



The Mill Easter Day Menu

Roast Chicken Dinner Terrine, Watercress, 'Gravy' Dressing

Oak Smoked Salmon Cannelloni, Prawn, Pink Grapefruit and Baby Gem Wedge

Scorched Mozzarella, Pesto Dressed Heritage Tomatoes and Spring Onion

Creamed Potato and Thyme Soup, Crisp Bacon and Buttered Leek Croute

Fried Parsley and Tunworth Arancini, Saffron, Fennel and Tequila 'Slaw'

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

Or

Roast Apricot Stuffed Saddle of Lamb, Mint Sauce

All served with Roasted Rosemary Potatoes, Market Greens, Roasted Carrot and Honey Roast Parsnips and Lashings of Gravy

Pan Roasted Breast of Chicken, Rosemary Roasted Potatoes, Sauté Black Italian Cabbage, Button Onion, Lardons of Bacon, Thyme and Baby Mushrooms, Red Wine Sauce

Seared Fillet of Sea Bream, Saffron Israeli CousCous, Charred Chicory, Mango, Papaya and Pomegranate Dressing

New Forest Wild Mushroom, Toasted Cashew and Madeira Risotto, Shaved Old Winchester Cheese, Rocket Salad

Classic Vanilla Bean Creme Brûlée, Shortbread Biscuit

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Rich Dark Chocolate and After Eight Marquise, Raspberry Shot

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Apple Crumble Tartlet, Purbeck Salted Maple Ice Cream

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'Boozy' Sherry Trifle

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Small Plate of South West Cheese, Biscuits and Truffled Honey

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Filter Coffee and a selection of flavoured Teas

Please let us know if you have any allergies by either informing us when ordering or by calling /emailing in advance.