



millfieldshotel

much more than just a hotel

Sundays

12pm - 3pm

Sunday Lunch

Starters £7

FRENCH ONION SOUP

Toasted Baguette, Topped with Melted Cheese

2 - 7 - 14

CHICKEN LIVER PATE

Red Onion Relish, Toasted Baguette

2 - 7 - 14

CHERRY TOMATO BRUSCHETTA

Pesto, Mozzarella, Balsamic Syrup

2 - 7 - 14

CREAMY GARLIC MUSHROOMS

Black Pepper Crouton

2 - 7 - 14

ROSEMARY & SEA SALT BREAD

Balsamic Vinegar, Dipping Oil, Nocellara Olives

2 - 14

Desserts £9

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard

2 - 4 - 7

CHOCOLATE BROWNIE

Vanilla Ice Cream

2 - 4 - 7

STICKY BISCOFFEE PUDDING

Biscoffee Sauce, Banana Compote, Rum & Raisin Ice Cream

2 - 4 - 7

Lemon Tart

Raspberry Sauce, Raspberry Sorbet

2 - 4 - 7

Mains £17.00

Choose from our selection of slow cooked meats,

SLOW COOKED BLADE OF BEEF

SLOW COOKED BELLY PORK

SLOW COOKED LAMB LEG STEAK

or

ROAST CHICKEN SUPREME

Main Courses served with Yorkshire Pudding, Stuffing, Roast Potatoes, Creamed Potato, Roast Carrot, Roast Parsnips and Mixed Greens 2 - 4 - 7

VEGAN COTTAGE PIE

£15

Hearty Quorn Mince, slow-cooked with Garden Vegetables in a rich Gravy, topped with Mashed Potato and served with Mixed Greens

BEER BATTERED GRIMSBY HADDOCK

£18

Triple Cooked Chips, Mushy Peas, Tartare Sauce

2 - 4 - 5 - 9

EXTRAS

Cauliflower Cheese 1 - 7 - 9

£3

Stuffing Balls 1 - 2

£3

Honey Roast Carrots

£3

Roast Potatoes

£3

Mixed Greens

£3

Parsnips

£3

2 Course £20.00

or

3 Courses £25.00

Set Price does not include Haddock and Chips but does include Vegan Cottage Pie

Please note; Allergy advice has been listed for each dish on this menu, but we still advise that you inform your server of any dietary requirements, food allergies or intolerances you may have

1-celery 2-cereals containing gluten 3-crustaceans 4-eggs 5-fish 6-lupin 7- milk 8-molluscs
9-mustard 10-nuts 11-peanuts 12-sesame seeds 13-soya 14-sulphur dioxide