

How can you book?

Call 01223 311829

Email info@themillpubcambridge.com

We are taking bookings for our Christmas menu for parties of 4 up to 16. Provisional bookings will be held for 7 days. A deposit of £10 per person is required to confirm the booking. The deposit is non-refundable unless we receive notice of cancellation 7 days prior to the function. Deposits are not transferable to other goods or services.

MENU SELECTIONS MUST BE RECEIVED WITHIN ONE WEEK OF YOUR BOOKING PLEASE.



Contact name: _____

Company name : _____

Date of booking: _____

Time of arrival: _____

Number of people: _____

Telephone No: _____

Email: _____

Christmas

The Mill
Cambridge

Menu



DESSERTS

Two courses £21

Three courses £25

Our tables will be festively dressed with crackers for everyone.

STARTERS

Leek & Stilton Tart, White Onion Puree & Parsley Crumb (v)

Cauliflower & Saffron Soup (vg)

Potted Goose, Spiced Apple Chutney, Watercress & Sourdough

Smoked Salmon, Lemon & Horseradish Crème Fraiche, Beetroot Carpaccio

MAINS

Roast "English Rose" Turkey, Pigs in Blankets, Cranberry Sauce, Duck Fat Roast Potatoes, Gravy

Wild Mushroom, Spinach & Celeriac Wellington, Tarragon Heritage Carrots & Jerusalem Artichoke Sauce (vg)

Herb Crusted Cod Loin, Chard, Leek & Sea Asparagus, Saffron Cream Sauce & New Potatoes

Roasted Rump of Venison, Glazed Root Vegetables, Cauliflower Puree & Redcurrant Jus (g)

All mains will be served with seasonal vegetables and Yorkshire puddings

(v) vegetarian, (vv) vegan, (g) gluten free

White Chocolate Panna Cotta, Passion Fruit, Raspberry & Amaretti Biscuits

Christmas Pudding & Brandy Custard

Spiced Apple & Plum Crumble, Calvados Crème Anglaise

Baked Alaska, Mango Coulis, Pomegranite & Mint Syrup

Selection of Cheese with Crackers & Chutney (£4 sup)

BUFFET

Minimum of 10 people

5 options £12.95, 7 for £16.50, 9 for £18.25

Pigs in blanket with sage

Chestnut, sprout & leek roll (vv)

Turkey & cranberry stuffed Yorkshire pudding

Smoked salmon tartare, chilli, lime & sour cream on blini

Potted goose & cornichons on toast

Flaked smoked mackerel, horseradish cream & beetroot

Pork pie & piccalilli

Spiced squash & corn fritters, avocado mayonnaise (v/vv)

Leek & Stilton tartlet (v)

Salt & pepper squid, coriander, spring onion & pickled ginger

Mince pies with custard

Christmas pudding & brandy cream trifle

Chocolate brownie bites

Charcoal cracker, Cambridge blue & apple puree

(Sandwich selection available on request)

Please inform us if anyone in your party has any food allergies or intolerances