

Sample Dinner menu-Millers Restaurant

Trio of salmon

Redwood smoked salmon, hot smoked & poached salmon, with peeled prawns and honey and grain mustard dressing

Scottish scallops £2.00 supplement

Pan-fried with minted pea purees, crisp pancetta, grilled lime tomato, lemon & herb oil dressing

Warm smoked duck salad

Saute Smoked duck breast with pancetta, onions, wild mushrooms, pine nuts, croutons & balsamic dressing

Goats cheese tart (V)

Goat's cheese, leek and pepper tart with beetroot salsa & rocket salad

Char-grilled vegetable terrine (V)

With celeriac salad and mint and pepper dressing and melba toast

Honey roasted quail

Roasted quail with cabbage and bacon, red wine jus

Fresh new season Asparagus (V)

Served with melted butter and parmesan cheese

A bowl of soup (V)

Freshly made soup with croutons

Medallions of local beef fillet £2.50 supplement

Pan fried fillet of local beef, onion soubise, potato herb rosti, spinach, wild mushroom & red wine sauce

Roast rump of lamb

Rump of lamb with dauphinoise potatoes, fine French beans, red wine & thyme jus

Fillet of Sea Bream

Pan fried, minted jersey royals, pak choy with a light cream, wine and herb sauce

Pan fried Calves liver

With sage mash, crisp pancetta, almond broccoli and red wine jus

Poached skate wing

Poached skate with minted jersey royals, pak choy, tomato & herb oil

Roast Breast of Duck

Gressingham duck breast, saffron potatoes, fine beans and a rich shallot & port wine sauce

Whole lemon sole

Pan-fried whole sole, with peeled prawns, capers, herb & lemon butter

Stuffed field mushrooms (V)

Herb tomato sauce, parmesan cheese crispy onion rings

Please note all main courses come with garnish vegetables and potatoes, if you require additional vegetables or potatoes please ask

Rich chocolate soufflé pudding with caramelised oranges and white chocolate sauce

Apple strudel with cinnamon cream

Strawberry crème brulee with shortbread biscuit and fruit compote

Brandy snap basket with poached pear, fruit compote and vanilla ice cream

Vanilla Cheesecake with a light marmalade sauce

A selection of cheese with biscuits, celery, grapes and onion marmalade

Two courses £22.50

three courses £26.95

A wide selection of coffees, infusions and liqueurs available priced separately

Gratuities at your discretion. Millers restaurant is non-smoking and is open for dinner Thursday – Saturday and for Sunday lunch, alternative times available for parties. Please ask if you would like a dish cooked in a different style or for alternative vegetarian dishes

Chef-proprietor John Roberts

Bateman's Mill Hotel & Restaurant

Mill Lane, Old Tupton, Chesterfield, Derbyshire S42 6AE

Telephone 01246 862296

Email: info@batemansmill.co.uk

web site: www.batemansmill.co.uk