

Millstone at Mellor
VILLAGE INN & RESTAURANT

Sunday Menu

16th January 2011

3 courses £21.95 per person

2 courses £16.95 per person

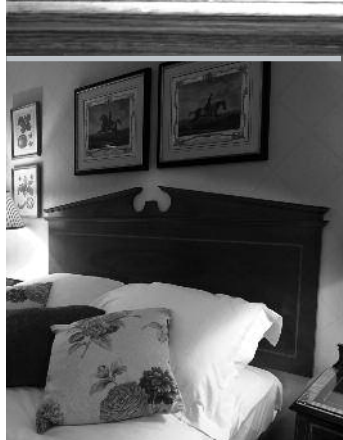
Our menus use the finest produce from around Lancashire and the north west. Our relationship with local suppliers complements our aim to create memorable home-cooked food for you to enjoy. We have been awarded two AA Rosettes for quality dining for the past five years and have also been highly recommended for the Taste of Lancashire award - I hope that you agree with their assessment.



Anson Bolton - Chef Patron

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APPETISERS

Freshly Prepared Soup of the Day

Baked Ribblesdale Goats Cheese (v) on a buttered crumpet, red onion marmalade

Oak Smoked Salmon, capers, celeriac remolade, granary bread

Chicken Liver Parfait, apple and ginger chutney, toasted onion bread

Crispy Duck Spring Rolls, plum sauce, cucumber noodles (£2.25 supplement)

Tempura Fried King Prawns, hot chilli dipping sauce (£2.25 supplement)

ENTRÉES

Fresh Haddock Fillet in Thwaites Original Bitter Batter, mushy peas, chips, tartare sauce

Roast Sirloin of Bowland Beef, Yorkshire pudding, horseradish sauce, seasonal vegetables
and roast potatoes and gravy

Fresh Market Fish of the Day

Blackened Goosnargh Chicken Breast, rocket and pine nut salad, salsa and thick cut chips

Rosemary and Thyme Roasted Loin of Pork, apple sauce, roast potatoes
and seasonal vegetables

Mushroom and Spinach Risotto, soft poached egg

DESSERTS

Sticky Toffee Pudding, toffee sauce and vanilla ice cream

Crème Brûlée, homemade shortbread

Pecan Pie, warm treacle sauce and cinnamon ice cream

Iced Rum and Raisin Parfait, caramelised bananas

Melting Chocolate Fondant, double cream ice cream

Selection of Regional English Cheeses, oatcakes and plum chutney

RECOMMENDED DESSERT WINES

Château Loupiac Gaudiet, Loupiac, France 2003

a very fruity wine with aromas of acacia and some toast notes - Half Bottle £15.95

Concha Y Toro, Late Harvest Sauvignon Blanc, Chile 2004

a complex taste of honey together with mature fruits - Half Bottle £11.95

Selection of Coffees - £2.50

Selection of Liqueur Coffee - £5.25

Twinings Tea or Fruit Infusions - £2.50

Prices include VAT at current rate - service at your discretion. Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek advice from the team. Many of our dishes can be prepared free from Gluten please ask for assistance.