

## **Little Hallingbury Mill**

### **Build Your Own Menu**

#### **Menu Options**

**2 Courses for £14.50 (£7.50 aged 12 and under)**

**3 Courses for £18.50 (£10.00 age 12 and under)**

#### **Soups (Choose 1)**

Leek & Potato (v)

Broccoli & Stilton (v)

Roast Red Pepper & Tomato (v)

Sweet Potato (v)

Minestrone (v)

Roasted Vegetable (v)

Cream of Sweet corn (v)

Apple & Parsnip (v)

#### **Other Starters (Choose 2 or 3)**

Prawn Cocktail (GF)

Smoked Salmon & Prawns with Horseradish Cream

Brussels Pate & Melba Toast

Garlic Mushrooms (v) (GF)

Fish Cakes with Sweet Chilli Sauce

Spicy Prawns (GF)

Tomato & Mozzarella Salad (v) (GF)

Stilton, Pear and Chicory Salad (v) (GF)

Feta and Rocket Salad (v) (GF)

Melon Pearls with Parma Ham (GF)

Asparagus, Mozzarella and Parma Ham Parcel (GF)

#### **Mains (Choose 3 or 4)**

**(Served with a choice mash, new or fried potatoes and a selection of vegetables)**

Carvery of two roasts (from Beef, Lamb, Gammon, Turkey and Pork) (GF)

Paella (a large pan paella freshly cooked and served buffet style) (GF)

Carbonnade of Beef

Boeuf Bourguignon

8oz Sirloin Steak with Red Wine Sauce or Pepper Sauce

8oz Rump Steak with Red Wine or Pepper Sauce

8oz Prime Beefburger  
 Steak and Ale Pie  
 Breast of Chicken Wrapped in Parma Ham (GF)  
 Breast of Chicken with Cream and White Wine sauce (GF)  
 Chicken Madras Curry with Rice and Mango Chutney  
 Chilli Con Carne with Braised Rice  
 Pork Loin Chop with Cider Apple Sauce (GF)  
 Sausage & Mash with Red Onion Gravy  
 Leg of Lamb Steak with Mint & Redcurrant Sauce  
 Lamb Cutlets with Orange Sauce  
 Carved Ham with Egg or Pineapple (GF)  
 Duck Breast with Honey & Orange Sauce  
 Duck Breast with Cherry Sauce  
 Fillet of Salmon with Herb Butter (GF)  
 Jamaican Cod with Orange and Tomato Salsa (GF)  
 Lemon Sole with Dill Cream (GF)  
 Grilled Sea Bass Fillets with Thai Dressing (GF)  
 Cod & Chips  
 Whole Tail Scampi & Chips  
 Pasta with Spicy Tomato Sauce (v)  
 Mediterranean Haloumi Salad (v) (GF)  
 Roasted Vegetable Lasagne (v)  
 Roasted Stuffed Peppers (v (GF))  
 Vegetable Stroganoff with Braised Rice (v)  
 Aubergine & Tomato Bake (v)

#### **Desserts (Choose 4)**

**Served with Custard, Cream or Ice cream**

Lemon Meringue Pie (v)  
 Lemon Cheesecake (v)  
 Chocolate Fudge Cake (v)  
 Warm Chocolate Brownies with Strawberries and Cream (v)  
 Apple Pie (v)  
 Chocolate & Rum Mousse with Orange and Honey Ice Cream (v) (GF)  
 Syrup Sponge Pudding (v)  
 Apple & Mixed Berry Crumble (v)  
 Cherries in Red Wine with Kirsch Cream (v) (GF)  
 Poached Pear with Chantilly Cream (v) (GF)  
 Sherry Trifle (v)  
 Tipsy Laird Scottish Trifle (Drambuie and Raspberries) (v)  
 Amaretto Crème Brule (v)  
 Summer Pudding (v)  
 Fruit Salad (v) (GF)  
 Trio of Ice Cream (1 Scoop Each of Vanilla, Chocolate & Strawberry) (v)

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Vegetarian Options Marked (v)  
 Gluten Free Dishes Marked GF