



Sunday Lunch

Curried Cauliflower Soup, Charred Floret and Crème Fraiche Croute
Venison, Pheasant and Pistachio Terrine, Spiced Tomato Chutney
Prawn and Crayfish Cocktail, Marie Rose Sauce, Brown Bread and Butter
Our Own Beachcomber Gin Cured Gravavlax of Salmon, Radish and Orange Salad, Red
Cabbage 'Ketchup'
Creamed Wild Mushrooms, Tarragon and Sherry, Toasted White English Muffin
Salad of Heritage Tomato and Sweet Pickled Candid Beetroot, Bread Crisp

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Roast Sirloin of Hampshire Beef or Roast Loin of Pork with Herb Stuffing,
Yorkshire Pudding, with Garlic and Thyme Roast Potatoes, Honey Roast Carrot and
Buttered Mixed Vegetables
Roasted Supreme of Chicken, Puy Lentil, Red Wine and Forest Veg 'Casserole'
Seared Fillet of Sea Bream, King Prawn, Saffron and Lobster Orzo Pasta
Maple Roasted Butter Nut Squash, White Bean and Tomato Casserole, Herb Oil

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Good Old Bread and Butter Pudding and Custard
Lemon Posset, Short Bread Biscuit
Dark Chocolate Torte, Raspberry Sorbet
Warm Apple and Blueberry Crumble Tart, Purbeck Rhubarb and Rosehip Ice Cream
A little plate of 3 Local Cheese, Chutney and Biscuits
2 Course £24.95 3 Course £29.95

Please speak to the team about any dietary requirements

2 Course £24.95 3 Course £29.95

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

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