

# THE MILL

*At Rode*

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## Frome & District Pistol Club - Annual Dinner and Prize Giving

**Saturday 21<sup>st</sup> March 2026**

**19:00 arrival for 19:30 seated. Private Bar until 23:00**

### Starters

- Cider & Onion Soup (Westcombe Cheese, Sourdough) VG, VN, GF – No Bread
- Hamhock Terrine (Apple Chutney, Toasted Sourdough) GF – No Bread
- Beetroot & Baked Goat's cheese (Toasted Walnuts, Rocket, Herb Oil) VG, GF
- Mackerel Pate (Pickled Cucumber, Lemon)

### Mains

- Roasted half chicken (Fries, Garlic Aioli & Coldslaw) GF
- Cider Battered haddock (Crushed Peas, Tartar sauce, Chips) GF
- Venison & Red Wine Pie (Buttered Greens, Creamy Mash, Rich Gravy)
- Harrisa Roasted Cauliflower (Chickpea & Spinach stew, Lemon Tahini dressing) VG, VN, GF

### Puddings

- Chocolate Malt Cheesecake (Milk Choc cremeux, Clotted Cream Sorbet) VG, GF
- Sticky Toffee Pudding (Butterscotch sauce, Vanilla ice cream) VG, VN, GF
- Lemon Tart (Fresh berries, raspberry sorbet) VG
- Coconut Rice Pudding (Mango Coulis, toasted coconut) VG, VN, GF

### **Teas & Coffee to Finish**

VG – Suitable for Vegetarians

VN – Suitable for Vegans

GF – Gluten Free

**2 Courses - £25 per person**

**3 Courses - £30 per person**