

VEGANUARY

Served throughout the month of January

STARTERS

ROASTED SWEET POTATO & BUTTERNUT SOUP

Lemon & garlic oil, warm bread roll C/S/G

BAKED POLENTA

Grilled asparagus, sun blush tomato C/S/SO

MIXED VEGETABLE SPRING ROLLS

Soya chilli dressing S/G

MAINS

ROASTED ARTICHOKE & SQUASH RISOTTO

Micro salad S

INDIAN STYLE MIXED VEGETABLE CURRY

Jasmine rice (Laila) S

FIVE BEAN CHILLI

Jasmine rice (Laila) S

CHARGRILLED CAULIFLOWER

Cauliflower purée, salted grapes, caper berries & parsley MU/S/SO

DESSERTS

PINEAPPLE & MANGO RAVIOLI

Mango sorbet, dehydrated mango crisp SO

SELECTION OF SORBET

Please ask your served for today's choices

COCONUT RICE PUDDING BON BONS

Mint granite, pickled mango S/G/SO

1 COURSE	£9
2 COURSE	£12
3 COURSE	£15



THE MILL HOTEL

 SURYA HOTELS

Allergen Key

C celery	G gluten	F fish	CR crustaceans
MO molluscs	E eggs	M milk	SE sesame seeds
MU mustard	N nut	P peanut	SO sulphur dioxide
L lupin	S soya		

Surya Hotels Allergen Policy

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. All prices include vat at the standard rate.