

Christmas Pre-order Form

Please fill in the form below and bring it to The Mill along with your deposit

Date _____ Time _____ Name _____

Telephone _____ Email _____

Notes _____

Starters	QTY
Curried Parsnip Soup	
Rocket & Melon Salad	
Smoked Duck	
Smoked Salmon & Cream Cheese Tart	
Garlic Mushrooms on Toasted Ciabatta	
Mains	QTY
Roast Turkey	
Beetroot & Butternut Squash Wellington	
28 day aged Roasted Beef	
Pan Fried Salmon Fillet	
Festive Beef Burger	
Desserts	QTY
Traditional Christmas Pudding, Brandy Custard	
Chocolate Torte	
Lemon Curd Tartlet, Passion Fruit Coulis	
Vegan Cheesecake	
Traditional Cheese Board (+£4.50)	

THE

Mill

RESTAURANT & BAR

Christmas Menu

3 Courses

Monday to Thursday £37pp*

Friday & Saturday £41pp*

*Price EXCLUDES Christmas Day

Entertainment from 10pm
on Thursday, Friday & Saturday

01449 674 674 • mill.restaurant

Starters

Curried Parsnip Soup
Root Crisp Garnish, Toasted Italian Bread (V, VG, GFO)

Rocket & Melon Salad (GF, DF, V, VG)

Smoked Duck, Pickled Berries, Parsnip Cream, Croutons

Smoked Salmon & Cream Cheese Tart, Cranberry Jam

Garlic Mushrooms on Toasted Ciabatta (V, GFO)

Mains

Norfolk Bronzed Turkey Breast,
Roast Potatoes, Yorkshire, Chestnut & Cranberry Stuffing,
Pig in Blanket, Roasted Roots, Roasting Jus (GFO)

Beetroot & Butternut Squash Wellington, Roasted
Potatoes, Seasonal Vegetables, Roasting Jus (VG)

28 day aged Roasted Beef, Yorkshire, Roast Potatoes,
Chestnut & Cranberry Stuffing, Roasted Roots, Roasting Jus

Pan Fried Salmon Fillet, Lemon Cream Veloute, Vermicelli
Noodles, Tender Stem (GF)

Festive Beef Burger, Brie, Bacon, Cranberry, Baby Gem &
Beef Tomato with Skin On Fries, Slaw (GFO)

Desserts

Traditional Christmas Pudding, Brandy Custard (V)

Chocolate Torte, Salted Caramel Ice Cream

Lemon Curd Tartlet, Passion Fruit Coulis, Fresh Berries

Vegan Cheesecake, Spiced Berry Compote &
Raspberry Coulis (VG, GF)

Traditional Cheese Board (+£4.50)

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free
(DFO) Dairy Free Option (GFO) Gluten Free Option

Please let us know of any intolerances or
dietary requirements before booking.

A £10pp non-refundable deposit is
required at the time of your booking.

Your pre-order and full payment for your
meal is required 10 days before you dine
with us