



*The  
Rolling  
Mill*



**EVENTS MENU**

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**£34.95**  
PER HEAD

## Beef Burger Sliders

Brioche buns, lettuce and cheese.

## Crispy Fish Taco's

With pickled onion's & lemon and dill mayo.

## Pizza's <sup>(GF)</sup> <sup>(VGO)</sup>

*(gluten free/Vegan options available on request)*

Margherita <sup>(V)</sup>

The good Italian

## Wings <sup>(GF)</sup>

Coated in our signature sauce.

## Cauliflower Bang Bang <sup>(V)</sup>

Roasted with a spicy rub and served with sweet chilli sauce dip.

## Crispy Herb Potato Bites <sup>(V)</sup> <sup>(VG)</sup> <sup>(GF)</sup>

With cheese sauce, coriander, chilli and spring onion.

## Spiced Cous Cous <sup>(V)</sup>

Grilled mediteranian vegetables and pesto dressing.

## Feta, Tomato, Pepper, Herb & Chilli Bake

With grilled bread.

## Assiette Of Desserts <sup>(V)</sup> <sup>(VG)</sup> <sup>(GF)</sup>

Selection of desserts.

## DRINKS

Drinks?? Why not add a bottle of Organic Bottega for £24.99 (serves 6).

Bookings are secured with a £10 deposit per diner, with the full balance due on the day. Cancellations less than 24hrs prior to date are non-refundable.

All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order. If you have allergies, please inform a member of staff who will be able to advise on all the ingredients used. Please note that we may not be able to cater for every combination of dietary restrictions due to the nature of the cuisine we serve. We will not be able to cater for the following allergens; tomato, onion and garlic as these ingredients are key components in many of our dishes.

Vegetarian <sup>(V)</sup> Vegan <sup>(VG)</sup> Vegan Option <sup>(VGO)</sup> Gluten Free <sup>(GF)</sup> Gluten Free Option <sup>(GFO)</sup>