



Festive

MENU

£24.99 per person for 2 Courses

£28.99 per person for 3 Courses

20% OFF FOR ALL OUR HEROES: BLUE LIGHT / DEFENCE DISCOUNT CARD HOLDERS
AVAILABLE FROM 30TH NOVEMBER - 24TH DECEMBER AT THE GORDLETON MILL

STARTERS

White onion and rosemary soup, cheese straw (V) (V OA)

Gin cured salmon, pickled vegetables, mustard, dill GF

Chicken liver parfait, plum chutney, toasted brioche

Roast pumpkin, feta, pomegranate, dukkah (V) (V OA)

MAINS

Roast Hampshire turkey, roasties, pigs in blankets, chestnut stuffing, sprouts and roots, gravy

The Mill signature festive burger - Prime grilled short rib burger, sausage meat and chestnut stuffing, pigs in blankets, smoked applewood cheese, onion jam, coleslaw, fries

Fillet of hake, mussels, leeks, cream, kale GF

Spinach, cauliflower and chestnut Wellington, sprouts and roots, veg gravy (V)

8oz rump steak, Café de Paris, Dauphinoise potatoes or chips and salad
(fillet +£7.50 | ribeye +£5)

DESSERTS

Warm chocolate and almond cake, salted caramel ice cream, chocolate sauce

Christmas pudding, brandy sauce (GF with notice)

Cinnamon mascarpone panna cotta, poached winter fruits GF

British cheeses, crackers, grapes
(add Cheese as an extra course for +£4)

(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.