




Christmas Dinner @ The Old Mill Restaurant



Traditional Dublin Bay Prawn Cocktail	1, 2, 3, 7, 12
Baby Leaf Salad, Marie Rose Sauce & Stone Ground Brown Bread	
Parisienne of Honeydew, Cantalope & Water Melon Spicy Berry compote & Champagne Sorbet	3
Tempura Free Range Chicken Goujons Curried Mayo, House Salad	1, 3, 5, 6, 7, 8, 10, 12
Chefs Homemade Winter Soup	1, 7



Sirloin Steak
Baked Field Mushroom, Vine Roasted Tomato, Crisp Onion Ring, Bushmills Black Peppercorn Cream
(£5.00 Supplement)

Sauté Fillet of Free Range Chicken
Oyster Mushroom, Cured Lardons, Tarragon Emulsion

Traditional Stuffed Turkey & Honey Glazed Ham
Herb stuffing, Cranberry Sauce & Jus

1, 6, 10, 12

Roast Sirloin of Prime Irish Beef
Served with a Brandy & Black Peppercorn Cream

9, 10, 12

Baked Fillet of Atlantic Salmon
Stuffed with Prawns & Served with a Garden Herb Veloute

2, 4, 7, 12

Served with Roasted Vegetables, Balsamic Roasted Tomato & Fresh Basil Sauce

Selection of Seasonal Fresh Market Vegetables and Potatoes

6, 7



To Finish....

Christmas Medley
A Mini Selection of Desserts with All the flavours of Christmas

1, 3, 7, 8, 11, 12

Traditional Sherry Trifle

1, 3, 7, 12

Christmas Pudding & Brandy Sauce.

1, 3, 5, 7, 8, 12

Specially Blended House Tea & Coffee
Mince Pies

1, 3, 7, 8, 11, 12

£36.00

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean 7) Milk
8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites 13) Lupin 14) Molluscs