



CHRISTMAS MENU

STARTERS

Mini British Steak Pie

A rich comforting British steak pie served with green peppercorn mayonnaise and dressed mixed leaves.

Spiced Lamb Kofta

Seasoned lamb kofta served with green chutney mayonnaise and a fresh onion salad.

Roasted Parsnip & Pear Soup (V, VGO)

A smooth roasted parsnip and pear soup infused with thyme, served with warm croissant loaf and finished with a delicate pear garnish.

Truffled Woodland Mushrooms (V, VGO)

Mixed mushrooms served on toasted granary bread with truffle mascarpone, finished with fresh micro herbs and watercress.

Smoked Haddock & Cheese Fishcake

A golden smoked haddock fishcake with a molten cheese centre, served with watercress and pea shoot salad alongside lemon and caper mayonnaise.

MAIN COURSES

French Onion Braised Beef

Slow-cooked beef in a rich French onion broth with seasonal vegetables, served over Gruyère mashed potato and finished with a thyme-roasted carrot.

Loaded Yorkshire Chicken

A giant Yorkshire pudding filled with a classic bean salad, topped with chicken skewers and garlic baby potatoes, served with rich gravy.

Oven - Baked Salmon

Salmon served with a golden polenta cake, rye bread and kale crumb, accompanied by a creamy herb sauce and finished with tarragon oil and dried orange.

Winter Vegetable Tart (V, VGO)

A crisp tart filled with grilled vegetables and sundried tomato, served with a warm five bean salad, maple-glazed roasted parsnip and rich onion gravy

Christmas Turkey Feast

Roasted turkey breast with pancetta-stuffed turkey leg, served with pork stuffing balls, roast potatoes, pigs in blankets, hot-honey paprika carrots, almond-butter Brussels sprouts, kale, red cabbage with apple and rich gravy.

DESSERTS

Pistachio Molten Cake

A warm pistachio cake with a rich, soft centre, served with pistachio ice cream and finished with a drizzle of pistachio sauce

Cherry, Almond & Cognac Christmas Pudding

A luxurious festive pudding with cherry, almond and cognac, served warm with rich brandy custard

Chocolate Fondant

A warm, rich chocolate fondant with a soft chocolate centre, served with creamy vanilla ice cream and finished with a delicate chocolate sauce

Classic Bread & Butter Pudding

A comforting traditional bread and butter pudding served warm with smooth, creamy custard.

ADD ON:

1. Festive cheese board £9.95

A selection of four Lancashire cheeses: Goat's cheese with Charcoal Ash, Button Mill Cheese, Red Leicester Cheese and Stratford Blue Cheese, served with crackers, seasonal fruit and preserves

2. Festive Sharing Platter £12.95

A sharing platter for four featuring: pigs in blanket, stuffed peppers, brie wedges, olives.

£37.50

TWO COURSE

£42.50

THREE COURSE

For bookings, email 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 23.11.2026 - 31.12.2026

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option