



Black Pool
MILL

Mother's Day Menu

Spoil the mums in your life with a memorable Mother's Day 2024 celebration. Our elegant three-course menu has been designed by our chef to deliver an unforgettable occasion and give mum the experience she deserves.

STARTERS

Baked Perl Las cheesecake v | red onion chutney | dressed leaves

Leek & potato soup v/gf* | crème fraiche | potato straws | Miller's bread

Coronation chicken terrine gf* | curry mayonnaise | Miller's bread

Smoked salmon & beetroot gf* | aioli | sorrel

MAINS

Roast striploin gf | Yorkshire pudding | roast potatoes | parsnips | carrots | pan gravy

Slow cooked Welsh lamb gf | roast potatoes | parsnips | carrots | pan gravy

Pan fried salmon gf | confit tomato | spinach | new potatoes | lemon dill butter

Cauliflower steak v/gf | pesto | peas | leek | potato ragu

All mains come with seasonal greens

DESSERTS

Lime posset v/gf | raspberry compote | vanilla shortbread

Chocolate & hazelnut roulade v/gf* | Chantilly cream

Charcoal cheddar mousse gf | homemade crackers | house chutney | celery | tomatoes

Sticky syrup pudding v | crème anglaise

TWO COURSES - £32.00 per head | **THREE COURSES** - £38.00 per head

v - vegetarian. **vg** - vegan friendly. **v/vg*** - can be made vegan or vegetarian. **gf** - gluten free.

gf* - can be made gluten free upon request.

