

CHRISTMAS DINNER

❖ STARTERS ❖

Chicken and Forest Mushroom Bouchée

Marsala, Shallots and Tarragon
Allergens: 2, 9, 11A

Curried Parsnip Soup

CROUTONS and Chilli Butter
Allergens: 2, 8, 9, 11A, 12

Grilled Goat Cheese

Bee Pollen, Tomato Compote, Poppy Seeds, Mill House
Salad Leaves
Allergens: 2, 9, 11A

Roast Butternut Squash Salad

Kalamata Olives, Crispy Chickpea, Coriander and
Cumin, Pimento, Cherry Tomato, Organic Leaves and
Sherry Vinegar Dressing
Allergens: 9, 12

❖ MAIN COURSE ❖

Traditional Roast Turkey and Maple Glazed

Roscommon Ham

Herb Stuffing, Roasties and Homemade Gravy
Allergens: 2, 8, 9, 11A

Grilled Hake Fillet

Chive Creme Fraiche Gratinée, Smoked Salmon and
Tender Stem
Allergens: 2, 5, 9

Crisp Confit of Duck Leg

Apricot, Rosemary and Walnut Farce, Redcurrant and
Port Wine Jus
Allergens: 2, 9, 11A

Baked Salmon Fillet

Crusted, Marinated Vegetables, Beurre Rouge Sauce
Allergens: 2, 9

❖ DESSERT ❖

Chocolate Cookie Cheesecake

Cranberry and Citrus Compote
Allergens: 1, 2, 11A

Lemon Curd Tart

Raspberry Sorbet
Allergens: 1, 2, 11A

Apple and Berry Crumble



English Custard, Vanilla
Allergens: 1, 2, 11A

Warm Christmas Fruit Pudding

Rum and Raisin Ice-cream
Allergens: 1, 2, 9, 11A

❖ TEA / COFFEE ❖

❖ HOMEMADE MINCE PIES ❖

Allergens: 1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin  Vegan,  Vegetarian. We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.