



Avon Mill Dinner

Friday June 25th 2010

Starters

Smoked fish plate: salmon, trout & mackerel
with salad & fresh horseradish cream

Chicken liver pate with apricot brandy & apricots
with salad and toast

Carrot and orange soup

Mains

Medallions of pork in a creamy cider and apple sauce,
sauté potatoes and fresh vegetable

Fillets of sole with a lemon and dill sauce
served with sauté potatoes and fresh vegetables

Cashew nut and mushroom loaf served
with sauté potatoes and garden salad

Puddings

Lemon and ginger cheesecake

Strawberry shortcake towers with fresh cream

Cheese plate with red Leicester, Sharpham brie and Cropwell Bishop stilton,
grapes, celery, chutney and crackers

Coffee

Avon Mill blend with mints

2 courses & coffee £20.00

3 courses & coffee £24.00