



MILL AT SONNING MENU

23 November 2021 – 29 December 2021

Mains:

Red Wine Braised Shin of Beef and Pearl Onion Pie (D/F)

Roast Turkey Breast and Stuffed Leg (D/F) (G/F)

Pigs in Blanket (D/F) (G/F)

Herb Crumb Baked Wester Ross Salmon (D/F)

Aubergine and Zucchini Moussaka

Garnishes:

Steamed Brussel Sprouts with Chestnuts (D/F) (G/F)

Rosemary and Garlic Roasted New Potatoes (D/F) (G/F)

Honey Roasted Mix Root Vegetables (D/F) (G/F)

Beetroot and Goats' Cheese, Coriander Giant Cous Cous

Spinach and Watercress Sauce (G/F)

Mixed Leaf Salad (D/F) (G/F)

Cranberry Sauce (D/F) (G/F)

Desserts:

Christmas Pudding with Brandy Custard

Warm Chocolate Brownie with White Drops and Clotted Cream Ice cream

Apple and Pear Crumble with Custard

A Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits

(G/F) - Gluten Free (D/F) - Dairy Free