

*The
Rolling
Mill*

*Christmas
menu*

25.11.24 - 24.12.24



STARTERS

Celeriac Soup (V,VG,GFO,DF)

Lightly spiced celeriac soup, finished with fresh green apple, toasted pumpkin seeds, served with a warm onion loaf.

Charred Smoked Salmon (GF,DF)

Served with pickled cucumber, wasabi mayonnaise, pink ginger and fresh coriander.

Smoked Ham Hock & Chicken Terrine (GFO)

Comes with toasted french baguette, wholegrain mayonnaise and a pickled shallot salad.

Roasted Red Pepper Crostini (V,VGO)

Red pepper, cherry tomato & pesto crostini with petite herb salad and fresh basil.

MAINS

Roast Turkey Breast & Braised Leg (GFO)

Pork with sage & cranberry stuffing, roast parsnips, honeyed carrots, potatoes, and a pig in blanket. Served with a rich "TRM" jus.

Pan Roasted Cod (GF)

Served with charred pak choi, white miso sauce and pickled Asian salad.

Caramelised Shallot Tomato & Courgette Pastry Tart (V,VG)

With a Mediterranean salad, avocado and a balsamic glaze.

Slow Braised Shin of Beef (GF)

Comes with creamed mashed potatoes, fresh chives, roasted honey & thyme infused carrots, and classic bourguignon sauce.

DESSERT

TRM Christmas Pudding (V,GFO)

Served with mince pie custard and redcurrants.

Belgium Chocolate Fondant (V)

Served with a hazelnut praline, toffee sauce and pistachio ice cream.

Biscoff Cheesecake (V,VGO)

Comes with caramel sauce, granola and caramelita ice cream.

Croissant Bread & Butter Pudding (V)

Layered with white chocolate and cranberries. Served with warm custard.

For availability and booking enquiries, please email info@therollingmill.co.uk or call 0121 212 9814.

Bookings are secured with a £10 deposit per diner, with the full balance due on the day. Our festive menu is available for pre-order only, when you book a table. Cancellations less than 7 days prior to date are non-refundable. Provisional bookings shall only be held for 48hrs. Please inform your server of any food allergies or intolerances. Please note that some dishes may contain alcohol.

Vegetarian (V) Vegan (VG) Vegan Friendly Option (VGO)
Gluten Friendly Option (GFO) Dairy Friendly (DF)

£35.00
TWO COURSE

£40.00
THREE COURSE



festive tippie

A glass of Christmas Pudding Wine or Mulled Wine for £6.50.

A serving (175ml portion).

PACKAGES AVAILABLE FOR PRE-ORDER ONLY.

Mix n Match Wine Bundle

Enjoy 3 bottles for £65 or 5 bottles for £105.

Mix n Match Beer & Cider Bundle

Enjoy 5 Bottled Beers or Ciders for £22.

Christmas Prosecco

Get 2 bottles of Prosecco for just £60.

a little nightcap..

Indulge in a warm mince pie and a hot beverage for £6.

Any hot drink, excluding dirty hot chocolate and liquor coffees. Alternative milks or flavoured syrups available at a 50p supplement cost. No alcohol options. No alternatives or upgrades.

**For all enquiries related to the Christmas drink packages,
please email info@therollingmill.co.uk.**

Festive prosecco and bundle offers available for pre order only. No changes to wine selections once bottles have been opened. No alternatives or upgrades available, house wines only. No returns of wines not consumed. Mulled wine and Christmas wine served in 175ml measures only (no pre order required). Hot beverage and mince pie offer to exclude dirty hot chocolate and liquor coffee's (no pre order required.) ALLERGEN INFORMATION: Mince pie contains: gluten, egg, milk, soya & sulphites. Christmas pudding wine contains: sulphites. Product is gluten friendly and suitable for Vegans. Mulled wine contains: sulphites. Product is gluten friendly and suitable for Vegans.