUCE & BABY LEAF SALAD

#### PRAWN COCKTAIL

PRAWN MARIE ROSE, GEM LETTUCE, HOMEMADE WHEATEN BREAD

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### FOR MAIN

#### ROAST BEEF

TRADITIONAL ROAST BEEF, WHIPPED POTATO, HOMEMADE YORKSHIRE PUDDING, ROAST GRAVY

#### PEPPERED CHICKEN

ROAST CHICKEN BREAST, CREAMY CHAMP, PEPPERCORN SAUCE & CRISPY TOBACCO ONIONS

#### SEABASS

ROAST SEABASS, CRUSHED NEW POTATOES, PRAWNS, CAPERS & CHORIZO

#### RISOTTO (V)

CREAMY GOATS CHEESE RISOTTO, PEA & MINT, DRESSED LEAVES

#### SIRLOIN STEAK

CHARGRILLED 8OZ SIRLOIN STEAK, TRIPLE COOKED CHUNKY CHIPS, PEPPERCORN SAUCE, HERB ROASTED TOMATO & GARLIC MUSHROOM (SUPP £7)

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### TO FINISH

#### CHOCOLATE BROWNIE

HOMEMADE CHOCOLATE BROWNIE, SALTED CHOCOLATE SAUCE, VANILLA ICE CREAM, CHOCOLATE SOIL

#### CHEESECAKE

VANILLA CHEESECAKE, CHOCOLATE BISCUIT, RASPBERRY & VANILLA COMPOTE

#### POSSET

LEMON POSSET, RASPBERRY & VANILLA COMPOTE, HOMEMADE SHORTBREAD

#### ADULT ICE CREAM

VANILLA ICE CREAM TOPPED WITH FRUIT COMPOTE, CHOCOLATE SOIL & HONEYCOMB

#### TUES – THURS

2 COURSES - £18

3 COURSES - £21

#### FRI – SAT

2 COURSES - £20

3 COURSES – £23

INCLUDES TEA AND COFFEE FOR PARTIES OVER 25  
PLEASE LET YOUR SERVER KNOW OF ANY INTOLERANCES OR ALLERGENS