

MENU

£36 PER PERSON

STARTERS

Pumpkin soup with sage and crème fraîche (v)

Ham hock and parsley terrine with piccalilli, olive oil crostini and pea shoots

Smoked mackerel pate with horseradish, pickled beetroot and granary toast

Pea and mint soup with parsley oil (v)

MAINS

Pan seared breast of chicken, asparagus, chateau potatoes and a tomato and tarragon sauce

Fillet of salmon with creamed leeks, dauphinoise potatoes and tomatoes and a lemon and chive butter sauce

Seasonal vegetable bubble and squeak with spinach, basil pesto and a soft poached egg (v)

Braised daube of beef with a chestnut and smoked pancetta bon bon and a red wine and mushroom sauce

DESSERTS

Cheesecake with white chocolate, whipped cream and raspberry coulis

Sticky toffee pudding served with sticky toffee sauce and vanilla pod ice cream

Treacle tart with clotted cream and lemon syrup

Citrus lemon tart with vanilla Chantilly cream and strawberry compote

SILVER WEDDING

THE MILL
TILEYARD NORTH

MENU

THE MILL
TILEYARD NORTH

£48 PER PERSON

STARTERS

Poached and chilled salmon terrine with sauce gribiche, poppy seed croute and dressed watercress, lemon

Cream of tomato and basil soup with olive tapenade (v)

Crayfish terrine with cucumber, mango, tomato Marie rose, frisee lettuce

Smoked Duck salad with pomegranate, orange, watercress, cucumber and an orange dressing

MAINS

Pan seared fillet of seabass with charred fennel, fondant potato and a crab, tomato and dill butter cream sauce

Pan seared breast of chicken, asparagus, chicken leg bon bon, and a chicken and tarragon sauce

Roast Yorkshire sirloin of beef, chateau potatoes, Baby carrots, fine beans, Yorkshire pudding, roast beef gravy

Goats cheese tarte tatin with heritage tomatoes and red onion marmalade (v)

DESSERTS

Chocolate truffle torte with ginger crumble, mango sorbet and passion fruit

Baked white chocolate cheesecake with black cherry compote and ginger syrup

Sticky toffee pudding, Salted caramel sauce, caramel ice cream

3 cheese board, grapes, chutney, cheese crackers and biscuits

THE MILL
TILEYARD NORTH

GOLD WEDDING

MENU

THE MILL
TILEYARD NORTH

£60 PER PERSON

STARTERS

Salmon gravlax with beetroot and dill, caper mayonnaise and sour dough cracker

Hot smoked five spice Duck salad with pomegranate, orange, watercress, cucumber and an orange dressing GF

Cream of asparagus soup with soft boiled egg, black pepper V

Chicken Caesar terrine, anchovies, croute, baby gem, parmesan, Caesar dressing

MAINS

Fillet of beef with dauphinoise potato, baby carrots, wild mushrooms and a smoked bacon jus (served pink only) GF

Lamb shank with a butternut squash fondant, fine beans, lamb and mint jus GF

Fillet of halibut with lemon and herb crust, new potatoes, spinach and a mussel sauce

Three cheese and potato pithivier, Asparagus, tomato and tarragon sauce V

DESSERTS

Warm chocolate brownie with dark chocolate sauce, blackberries and candied hazelnuts V

Honeycomb cheesecake, caramelized apple gel, ginger biscuit crumb, cream V

Passion fruit mousse, chocolate soil, raspberry gel, raspberry sorbet V

Apple crumble, vanilla seed ice cream V

MENU

CHOOSE 3 FOR £10.50 | CHOOSE 4 FOR £13.50 | CHOOSE 5 FOR £15.95

COLD VEGETARIAN OPTIONS

- Parmesan scone with beetroot and goats cheese V
- Cherry tomato, olive, basil pesto and baby mozzarella V GF
- Mini tartlet of Mediterranean vegetables and feta V
- Parmesan shortbread with a waldorf salad V
- Soft boiled egg with chive and spring onion V GF

COLD MEAT OPTIONS

- Tartlet of smoked chicken, mango and coriander
- Mini chorizo scotch egg
- Chicken liver parfait on croute & red onion marmalade
- Chorizo with saffron aioli GF
- Ham hock, piccalilli GF

HOT FISH OPTIONS

- Mini smoked haddock and pea croquette
- Thai crab cake, coriander aioli
- King prawn tempura with lime and chilli
- Salmon, lemon and dill paste
- Brown shrimp and asparagus bon bon GF

COLD FISH OPTIONS

- Beetroot cured salmon on croute with horseradish creme fraiche
- Seared tuna with Thai spices, sesame seeds, cucumber (£1.50 supplement) GF
- Mini tartlet of crayfish Marie rose
- Mackerel pate on granary with beetroot
- Sun-blushed tomato scone with white crab

HOT VEGETARIAN OPTIONS

- Goats cheese and olive bon bon
- Mini vegetable and basil pasty's
- Chickpea pakora GF
- Pea and basil bhaji GF
- Mini tartlet of broccoli & blue cheese

HOT MEAT OPTIONS

- Duck and plum spring roll
- Mini chorizo sausage rolls
- Pulled BBQ croquette
- Mini lamb kofta balls GF
- Mini chicken and sweet chilli skewers GF