

VALENTINES AT THE MILL

(Tuesday 13th, Wednesday 14th and Thursday 15th February)

Pan-seared citrus and dill marinated scallops with braised baby fennel

Smoked haddock and creamed leek tart with poached egg and hollandaise

Asian style sesame duck and squash salad, honey, soy and ginger dressing

Fennel, pomegranate and apple salad topped with driftwood goats cheese

Grilled fillet steak with a garlic buttered king prawn, parsnip crisps, wilted spinach and béarnaise sauce

Pan fried Lamb loin, pureed beetroot, fondant potato & seasonal greens with a sorrel salsa Verde

Pan fried sea bass with tomato and rocket salad, mango salsa & sautéed potatoes

Wild mushroom and tarragon risotto with a parmesan crisp and dressed rocket

Orange Bakewell tart served with orange sorbet

Chocolate Plate: Chocolate Brownie, White chocolate panna cotta & Black forest gateau (to share)

Lemon tart with clotted cream

Baked vanilla cheesecake with Mulberry sorbet & mango puree

£35 per person