



*Christmas & New Year*

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The Mill House Hotel



# Christmas Party Night Package

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**Gather your colleagues & friends for a night to remember. Party nights are held in our fully heated, permanent marquee, offering a stunning venue with delicious food and disco to party the night away.**

## **Dinner Menu**

Roasted Parsnip & Apple Soup, Garlic Croutons

Goats Cheese, Sundried Tomato & Olive Samosa, Candied Walnut Salad

Ham Hock Terrine, Piccalilli, Toasted Brioche

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Roasted Turkey with Chestnut & Cranberry Stuffing, Honey Roast Parsnips,  
Sausage wrapped in Bacon, Turkey Jus

Sea Bream, Winter Vegetable Broth, Crushed New Potatoes

Leek, Stilton & Potato Pithivier, Chive Cream Sauce

*Served with a Medley of Seasonal Vegetables & Garlic & Thyme Roasted Potatoes*

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Christmas Pudding, Brandy Cream, Red Currants

Dark & White Chocolate Layered Mousse, Chocolate Curls

Lemon & Lime Tart, Raspberry Sorbet

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Coffee & Mints

**Thursdays in December ~ £40.00 per person**

**Friday & Saturdays in December ~ £47.00 per person**

Includes a glass of bubbly on arrival, Three Course Dinner with Coffee,  
DJ & Disco, Christmas Crackers, Service and VAT

❄ 7.00pm Arrival Drinks, 7.30pm Dinner Served, Carriages at Midnight ❄

Ask us about Private Parties & Exclusive Use  
(available subject to minimum numbers)

# Christmas Lunch Parties

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Enjoy a festive lunch in the Garden Restaurant during December, with a delicious three course menu and fine wines to choose from. Private dining rooms are available if you prefer a more intimate setting to celebrate the festive season.

## Lunch Menu

Roasted Parsnip & Apple Soup, Garlic Croutons  
Goats Cheese, Sundried Tomato & Olive Samosa, Candied Walnut Salad  
Ham Hock Terrine, Piccalilli, Toasted Brioche

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Roasted Turkey with Chestnut & Cranberry Stuffing, Honey Roast Parsnips,  
Sausage wrapped in Bacon, Turkey Jus  
Sea Bream, Winter Vegetable Broth, Crushed New Potatoes  
Leek, Stilton & Potato Pithivier, Chive Cream Sauce  
*All served with a Medley of Seasonal Vegetables & Garlic & Thyme Roasted Potatoes*

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Christmas Pudding, Brandy Cream, Red Currants  
Dark & White Chocolate Layered Mousse, Chocolate Curls  
Lemon and Lime Tart, Raspberry Sorbet

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Coffee & Mints

**Available Tuesday-Fridays in December ~ £25.00 per person**

10% service charge is added to all restaurant bills

Includes Crackers, table decorations and VAT.



# Christmas Dinner Parties

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**Celebrate Christmas with a festive dinner in the Garden Restaurant. Our chefs have created a delicious menu and we have fine wines to choose from. Private dining rooms are available for you to create an intimate gathering or a celebratory party atmosphere.**

## **Dinner Menu**

Roasted Parsnip & Apple Soup, Garlic Croutons  
Smoked Salmon Roulade, Avocado, Lemon & Crème Fraiche, Toasted Crostini  
Goats Cheese, Sundried Tomato & Olive Samosa, Candied Walnut Salad  
Ham Hock Terrine, Piccalilli, Toasted Brioche

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Roasted Turkey with Chestnut & Cranberry Stuffing, Honey Roast Parsnips,  
Sausage wrapped in Bacon, Turkey Jus  
Braised Shoulder of Lamb, Rosemary and Mint, Lamb Jus  
Sea Bream, Winter Vegetable Broth, Crushed New Potatoes  
Leek, Stilton & Potato Pithivier, Chive Cream Sauce  
*All served with a Medley of Seasonal Vegetables & Garlic & Thyme Roasted Potatoes*

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Christmas Pudding, Brandy Cream, Red Currants  
Dark & White Chocolate Layered Mousse, Chocolate Curls  
Lemon & Lime Tart, Raspberry Sorbet  
Cheese & Biscuits

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Coffee & Mints

**Available Monday-Thursdays in December ~ £30.00 per person**

10% service charge is added to all restaurant bills

Includes Crackers, table decorations and VAT.

# December Sunday Lunch

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**Bring your friends and family this December for a festive Sunday Lunch with all the trimmings. Your lunch can be served in the Garden Restaurant or private dining rooms are available if you prefer an intimate setting for your guests.**

## **Sunday Lunch Menu**

Roasted Parsnip & Apple Soup, Garlic Croutons

Smoked Salmon Roulade, Avocado, Lemon & Crème Fraiche, Toasted Crostini

Goats Cheese, Sundried Tomato & Olive Samosa, Candied Walnut Salad

Ham Hock Terrine, Piccalilli, Toasted Brioche

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Roasted Turkey with Chestnut & Cranberry Stuffing, Honey Roast Parsnips, Sausage wrapped in Bacon, Turkey Jus

Roast Sirloin of Beef served medium, with Yorkshire Pudding

Braised Shoulder of Lamb, Rosemary and Mint, Lamb Jus

Sea Bream, Winter Vegetable Broth, Crushed New Potatoes

Leek, Stilton & Potato Pithivier, Chive Cream Sauce

*All served with a Medley of Seasonal Vegetables & Garlic & Thyme Roasted Potatoes*

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Christmas Pudding, Brandy Cream, Red Currants

Dark & White Chocolate Layered Mousse, Chocolate Curls

Lemon and Lime Tart, Raspberry Sorbet

Cheese & Biscuits

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Coffee & Mints

**£30.00 per person, £15.00 children under 11 years**

**10% service charge is added to all restaurant bills**





# Christmas Day Lunch

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**Christmas Day is a very traditional and grand affair at the Mill House. Let our chef prepare a delicious five course lunch while you enjoy spending time with your loved ones, served in the elegantly decorated Garden Restaurant.**

## **Starter**

French Onion Soup, Cheese Crouton  
Sautéed Mushrooms in a Shallot Cream Sauce, Toasted Brioche  
Confit Duck & Plum Terrine, Citrus Dressing

## **Intermediate**

Pan Fried Scallops, Samphire Risotto  
Spinach, Feta & Red Onion Filo Samosa

## **Main Course**

Roasted Turkey Leg & Breast, Honey Roast Parsnips, Chestnut & Cranberry Stuffing,  
Sausage wrapped in Bacon, Garlic and Thyme Chateau Potatoes, Turkey jus  
Haunch of Venison, Parsnip Puree, Roasted Parsnip, Truffle Mash, Red Currant Jus  
Monkfish wrapped in Pancetta, Swede, Celeriac & Bacon Terrine, Red Wine Jus  
Butternut Squash, Spinach & Mushroom Wellington, Roasted Pepper Sauce

*All served with a Medley of Seasonal Vegetables*

## **Dessert**

Christmas Pudding, Brandy Butter, Run Cream Sauce  
Mango Bavaois, Mango Sorbet  
Trio of Chocolate  
Selection of Local Cheese & Biscuits

## **Coffee and Petit Fours**

**£90.00 per person, £45.00 children under 11 years**  
10% service charge is added to all restaurant bills





## **New Year's Eve Black Tie Dinner**

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**Celebrate the arrival of 2020 in style at our Black Tie Gala Dinner.  
Make it an evening to remember with a sumptuous six course dinner  
and dancing well into the new year. Arrival is from 7.00pm, with dinner  
served at 8.00pm followed by a disco. Carriages at 1.00am.**

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### **Glass of Prosecco & Canapes on Arrival**

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#### **Starter**

Confit Duck & Plum Terrine, Citrus Dressing  
Goats Cheese & Caramelised Onion Parcel

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#### **Fish Course**

Hot Smoked Salmon, Crab, Coriander, Coriander, Chilli & Lemon Dressing

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#### **Main Course**

Fillet of Beef, Foie Gras, Potato Rosti, Madeira Jus  
Wild Mushroom Mille Feuille, White Wine Cream Sauce

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#### **Trio of Desserts**

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#### **Cheese Platter**

Selection of Cheese with Biscuits & Chutney

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#### **Coffee & Petit Fours**

**Dinner Dance £89.00 per person**

**Double Room Accommodation £50.00 per person**

**Executive Double Room £60.00 per person**

(Accommodation subject to availability)



## Accommodation

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Why not stay overnight in one of our twelve individually styled bedrooms for the night of your Christmas Party? Single rooms are available from £80.00, double or twin rooms from £100.00 and executive rooms from £120.00 on Friday & Saturday nights, including a full breakfast the next morning. See New Years Eve for accommodation prices.

## Terms & Conditions

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Dates can be held provisionally for 7 days. To confirm your booking we require a non-refundable deposit of £10.00 per person for lunches, dinners or party nights, or £25.00 per person for Christmas Day & New Year's Eve bookings. If your numbers decrease, the deposits paid are retained so try to be as accurate as possible at the time of your booking. The numbers confirmed will be the final chargeable number, unless the number of guests increases (please be aware that we may not be able to accommodate an increase). The final balance, including the 10% service charge where applicable is due seven working days prior to your party.

All menus & special dietary requirements must be pre ordered at least seven working days prior to your party. A table plan is required for all Christmas parties with over 10 guests.

Please note we do not allow party poppers or sprays on the premises due to Health & Safety.

## Dietary Requirements

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We are very pleased to cater for any special dietary requests if we know in advance. Please contact us directly to discuss your individual requirements. Many of the dishes on our menus can be adapted to be gluten or dairy free. A vegan menu is available on request.

