



Boxing Day

AVAILABLE ON 26TH DECEMBER AT THE GORDLETON MILL

£29.99 per person

Bucks Fizz on arrival

STARTERS

- White onion and rosemary soup, cheese straw (V) (V OA)
- Gin cured salmon, pickled vegetables, mustard, dill GF
- Calamari, roasted garlic aioli
- Chicken liver parfait, plum chutney, toasted brioche
- Roast pumpkin, feta, pomegranate, dukkah GF (V)
- Mac 'n' cheese, truffle oil (V)

MAINS

- Roast Hampshire turkey, roast potatoes, pigs in blankets, chestnut stuffing, sprouts and roots, gravy
- The Mill signature burger, cheese, smoked bacon, onion rings, burger sauce, tomato relish, brioche bun, skin-on fries
- Moving mountain plant burger, lettuce, tomato, house burger sauce (V)
- Fillet of hake, mussels, leeks, cream, kale GF
- Spinach, cauliflower and chestnut Wellington, sprouts and roots, veg gravy (V)
- Local ale battered haddock and chips, minted pea puree, tartare sauce
- 8oz rump steak, Café de Paris, chips and salad (fillet +£7.50 | ribeye +£5) GF

DESSERTS

- Warm chocolate and almond cake, salted caramel ice cream
- Ferrero Rocher cheesecake, chocolate sauce
- Sticky toffee pudding, vanilla ice cream
- Cinnamon mascarpone panna cotta, poached winter fruits GF
- British cheeses, crackers, grapes (add Cheese as an extra course for +£4)

Tea & Coffee

- (V) made with vegetarian ingredients (V OA) Vegetarian option available
- (V) made with vegan ingredients (V OA) Vegan option available

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.