

HEANEY & MILL

STARTERS

Hot smoked salmon tartine

whipped mascarpone, dill & preserved lemon gremolata (P,GFA)

Chicken terrine

pickled walnut, date and onion chutney, foccacia (N)

Wild mushroom parfait

thyme soldiers, crispy sage (VE,GFA)

Winter squash velouté

toasted seeds, warm bread (VE,GFA)

Camembert & bacon arancini

caramelized onion, rocket salad (GF)

MAINS

Turkey ballontine

sage and onion stuffing, baby carrots, glazed parsnips, pomme puree, pigs in blankets, red wine jus, crispy sage (GF)

Roasted monkfish

lobster bisque, crushed new potato, courgette, roquito peppers (P,GF)

Braised pork shoulder croquette

braised red cabbage, potato fondant, mustard cream sauce (GF)

Parsnip, caramelized onion & sage

baby carrots, glazed parsnips, pomme puree, red wine jus, crispy sage (VE,GF)

DESSERT

Dark chocolate gateaux slice

fruit of the forest, double chocolate ice cream (GF)

Mince pie pinwheels

vanilla ice cream, fresh fruits (VE)

Baileys tiramisu

coffee caramel, sponge fingers, toasted hazelnut

Sticky toffee pudding

caramel, vanilla ice cream (VE,N)

£44.95 PER PERSON

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan | (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free. Please speak to your server to advise them of any further dietary or allergens requirements.