



The Scandinavian word for Yule is Jul, being the abbreviation for July in English.

Enjoy the winter season at The Mill Restaurant with Christmas in July, being served Saturday 23rd July.

This special sumptuous feast fit for a King has all the traditional trimmings, plus a little more. Start with a glass of gluvine then an amuse bouche tasting plate and our savoury celebration bread. Followed by 3 courses; a play on the traditional English *pigs in blankets* as entree and after the miniature roast, a cup of eggnog leading into a beautiful individual mini Christmas Cake which is hand made by our Chef accompanied with brandy custard. If you have room, finish with espresso coffee or tea & petit fours.

Ask our sommelier to match some of the Hunters finest wines with your meal. With the ambience of a Northern Hemisphere Christmas (minus the snow) in the premier wine region, winter allows you to celebrate this Australian tradition in the vineyards enjoying your meal fire side, by candle light, bon bons and crystal trees... And if you don't feel like the Christmas in July menu, there is also an extensive a la carte menu to choose from...

\$90pp

Bookings are essential please call 02 4998 7288

Christmas in July The Mill Restaurant Dinner 2011

Amuse Bouche

Slow roasted Ottoway pork with crackling and apple compote
Champignon and black truffle soup with cream chive
Lightly toasted herb bread, horseraddish roasted rare beef
served on a tasting plate

Celebration Bread

Mushroom parmesan with French butter & Hunter Olive oil

Entree

Slow baked smoked ham encased in bread dough
with sautéed spinach & Branson pickle

Main

Miniature roast of wood fired Nulkaba quail
with tradition bread farce, steamed and baked petite vegeta-
bles with jus gras

Eggnog

topped with nutmeg

Dessert

Individual handmade Christmas cake
decorated with Royal icing & holly
served with French brandy custard



Merry Christmas