CHRISTMAS AT The Millhouse

December '26

FESTIVE SET MENU

Two courses £34.95

Three courses £39.95

Available from 30th November - 24th December

Closed Christmas Day

Please inform your server of any allergies or dietary requirements before placing your order. While every care is taken, we cannot guarantee the absence of allergens in our dishes.

A discretionary 10% service charge will be added to your bill.
This is shared in full amongst our team.

CHRISTMAS AT The Millhouse

Starters

Roasted Butternut Squash Soup (GFO, VE)
Crispy sage, shallots

Duck Liver Parfait (GFO)
Cranberry, spiced fruit chutney, toasted brioche

Smoked Salmon (GFO)
Horseradish crème fraîche, pickled cucumber, dill

Whipped Goat's Cheese (GF, V)
Roasted beetroot, candied walnuts, balsamic

Mains

The Millhouse Turkey Dinner (GFO)
Served with all the trimmings

12-Hour Slow-Cooked Beef (GF)
Creamed potato, roasted roots, crispy leek

Roasted Hake (GF)
Champagne cream, buttered greens, potatoes

Pan-Fried Duck Breast (GF)
Plum sauce, roasted roots, potato

Roasted Cauliflower (VE, GF)
Roasted garlic & sage butter bean sauce, cranberry

Broster's Steaks (GF) + £8 Supplement
Fries & Red Wine Jus
10oz Sirloin
10oz Ribeye
8oz Fillet



Dessert

Christmas Pudding (V)
Brandy sauce

Hazelnut & Orange Tart (VEO)
Vanilla ice cream, candid orange

Sticky Toffee Pudding (V)
Butterscotch sauce and vanilla ice cream

Winter Berry Crème Brûlée (V)
Shortbread, Seasonal berries

FESTIVE SET MENU
Two courses £34.95
Three courses £39.95