



CANAL COURT  
HOTEL & SPA

# The Old Mill Bistro

## Sunday Lunch Menu

### To Begin...

Baked Potato Wedges with Bacon, Cheese, Spring Onion & Creme Fraiche (6, 7)  
served with Mixed Leaf Salad

Mushrooms in a Panko Crumb with Garlic Mayonnaise, Rocket Parmesan Salad (1 3, 7)

Chicken Caesar Salad with Crispy Bacon, Baby Gem, Garlic Croutons, Parmesan Cheese, Shredded Ice-Berg Lettuce and House Dressing (1,3,4,10)

Chefs Homemade Soup & Crusty Roll (1,7,9)

Trio of Melon with Champagne Sorbet & Fruit Compote

### Main Course...

Traditional Stuffed Turkey & Ham  
Savoury Stuffing, Roast Gravy & a Cranberry Tartlet (1, 3, 7, 12)

Peppered Steak Pieces  
Tender strips of beef cooked in a Rich Brandy & Black Peppercorn Sauce with  
Lyonnaise Potatoes (3,7,12)

Roast Sirloin of Beef  
Lyonnaise Potatoes, Peppercorn Sauce (6, 7, 12)

Sauté Supreme of Chicken  
Sandeman Sauce & Sauté Potatoes (6, 7, 12)

Grilled Seabass Fillet  
Crab Claws, Dill Cream & Sauté Greens (2, 4, 6, 7, 12)

Vegetarian/Vegan  
Thai Vegetable Curry served with Naan Bread & Coconut Rice (1, 3, 7, 8, 9)

Above Served with a Selection of Market Fresh Vegetable & Potatoes

### Dessert Menu...

Please ask your waiter/waitress staff for the Dessert menu  
Tea/Coffee available (additional £2)

### Prices

Main £18 | 2 Course £23 | 3 Course £28

### Food Intolerance Information

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) Mollusc