

*The  
Rolling  
Mill*



# FESTIVE MENU

20.11.23 - 24.12.23

£30.00 2 COURSE  £35.00 3 COURSE

SERVED ANYTIME / ANYDAY

25 Hall St  
Jewellery Quarter  
Birmingham  
B18 6BS

[www.therollingmill.co.uk](http://www.therollingmill.co.uk)

# FESTIVE MENU

20.11.23 - 24.12.23

## STARTERS

### CHICKEN & HAM HOCK TERRINE (GFO)

Homemade piccalilli, watercress, crostini and aioli.

### MUSHROOM SOUP (V) (VGO) (GFO)

Sautéed wild mushroom, parsley and truffle oil.  
Served with bread and netherend butter.

### LOCH DUART SMOKED SALMON ROULADE (GF)

Stuffed with chive cream cheese, crispy capers,  
salmon caviar, fennel & apple salad.

### TRIO OF SLOW ROASTED TOMATOES TARTE TATIN (V)

Balsamic, olive tapenade, feta, micro rocket and basil salad.

## MAINS

### ROAST TURKEY (GFO)

Roast breast and leg with pork & cranberry stuffing,  
rolled in parma ham. Brussel sprouts, parsnips, carrot,  
roast potatoes, gravy and a pig in blanket.

### SLOW BRAISED BEEF CHEEK STEW (GF)

With creamy herb mash, roasted carrot and cavo nero.

### ROASTED COD (GF)

With lightly spiced coconut dhal, spinach,  
micro coriander and curry oil.

### BAKED AUBERGINE STUFFED WITH RATATOUILLE (V) (VGO) (GF)

Served with romesco sauce, rocket, basil, pesto and parmesan.

## DESSERT

### CLASSIC CHRISTMAS PUDDING (V) (VGO) (GFO)

Served with brandy sauce.

### BISCOFF CHEESECAKE (VGO)

Served with caramel sauce, granola  
and Caramelita ice cream.

### MERINGUE NEST (V) (GF)

With Chantilly cream, macerated  
berries, fruit coulis, mint & basil.

### SPICED PLUM SPONGE (V)

Mulled wine syrup and vanilla ice cream.

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 24hrs prior to date are non-refundable.

Provisional bookings shall only be held for 48hrs.

For availability and booking enquiries, please email  
[info@therollingmill.co.uk](mailto:info@therollingmill.co.uk) or call 0121 212 9814.