



# CHRISTMAS MENU

SERVED 4TH - 24TH DECEMBER 2019

2 COURSES £18 / 3 COURSES £20

**The Mill House, 112 High Street, Galashiels, TD1 1SQ** - Please speak to a member of staff to make your reservation, or call us on **01896 755 155**.

£5 deposit per person for parties with over 8 people.

Please let us know if you have any food allergies or dietary restrictions.

**(V)** Vegetarian, **(GF)** gluten free option available, **(VE)** vegan option available.

## STARTERS

### SOUP OF THE DAY (GF)

### ASPARAGUS PARCELS

Fresh asparagus, wrapped in puff pastry with pancetta, mozzarella cheese, served with slow roasted tomato sauce and homemade red onion chutney.

### CHICKEN LIVER PARFAIT (GF)

Homemade chicken liver parfait with side salad, homemade spiced beetroot relish and toasted beremeal bread.

### OVEN BAKED MUSHROOMS (GF) (V) (VE)

Mixed wild mushrooms cooked in garlic, white wine and a mild cheese sauce, topped with an oatly crumble and crispy croutons.



## MAINS



### TRADITIONAL ROAST TURKEY WITH TRIMMINGS (GF)

Juicy roast turkey with sage and onion stuffing, new potatoes, roast potatoes, pigs in blankets, seasonal vegetables and real gravy.

### PAN FRIED SEA BASS FILLET (GF)

Fresh sea bass fillet, pan fried, served with plump prawns, chilli flakes, crushed new potatoes, glazed sprouts and a creamy white wine and dill sauce.

### BEEF BOURGUIGNON (GF)

Slow cooked diced beef in a rich red wine, bacon and silverskin onion sauce. Served with creamy mashed potatoes and sautéed carrots.

### BUTTERNUT SQUASH TART (GF) (V) (VE)

Roasted butternut squash tart filled with homemade ratatouille, topped with goats cheese. Served with diced sweet potatoes.

## DESSERTS



### TRADITIONAL CHRISTMAS PUD

with brandy sauce.

### CRANBERRY ETON MESS (GF)

Crushed meringue, cinnamon cream, passion fruit and sweet cranberry sauce, topped with crushed Maltesers.

### BILLIONAIRE BAR (GF)

A chocolate cookie base, topped with toffee caramel, chocolate mousse and chocolate sauce. Served with vanilla ice cream.

### WARM BAKEWELL TART

Sweet pastry topped with jam, almond flavoured sponge and flaked almonds. Served with clotted cream.