



Easter Sunday

2 Courses £30, 3 Courses £35

For the Table

Warm Bread and Dipping Oil £4.50
Mixed Marinated Olives £2.95
Warm Bread and Hummus with Pumpkin Seeds £4.50

Starters

Ham Hock & Parsley Terrine
pineapple chutney & warm toast

Tomato & Basil Soup
with fresh, warmed bread roll

Potted Crab
poached cucumber ribbons & melba toast

Retro Prawn Cocktail
brown bread and butter

Chorizo & Sweetcorn Croquette
with basil oil

Baked Portobello Mushroom
topped with spinach, goat's cheese & crumb topping

Mains

Moules Mariniere
steamed mussels in a white wine, garlic & herb sauce
served with fries

Classic Shepherd's Pie
Lightly minted shepherd's pie with buttered greens
topped with cheddar mash

Pan Fried Fillet of Plaice
velvety lemon & parsley butter sauce, sauteed
new potatoes & steamed spinach

Roasted Butternut Squash
tender stem broccoli & goats cheese pappardelle pasta
in a creamy herb sauce

Old Mill Roasts

All of our Sunday roasts are served
with roast potatoes, Yorkshire pudding,
roast carrots & parsnips,
red onion & sage stuffing, seasonal greens, cauliflower cheese and rich gravy

Sirloin of Beef
Pork Shoulder
Chicken Breast
Lamb Shoulder (£3.50 Supplement)

Home Made Nut Roast
served with all the traditional trimmings
and a vegetarian gravy

Desserts

Apple & Blackberry Crumble with Custard

Chocolate Brownie with Berry Compote and Vanilla Ice Cream

Vanilla Cheesecake with Berry Compote

Selection of Ice Creams and Sorbets (3 scoops)

If you do have any dietary concerns or allergies, please speak to one of our team, who will be more than happy to assist.
The Old Mill Hotel, Town Path, Harnham, Salisbury SP2 8EU, tel: 01722 656 999