



*The Old Mill*  
*Sunday Lunch Menu*

*Let's Begin...*

Baked Potato Wedges with Bacon, Avocado, Sour Cream, Duo of Cheeses (3, 7)

Tempura Battered Mushrooms with Red Bell Pepper, Garlic Mayonnaise & Mixed Leaf Salad (1, 3, 9, 10)

Prawn Salad Baby Gem Lettuce, Cherry Tomatoes, Parmesan Shavings, Garlic Groutons (1, 2, 3, 4)

Chef's Homemade Soup of the Day  
Served with an Oven Baked Bread Roll (1, 3, 7)

*Onto the Main....*

Roast Sirloin of Beef, Peppercorn Sauce (3, 7, 10)

Sauté Breast of Chicken  
Mushroom, Bacon, White Wine Sauce served on a Bed of Champ (1, 3, 7, 10)

Traditional Stuffed Turkey & Ham (1, 3, 7, 12)

Honey Garlic Steak Bites  
Basmati Rice, Cajun Diced Potatoes (4, 9, 11, 12)

Baked Fillet of Salmon  
Creamed Cabbage, Shrimp Velouté (1, 3, 4, 7, 10)

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	£18.00
2 Courses	£23.00
3 Courses	£28.00

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) Molluscs