The Mill
KITCHEN & BAKERY

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Pardon Me

# NEW YEAR'S EVE

## TO START

Warm seeded sourdough from our bakery,
whipped cultured butter, smoked sea salt

## FIRST COURSE

Smoked sea trout, poached quail's egg, crème fraîche,
pickled shallot, dill, citrus hollandaise

***Vegetarian:*** *Roasted golden beetroot, poached quail's egg, crème fraîche, pickled shallot, dill, citrus hollandaise*

## MAIN COURSE

Slow-cooked beef cheek, celeriac, black garlic and red wine,
crispy shallot, braised carrot.

***Vegetarian:*** *Roasted celeriac, black garlic, wild mushroom and red wine, crispy shallot, braised carrot.*

## CHEESE

Yorkshire Blue and mature Wensleydale,
sourdough crispbread, spiced fruit chutney, honeycomb, roasted walnuts

## DESSERT

Lemon tart, candied lemon peel, vanilla mascarpone, pistachio crumb