

# Minster Mill

## *Autumn - Winter Set Menu*

*Three courses with coffee, tea & chocolates - choose one dish per course*

*£47.50*

**Confit duck terrine**  
plum, pistachio

**Whipped chicken liver parfait**  
blackberry, chicken skin

**Smoked haddock**  
"Cullen Skink"

**Cured salmon**  
beetroot, horseradish

**Roasted heritage squash**  
maple, fig (vegan)

**Curried parsnip soup**  
yoghurt (v)

**"Prawn cocktail"**

**Jerusalem artichoke broth**  
pearl barley, celeriac (vegan)

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**Braised feather blade of beef**  
smoked potato, beef fat celeriac

**Roasted Cotswold white chicken**  
onion

**Duck breast**  
peach, red cabbage, duck fat potato terrine

**Cornish cod**  
haricot beans, roast cauliflower, brown shrimp sauce

**Mushroom pithivier**  
caramelised swede, parsley oil (v)

**'Cheese and onion' risotto (v)**

**Braised lamb shoulder**  
turnip, mint

**Braised king oyster mushroom**  
soy (vegan)

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**Chocolate fondant**

cocoa nib, yoghurt sorbet

**Praline mousse**

poached pears, bitter chocolate

**Buttermilk panna cotta**

blackberries, almond

**Lemon posset**

blueberry, pistachio

**White chocolate ganache**

raspberry sorbet

**Toffee apple crumble tart**

vanilla ice cream

**British cheese selection**

seasonal chutney (£3.50 supplement)

**Maple-roasted pineapple**

coconut sorbet, mango, lime (vegan)

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Coffee, tea & chocolates

*Some of our food and drink may contain nuts and other allergens.  
If you have any special dietary requirements, please speak to a member of  
our restaurant team who can advise you on your choice.*