



MILL AT SONNING MENU

16 October 2021 – 22 November 2021

Mains:

Braised Shin of Beef and Ale Pie (D/F)

Coq au Vin (D/F) (G/F)

Herb Crumb Baked Sea Trout (D/F)

Butternut Squash and Chickpea Tagine (D/F) (G/F)

Garnishes:

Steamed Autumn Cabbage (D/F) (G/F)

Herb Crushed Olive Oil New Potatoes (D/F) (G/F)

Honey Roasted Carrots and Parsley (D/F) (G/F)

Lemon Oil Basmati Rice (D/F) (G/F)

Chilli and Mint Yoghurt (G/F)

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

Desserts:

Chocolate and Nectarine Torte with Ice Cream

Winter Berry Cheesecake (G/F)

Bread and Butter Pudding

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

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