

# Old Mill Hotel & Restaurant

## Menu 1 - £25.95

### Starters

Selection of homemade soups

Goat's cheese and red onion tartlets with rocket salad and pesto dressing

Fan of seasonal melon with summer fruits and raspberry puree

### Main Course

Roast topside of Givendale Beef with roast potatoes, Yorkshire pudding and seasonal vegetables

Roast loin of local pork with roast potatoes, sage and onion stuffing, seasonal vegetables and rich gravy

Roast breast of free range chicken with a creamy wild mushroom sauce, new potatoes and seasonal vegetables

### Vegetarian

Wild mushroom risotto  
Mediterranean vegetable risotto  
Butternut squash risotto

### Desserts

Bitter chocolate tart with coffee ice cream and raspberry compote

Lemon tart with vanilla ice cream

Sticky toffee pudding with toffee sauce and vanilla ice cream

## Menu 2 - £28.95

### Starters

Selection of homemade soups

Homemade pigeon terrine with cherry tomato salad and apricot chutney

Smooth chicken liver parfait with homemade piccalilli

Goujons of local plaice with lemon and homemade tartar sauce

Bridlington crab and avocado tower dressed on a bloody Mary sauce

### Choice of cream of the Wolds sorbets

### Mains

Braised lamb shank with rosemary mashed potato, seasonal vegetables and rich braising sauce

Herb roasted rump of lamb with Boulangier potatoes and seasonal vegetables

Pan fried loin of cod with a creamy herb and seafood sauce

Pan fried breast of pheasant with a rich black olive tapenade sauce, fondant potatoes and seasonal vegetables

## Vegetarian

Wild mushroom risotto  
Mediterranean vegetable risotto  
Butternut squash risotto

## Desserts

Mascarpone and amaretto ice cream with dressed summer fruits  
Blueberry streusel cheesecake with ice cream and blueberry compote

Fresh strawberries and vanilla ice cream with shortbread biscuits  
*(When in season)*

Tea or coffee

## Menu 3 - £32.50

### Starters

Selection of homemade soups

Goat's cheese and red onion tartlets with rocket salad and pesto dressing

Bridlington crab and avocado tower dressed on a bloody Mary sauce

Homemade duck spring rolls with Asian salad and hoi sin sauce

*Choice of cream of the Wolds sorbets*

## Mains

Poached Paupettes of plaice and salmon with a prawn bisque sauce,  
saffron potatoes and seasonal vegetables

Herb roasted rump of lamb with Boulanger potatoes and seasonal  
vegetables

Fillet of sea bass on aubergine puree with sun blushed tomato sauce,  
new potatoes and seasonal vegetables

## Vegetarian

Wild mushroom risotto  
Mediterranean vegetable risotto  
Butternut squash risotto

## Desserts

Bitter chocolate tart with coffee ice cream and raspberry compote

Mascarpone and amaretto ice cream with dressed summer fruits

Blueberry streusel cheesecake with ice cream and blueberry compote

Fresh strawberries and vanilla ice cream with shortbread biscuits  
(When in season)

Tea or coffee