

The Mill House

Main Course

Pan Roasted Breast of Grampian Chicken
On a bed of Stornaway Black Pudding with Glenlivet Jus
£16.95

Breaded Pork Loin
Topped with Cheese & Ham with a creamy pink peppercorn & Tarragon Sauce
£16.50

Roasted Barbary Duck Breast
With Braised Parsnip & Redcurrant Jus
£18.75

Grilled Lamb Nousetts
Served on a Garlic Mash & Finished with a Wild Mushroom Fricassee
£20.95

Roast Loin of Venison
Topped with a toasted Oatmeal & Herbs, Finished with a Red wine Sauce
£18.75

Baked Fillet of North Sea Halibut
On a bed of fresh Spinach & Langoustine Served in a rich Lobster Bisque
£18.50

Mill House Fish Bake
Smoked Haddock, Salmon & Prawns Cooked in a Moray Cream Sauce finished with Savoury Herb Crumb.
£16.95

Tournedos Rossini (Old Favourite)
Fillet Steak Grilled & Served on a Crouton topped with Chicken Liver Pate and Madeira Sauce
£23.95

Steamed Mussels
Cooked in their shell with a white wine and herb cream
£12.50

Sweet Pepper & Wild Mushroom Cheese Lasagne
Served with Garlic Bread & a Side Salad
£11.75

Asparagus & Sundried Tomato Risotto
Served with Garlic Bread & a Side Salad
£12.50