



The Old Mill *Sunday Lunch Menu*

Let's Begin...

Duo of Melon served with a Berry Coulis & Raspberry Sorbet

Tempura Prawn served with a House Salad & Dill Mayonnaise (1, 2, 6, 7, 10)

Cajun Chicken Spring Roll with Sweet Chilli Jam served with a Red Onion & Rocket Salad (1, 3, 6, 7, 9, 11)

Toasted Bruschetta topped with Marinated Tomato, Garlic and Olive Oil, Finished with a Balsamic Glaze
(1,6,12)

Chef's Homemade Soup of the Day
Served with an Oven Baked Bread Roll (1, 7, 9)

Onto the Main....

Roast Sirloin of Beef, Peppercorn Sauce served with
Peppercorn Sauce & Yorkshire Pudding
(1, 3, 6, 12)

Baked Chicken
Shredded Chicken in an Aramatic Sauce with Mushroom & Bacon Topped with Cheddar Cheese
on a Bed of Layonnaise Potatoes (6, 7, 12)

Traditional Stuffed Turkey & Ham
Served with a Cranberry Tartlet & Rich Roast Gravy
(1, 3, 7, 12)

Roast Leg of Lamb
Herb Stuffing & Red Wine Jus (1, 7, 12)

Seafood Paippiet
Tiger Prawns rolled in a Cod Fillet with Dill Saffron Sauce, Baby Spinach & Coconut Rice
(2, 4, 6, 7, 12)

Vegetarian/Vegan
Wok Fried Vegetables, Coconut Curry Sauce, Rice, Naan Bread (3, 6, 7, 12)

Above Served with a Selection of Market Fresh Vegetables & Potatoes

Something Sweet to Finish...

Please ask your waiter/waitress staff for a Dessert Menu
Tea/Coffee Available (additional £2)

Main Course	£19.00
2 Courses	£25.00
3 Courses	£30.00