



THE MILL HOUSE
Restaurant & Hotel

Valentines Menu 2016

Starters

Oyster platter for two £13.50

Whole baked camembert in a sour dough loaf with crudities for two £13.50

Jerusalem artichoke veloute with parsley mushrooms and a poached egg £7.50

Chicken, ham hock and black pudding terrine with homemade piccalilli £9.50

Intermezzo

Sorbet £6.50

Main Course

Rib of beef for two £32.99

Served with rosemary and garlic roast potatoes, parmesan and thyme roasted parsnip, carrot and swede mash seasoned with butter and nutmeg, fresh bread stuffing, a medley of seasonal vegetables, yorkshire pudding and topped with a rich red wine gravy.

Whole roasted lemon sole with a parsley and caper butter, served with buttered new potatoes and a medley of vegetables dressed in a zesty vinaigrette £17.50

Roasted crown of poussin, rolled poussin leg wrapped in pancetta, served with creamed leeks, garlic and thyme roasted potatoes and a thyme jus £15.50

Roasted beetroot and feta gratin with mixed green leaves dressed in a white balsamic vinaigrette and toasted sour dough £13.50

Dessert

White chocolate and raspberry cream brulee £6.50

Lattice treacle tart served with cream anglaise £6.50

Hot chocolate fondant with hot chocolate sauce and clotted cream with hazelnut praline £6.50

Apple strudel made with mixed raisins and pine nuts served with vanilla ice cream £6.50

Cheeseboard with spiced apple chutney £8.00

Coffee

Freshly Brewed Coffee or Tea with Mints £2.95