



# CHRISTMAS *Menu*



# STARTERS

## Whipped Salmon Mousse

Served in a golden-baked tart shell with cucumber ribbons, crispy capers, and a dusting of beetroot powder, accompanied by a fennel and apple slaw (GFO)

## Butternut & Roasted Red Pepper

Finished with chimichurri and served with a crumbled vegan feta crostini (VG, GFO)

## Artichoke & Roasted Pepper Soup

Accompanied by onion loaf and butter (GFO, VGO)

## Chicken Liver & Brandy Pâté

With a side of toasted sourdough, fig relish, and pickled baby gem lettuce (GFO)

## Salmon, Cod, Coconut & Lemongrass Fishcakes

Served with a delicious spicy lime & coriander mayo garnish, with micro herbs and Asian slaw (GF)

# MAIN COURSES

## Chicken Roulade

Stuffed with sage and onion, mushrooms, roasted peppers, and fresh mozzarella - served with a creamy mustard and thyme sauce and seasonal sautéed vegetables (GFO)

## Harissa-Marinated Tofu steak

Served with a vibrant antipasti, roasted pepper sauce, and mixed leaf salad (V, VG, GF)

## Fillet of Trout

Served with ratatouille, herbed quinoa, green oil, parmesan shavings, and grilled lime (GFO)

## Guinness-Braised Beef Stew

Slow-cooked in Guinness, served with creamy colcannon mashed potatoes and fresh mixed herbs

## Roasted Turkey Breast with Braised Turkey Leg

Sage stuffing balls, roast potatoes, cavolo nero, honey-roasted carrots, shredded red cabbage, pigs in blankets, brussels sprouts, and a rich gravy (GFO)

# DESSERTS

## Premium Cinnamon Swirl Cheesecake

With a rich butterscotch ice cream (GF & vegan options available)

## Traditional Christmas Pudding

Served with warm brandy sauce and toasted pecan nuts (GFO)

## Spiced Ginger Sponge

A taste sensation served with warm custard

## Classic Bread & Butter Pudding

Baked to golden perfection and served with rich, warm custard

## Decadent Chocolate Fondant

Warm, molten chocolate with crunchy mixed nut praline and a luscious Eton Mess ice cream (GFO)

£35

TWO COURSE

£40

THREE COURSE

**For bookings, email [info@therollingmill.co.uk](mailto:info@therollingmill.co.uk) or call 0121 212 9814.**

£10 deposit per diner, balance due on the day. Festive menu is pre-order only. Cancellations within 7 days are non-refundable. Provisional bookings held for 48hrs. Please inform staff of allergies, some dishes may contain alcohol. Valid from 24.11.2025 - 24.12.2025

(V) Vegetarian | (VG) Vegan |  
(VGO) Vegan Option |  
(GFO) Gluten-Friendly