

St John's Mill Menu

The Mill Breakfast

Served between 8am and 9.30am in the refectory.

Full Mill

Choice of available cereals and fruit juice followed by bacon, egg, sausage, toast, mushrooms, beans and tomatoes. Tea or coffee

£7.95

Mini Mill

Bacon or sausage bap with optional egg. Tea or coffee

£4.95

Lunch at the Mill

All below served with fruit juice.
One menu option per group.

OPTION 1

Homemade soups:

Served with roll and butter
Chef's choice of two from the following:

- ◆ Spicy Red Thai F
- ◆ Cream of Manx Mushroom ✓
- ◆ Rich Celery and Stilton ✓
- ◆ Cream of Vegetable with smoked bacon
- ◆ Leek and Manx Potato ✓
- ◆ Cream of Tomato and Basil ✓ N

£4.50

OPTION 2

Sandwiches:

A selection of sandwiches served with salad garnish and tortilla crisps, to include:

- ◆ Smoked salmon, rocket and cream cheese.
- ◆ Ham Salad
- ◆ Egg and Cress
- ◆ Manx cheese and pickle

OPTION 2a

£3.75 (sandwiches only)

OPTION 2b

£7.75 (including soup)

OPTION 3

Manx Jacket Potatoes:

All served with fresh salad and a choice of topping.
Choice from the following:

- ◆ Spicy Chilli Beef with sweet chilli cheese and sour cream
- ◆ Mixed Manx Cheese with Red Onion and Pickle ✓
- ◆ Vegetable Curry with Yoghurt and Mango Chutney ✓ N
- ◆ Prawns covered with Marie Rose sauce and fresh lemon twist

£6.95

OPTION 4

Mill Salad Special

Served with a choice of dressings.

Home-made, deep-filled red pepper and mushroom quiche and sausage plait with mixed salad and creamy coleslaw, including a selection of garnishes and accompaniments.

£7.50

Desserts

Served with a choice of Manx Ice-cream, cream or custard

£4.50

- ◆ Sticky Toffee Pudding ✓
- ◆ White Chocolate Cheesecake ✓
- ◆ Chocolate Cookie Dessert ✓
- ◆ Bread and Butter Pudding ✓
- ◆ Strawberry and Cream Meringue nest ✓
- ◆ Fresh fruit salad ✓

Price includes tea or coffee

Refreshments

Tea/coffee and biscuits

£1.50

Tea/coffee and The Mill Special Selection
of Homemade Cakes or Scones. N

£3.50

St John's Mill Menu Specials

Buffet Menu

Mill Lunchtime Buffet

Selection of sandwiches including:
Egg and Cress ✓
Smoked Salmon, Rocket and Cream Cheese ✓
Manx Cheese and Pickle ✓
Ham Salad
Homemade pizza or quiche
Homemade sausage plait or glazed sausages
Cudités and Hummus or tortillas and salsa ✓
Homemade spicy potato wedges or chicken goujons
Includes fresh orange juice
Seasonal fruit platter (optional - £1.00 per head)

Ideal for larger groups wanting a relaxed lunch in peaceful surroundings

(Min. 8 people)

£8.95

For an atmospheric evening venue to compliment any meeting
(Min. 10 people)

£12.50

Mill Evening Finger Buffet

Choice of canapés including:
Smoked Salmon and Prawn
Cheese and Olive ✓
Pate and Red Currants
Stilton/Danish Blue Cheese
Chicken with Biryani pickle
Maraschino cherries wrapped in smoked bacon
Glazed spicy sausages
Lemon chicken goujons and sour cream
Seasonal fruit platter
Selection of Fresh cheese and crackers
Tortilla chips and salsa
Includes fresh orange juice.(Wine by personal arrangement)

The Mill Afternoon Tea

Beautiful setting with access to The Mill Wheel-room and Wildflower garden

(Min 8 people)

£8.50

A generous selection of seasonal sandwiches including
Egg & Cress ✓ Smoked Salmon Manx Cheese ✓ Ham Salad.
Homemade fresh cream scones and a selection of cakes N
Tea or coffee

Chef's Specials

Chef's choice of seasonal dishes with a vegetarian option:

- ◆ Chicken stuffed with garlic, wrapped in bacon and covered with a creamy mushroom sauce, served with new potatoes/couscous and fresh vegetables
- ◆ Moussaka, served with pitta bread, salad garnish and olives.
- ◆ Poached Salmon in a light white wine and cream sauce, lemon couscous and fresh vegetables.
- ◆ Vegetable pasta with cream cheese or tomato pesto sauce. Served with salad garnish and garlic bread. ✓

All meals served with fruit juice

£9.50