



THE VENUE
AT
Kersey Mill

**KERSEY MILL
NEW YEARS EVE
MENU 2021**

STARTERS

Lightly spiced scallops served with a curried arancini ball, parsnip purée and fresh mango dressing
(AFGF)

Grilled halloumi on a wild rocket, watercress, pickled beetroot and pomegranate salad served with a chilli jam dip
(AFGF/AFV)

Caesar salad croquettes with a zingy Caesar dressing, shaved Parmigiana Reggiano, garlic croutons and romaine lettuce
(AFGF)

MAINS

Chargrilled fillet of beef with smoked bacon gratin, rain bow chard, tender stem broccoli, parsnip crisps and Madeira jus
(GF)

Applewood smoked roast rack of Welsh lamb with charred vegetables, garnished with crispy spring onion noodles and teriyaki sauce
(GF)

Poached wild salmon served on a langoustine paella served with a herb salad
(GF)

Chestnut mushroom, wild garlic, roasted red pepper and kale wellington served with stilton and spring onion mash, drizzled with red wine gravy
(V/VE)

T: 01473 823 380

E: info@thevenueatkerseymill.co.uk

W: www.thevenueatkerseymill.co.uk

The Venue at Kersey Mill, Stone Street, Kersey, Suffolk, IP7 6DP

TRIO OF DESSERTS

Salted caramel rice pudding
Arancini ball with caramelised banana, whipped cream
and cookie crumb
(GF)

Passion fruit and white chocolate
cheesecake with a fresh raspberry sorbet
(GF)

Parmesan wafer topped with Suffolk blue cheese, fig jam
and celery leaves
(GF)

Includes Tea and Coffee from a side table

AFGF – Adapted for Gluten Free *AFV–Adapted for Vegan *V– Vegetarian *VE–Vegan
*GF - Gluten Free

T: 01473 823 380

E: info@thevenueatkerseymill.co.uk

W: www.thevenueatkerseymill.co.uk

The Venue at Kersey Mill, Stone Street, Kersey, Suffolk, IP7 6DP