



£38.50 per person

## The Mill Inn

# Christmas Day

Homemade Coulter Game Terrine

*With Baby Figs, dressed leaves and toasted brioche.*

Prawn and Crayfish Cocktail

*Served with buttered brown bread*

Brie and Mango Filo Parcels

*With Caramelised Onion, balsamic vinegar and dressed leaves*

Cream of Tomato Soup

*Topped with Basil oil served with crusty bread*

\*\*

Traditional Roast Turkey

*With apricot, sausage and sage stuffing, pigs in blankets, cranberry sauce, honey roasted vegetables and roast potatoes*

8oz Scotch Beef Border Sirloin

*Served with whisky sauce, Dauphinoise potatoes and vine tomatoes*

Halibut Steak

*Served with creamy mash, cherry vine tomatoes with a prawn and parsley butter*

Breast of Gressingham Duck

*Served with Dauphinoise potatoes, Honey roasted vegetables with a Cherry and Port Jus*

Woodland Mushroom Risotto

*Served with salad, parmesan and truffle oil*

\*\*\*

Crème Brulee

*With a berry compote and shortbread*

Christmas Pudding

*With Brandy sauce*

Hot Chocolate Fudge Sundae

Scottish Cheese Selection

\*\*\*\*

Tea and Coffee



Festive menu  
£20.00 2 courses  
£24.00 3 courses

## The Mill Inn

	<b>Prawn &amp; Smoked Salmon Salad</b> <i>With seafood sauce &amp; buttered brown bread</i>	
<b>Baked Camembert</b>		<i>Served with toasted crostinis</i>
	<b>Homemade Haggis Croquettes</b> <i>With dressed leaves, Arran mustard sauce</i>	
	<b>Homemade Winter Broth</b> <i>Served with crusty bread</i>	
	***	
	<b>Traditional Roast Turkey</b> <i>With apricot, sausage and sage stuffing, pigs in blankets, cranberry sauce, seasonal vegetables and roast potatoes</i>	
	<b>Tournedos Rossini</b> <i>Served with rosemary roast potatoes and honey roast root vegetables</i>	
<b>Lemon Sole</b>	<i>mange tout, creamy mash &amp; a pesto dressing</i>	<i>served with baby vine tomatoes,</i>
	<b>Moroccan Vegetable Tagine</b> <i>With savoury couscous, tzatziki, houmous and flat bread</i>	
	***	
<b>Crème Brulee</b>	<i>shortbread</i>	<i>served with berry compote and</i>
	<b>Christmas Pudding &amp; Brandy Sauce</b>	
	<b>Profiteroles &amp; Chocolate Sauce</b>	
	Or	
	<b>Banoffee Sundae</b>	