

Catering for your every need...

At The Old Mill will like to offer a range of choices for Christmas evenings out. Our 3 Christmas menu choices are perfected to cater for a range of budgets.

We believe in using locally produced goods and cooking them fresh to order. If any of your party have any allergies or intolerances we are happy to identify the ingredients which need to be omitted and adapt the recipe to suit their individual needs. Please inform us in advance of any special requirements that your guests may have so we can prepare their food and keep it apart from the rest.

We hope to see you soon, and please phone us 01377 267 284 if you have any questions!

Christmas Menu 1 - £15.95

Starters

Traditional prawn cocktail served with Marie rose sauce & wholemeal bread
Chef's homemade soup of the day served with croutons and crusty bread
Melon and orange cocktail
Homemade pork and liver pate served with Cumberland sauce and Melba toast

Main courses

Roast Westfield Farm Langtoft reared turkey crown served with all the trimmings
Roast loin of "three Little Pigs" rare breed pork, served with apple sauce, seasoning, Yorkshire pudding & crackling
Roast topside of "Givendale Prime" beef, Yorkshire pudding and a rich gravy
Westfield Farm raised free range duck breast with Cumberland sauce
Sweet potato, red pepper and mushroom cakes

Desserts

Christmas pudding served with a rum sauce
Home grown apples in sweet pastry pie served with custard
Treacle sponge and custard
Belgium chocolate roulade

To finish

Tea and coffee served with mince pies

Christmas Menu 2 - £18.95

Starters

Cray fish and melon cocktail
Salmon mousse with toasted ciabatta
Curried parsnip soup served with croutons and crusty bread
Bridlington black pudding and Waldorf salad

Main courses

Naturally smoked Bridlington haddock crepe in a creamy white wine sauce

Free range Chicken breast
wrapped in streaky bacon served with a tomato and red pepper sauce

Westfield Farm, Langtoft reared turkey breast topped with chestnut stuffing
"Three Little Pigs" sausage, wrapped in bacon and served with roast gravy

Braised "Givendale Prime" steak, button mushrooms and shallots served in a red wine
reduction

Westfield Farm raised duck served with straw potatoes and Cumberland sauce

Westfield Farm goose served with prune and apricot stuffing

Desserts

Cheese & biscuits from "Epicure's Larder"
Brandy snap basket filled with ice cream and fresh fruit
Rich Belgian chocolate roulade
Plum crumble with custard

To finish

Tea and freshly ground coffee served with mince pies

Christmas menu 3 - £21

Starters

Cream of white onion soup served with gruyere croutons
Mixed Seafood salad
Mixed marinated olives served with "Side Oven Bakeries" olive bread
Bridlington black pudding & chorizo tower

Main courses

"Givendale Prime" fillet steak,
With roast shallots, button mushrooms and a red wine reduction

Westfield Farm raised free range Turkey crown with all the trimmings

Free range chicken breast, wrapped in streaky bacon served on a wild mushroom risotto

Westfield Farm raised free range duck with straw potatoes and Cumberland sauce

Fresh fillet of plaice, lemon butter and capers

Westfield Farm raised free range goose with apricot seasoning and apple sauce

Smoked cheese and caramelized onion tart

Desserts

Cheese and biscuits from "Epicure's Larder"
Christmas pudding served with a rum sauce
Calvados, apple and caramel nut crumble
Black forest gateaux

To finish

Tea and freshly ground coffee served with mince pies