



Supper at Avon Mill

July 30th 2010

Starters

Mediterranean seafood salad: squid, octopus, mussels and prawns marinated in olive oil and served with rocket salad and bread and butter

Warm avocado and bacon Caesar salad

Summer deli platter; roasted vegetables, artichokes, olives with humus and pitta bread

Mains

Chicken breast served on a bed of ratatouille and tagliatelle with tomato and basil sauce topped with parmesan

Paella; chicken, pork, chorizo, king prawns with rice and peppers

Aubergine and chickpea curry served with rice, naan bread and cucumber raita

Puddings

Warm peaches with honey and basil

Avon Mill chocolate tart

Cheese Plate

Cave aged gruyere, Manchego and Devon blue with grapes, celery, chutney & crackers

Coffee

Avon Mill blend served with mints

2 courses with coffee £20.00

3 courses with coffee £24.00

