



Mother's Day Menu

Pulled Ham Hock and Apricot Terrine,
Apple, Time and Shallot Compote, Burnt Lettuce

Beachcomber Gin Cured Gravdax of Salmon,
Pink Grapefruit, Tonic Jelly, Pickled Radish

Creamed New Forest Wild Mushrooms with Madeira and Tarragon,
Toasted Crumpet, Poached Hens Egg

Smooth, Creamed Sweetcorn Chowder,
Lymington Crab and Lemon Croute

Christchurch Cured Meat's
Charred Water Melon, Spiced Tomato Chutney

**

Slow Roasted Rump of Beef, Yorkshire Pudding, Horseradish Sauce
Or

Roast Leg of Lamb, Mint Sauce

*All served with Roasted Potatoes, Seasonal Greens, Caramelised Carrot and Honey Roast
Parsnips and Lashings of Gravy*

Pan Roasted Breast of Chicken,
Parsley Mash, Sauté Black Italian Cabbage, 'Old Fashioned Chasseur Sauce'

Seared Fillet of Sea Bream, Lobster and Brown Shrimp
Giant Pearl Cous Cous, Charred Chicory, Lemon Verbena Butter Sauce

Toasted Fregola Pasta, Feta, Basil and Olives, Roasted Squash and Baby Veg

**

Classic Vanilla Bean Creme Brûlée, Shortbread Biscuit

Dark Chocolate and 'After Eight' Terrine, Purbeck Raspberry Sorbet

Apple and Blackberry Crumble, Purbeck Salted Maple Ice Cream

Rhubarb Meringue Fool

Small Plate of South West Cheese, Biscuits and Truffled Honey

"If you suffer from a food allergy or intolerance, please speak to a member of our team"

2 courses £27.95 or 3 courses £31.95

The Mill at Gordleton – 01590 682219 / info@themillatgordleton.co.uk /
www.themillatgordleton.co.uk