

Italian

Fri 17th September *night*

ON ARRIVAL

Amuse bouche - Seafood Stew

STARTER

Monkfish medallions with thyme and olives

Spinach and ricotta gnocchi with sage butter

Spaghetti with meatballs in a tomato sauce

Scallops pan-fried with soft herbs served with pasta, rocket and a chilli dressing

Pumpkin and Parmesan soup

MAIN COURSE

Fillet Rossini wrapped in Parma ham topped with Gorgonzola served with roast potatoes and garlic jus

Red mullet Pan-fried with basil and citrus served on a bed of rocket

Chicken breast stuffed with ricotta, rice, herbs and Parma ham served on a bed of wild mushrooms and tagliatelle

Pork fillet stuffed with Basil and pecorino served on a bed of spinach and buttered tagliatelle with a roast red pepper and tomato sauce

Saltimbocca; an Italian classic of veal seasoned with sage and rolled with ham served with pan juices and sautéed potatoes

Pumpkin and apple risotto with Parmesan crisps

Unless otherwise stated, main dishes are served with fresh seasonal vegetables

All meals are freshly prepared, please allow 30 minutes for your main course

PUDDING

Tiramisu

Banana and mascarpone creams

Plum tart with amaretto cream

Selections of ice creams

Cheese and biscuits

4 Courses - £29.95

The
Mill Wheel
Bar and Restaurant

Head Chef - Richard Billington

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