

# Festive MENU

3 COURSE £32.95 2 COURSE £27.95

CHILDREN UNDER 12 YEARS OLD 3 COURSE £19.95 2 COURSE 15.95

## STARTERS

### Winter spiced butternut squash & red lentil soup

with homemade croutons, bread and salted butter. **PB, GF\***

### Smoked salmon tian

with pickled red onion, crostini and lemon & caper dressing. **GF\***

### Game terrine

with celeriac remoulade & mulled cider soaked raisins. **GF\***

### Crispy Brie

with mulled wine & cranberry sauce. **V, GF\***

### Vegan creamy garlic mushrooms

with toasted sourdough. **PB, GF\***

## MAIN DISHES

ALL SERVED WITH BRAISED RED CABBAGE AND SEASONAL VEGETABLES

### Traditional Christmas Turkey

Pengethley Farm Shop turkey breast wrapped in Parma Ham with duck fat & thyme roast potatoes, honey glazed parsnips, chestnut & sage stuffing and pigs in blankets and gravy. **GF**

### Beef Bourguignon

with creamed mash potato. **GF**

### Stone Bass

Pan fried fillet of Stone Bass with sauteed new potatoes, green beans and lemon beurre noisette. **GF**

### Nut Roast

Home-made nut roast with vegan roast potatoes and gravy. **PB, GF**

### Sweet potato parcel

Spiced sweet potato wrapped in filo pastry with tomato & chickpea ragu. **PB, GF**

## DESSERTS

### Traditional Christmas pudding

with brandy creme anglaise.

### Chocolate swiss roll

home-made swiss roll with kirsh soaked cherries and white peach sorbet.

### Mille-feuille

mulled wine poached plum, creme patissere layered puff pastry.

### Rice Conde

Plant based rice pudding with plum compote. **PB, GF**

### Cheese and biscuits

selection of cheeses, artisan biscuits, with red onion marmalade and grapes.

Please advise our team of any food allergies or intolerances when placing your pre-order.  
**V-** suitable for vegetarians, **PB-** suitable for vegans, **GF-** gluten free, **GF\***-can be prepared GF

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