

# *The Old Mill Bistro*

## Sunday Lunch Menu

### To Begin...

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

Canal Court Chicken Wings served with Hot Sauce, Blue Cheese and Celery Sticks (3, 6, 7, 9, 10)

Brie Cheese in Panko Crumbs served with Apple Puree, Pomegranate Salad and a Balsamic Reduction (1, 7, 10)

Prawn Cocktail with Baby Gem Lettuce. Marie-rose Dressing (1, 2, 3, 7, 10, 12)

Trio of Melon with a fruit Compote and Citrus Sorbet

### Onto the main...

Prime Roast Beef, Brandy Cream Peppercorn Sauce & Yorkshire Pudding (1, 3, 7, 9, 10)

Pan Fried Chicken Supreme with a Savoury Stuffed Bacon Roll and Pan Jus (1, 3, 7, 10)

Traditional Stuffed Turkey & Ham served with Herb Stuffing and a Cranberry Tartlet (1, 3, 7, 9, 10)

Fillet of Salmon on a Bed of Creamed Cabbage and a Prawn Dill Veloute (2, 3, 4, 7)

Sirloin Steak, cooked to your liking, served with Peppered Sauce and Onion Rings (1, 3, 7)  
- £8.00 Supplement

Roasted Vegetable Provencal, served with Rigatone Pasta (1, 3, 7, 9, 10)

**Above Served with a Selection of Market Fresh Vegetables & Potatoes (3, 7, 9)**

### Something Sweet...

Pineapple Upside-down Cake, served with Custard and Fresh Cream (1,3,7)

Lemon Meringue, with Mixed Berry Coulis and Fruit (1,3,7)

Fresh Fruit Pavlova (3,7)

Cheesecake of the Day (1,3,7)

Selection of Ice Cream (1,3,7)

**Tea/Coffee Available (additional £2)**

**Main Course    £19.00**

**2 Courses       £25.00**

**3 Courses       £30.00**

### 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