

Magic at The Old Mill
Dinner menu, Thursday 28th January 2010
£25.00 per person including entertainment

Starters

Curried parsnip soup, cheese croutons and a swirl of cream

Pan seared chicken livers, sweet red cabbage

Garlic mushrooms served with crusty bread

Main courses

Roast "Givendale prime" beef served with a Yorkshire pudding, roast potatoes and roast gravy

Bridlington sourced cod Morney served with seasonal vegetables

Mushroom, sweet potato and roasted red pepper cakes

Desserts

Cranberry sponge meringue pie

Eton mess with raspberries

Mince meat and apple crumble New Year tart

To finish

Tea and coffee served with after dinner mints