

Hornsbury Mill Christmas Menu

Evening meal served 6.30-8.30pm

3-course £35.00 per person/2-course £25 per person

Lunch served Monday-Saturday 12-2pm 3 course £25.00/2 course £20

STARTERS

Creamy leek & smoked bacon soup with cheese straws

Chicken liver pate laced with Scotch whisky, brioche toast, rocket leaves

Tiger prawns & chorizo pan-fried in chilli oil with mixed leaf garnish

Whole Camembert baked with rosemary & garlic, balsamic glaze and crusty bread

MAINS

Hand-carved turkey crown served with homemade apricot stuffing, chipolata wrapped in bacon & finished with traditional turkey gravy

Roast 21-day aged beef served with Yorkshire pudding & Hornsbury Mill gravy

Shoulder of lamb stuffed with cranberries & thyme & Hornsbury Mill gravy

Baked cod loin with prawns, coriander & saffron sauce & Hornsbury Mill gravy

Crispy filo basket full of roasted vegetables, wild mushroom or Italian sauce

All served with honey roast root vegetables, garlic roast potatoes and medley of greens

DESSERTS

Hornsbury Mill's Christmas pudding served with a creamy spiced rum sauce

Baileys cheesecake with coffee tuille

Poached pear with butterscotch sauce and vanilla ice cream

Raspberry pavlova with Kirsch-soaked cherries

Locally sourced Somerset cheeseboard (Stilton, Brie, mature Cheddar) with celery, grapes & biscuits

Tea/Filter coffee and mini mince pie £3.00