

**STARTERS** 

## **FESTIVE MENU**

Served 27 November - 24 December 2020 **TWO COURSES £18.50** | **THREE COURSES £20.50** 

SOUP OF THE DAY (GF) (V) (VE)
CRISPY CRUMBED BLACK PUDDING BON BONS (GF)  Macsween black pudding balls served with an apple & cider cream sauce
GOATS CHEESE & CRANBERRY PASTRY CASE (v) (VE ALTERNATIVE AVAILABLE) Warm pastry case filled with goats cheese, cranberry and fresh spinach. Served with balsamic glaze
CRISPY CHICKEN STRIPS (GF) Strips of chicken breast coated in honey & sesame seeds served with side salad
MAINS
TRADITIONAL ROAST TURKEY WITH TRIMMINGS (GF)
Juicy roast turkey with sage and onion stuffing, new potatoes, roast potatoes, kilted sausage, seasonal vegetable and real gravy
OVEN BAKED SEABASS (GF)  Oven baked seabass fillet served with chorizo mash, fresh tempura broccoli and a mild cheese sauce
MUSHROOM & LEEK STROGANOFF (GF) (V) (VE) Mixed wild mushrooms, leeks, onions, garlic, brandy and cream. Served with saffron rice

## CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (VE) (V)

STRAWBERRY & RASPBERRY TRIFLE (GF) (V)

## BILLIONAIRE BAR (GF) (V)

**DESSERTS** 

Biscuit base topped with toffee caramel, chocolate mousse and chocolate sauce. Served with vanilla ice cream or cream









## MERRY CHRISTMAS & A HAPPY NEW YEAR

from everyone at The Mill House

Please inform your server of any food allergies or special dietary restrictions when placing your order. Please note, we use GM oil in our cooking.

(GF) Gluten free option available on request

(V) Suitable for vegetarians

(VE) Suitable for vegans

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