

# How can you book?

Call 01223 311829

Email [info@themillpubcambridge.com](mailto: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



Two courses £21

Three courses £25

Our tables will be festively dressed with  
crackers for everyone.

## STARTERS

Smoked Tofu, Pickled Pear & Caramelised Pecan Tart with Watercress (vv)

Cauliflower & Twineham Grange Cheese Soup, Crouton & Truffle Oil (v)

Ham Hock Terrine, Piccalilli, Rocket & Sourdough

Crayfish, Crab, Apple, , Heritage Carrot & Kohlrabi Remoulade (gif)

## MAINS

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

Hot Smoked Salmon, Sauteed Spinach, Beetroot & Potato Croquettes,  
Whisky Horseradish Sauce (gif)

Roasted Celeriac & Winter Vegetable Hot Pot, Shredded Sprouts,  
Toasted Walnut, Beetroot Puff Pastry Tuile (vv)

Stout Braised Featherblade of Beef, Fondant Potato, Roasted  
Shallots, Yorkshire Pudding & Cavolo Nero

*All mains will be served with seasonal vegetables (v) vegetarian,  
(vv) vegan, (gif) Made with Gluten Free Ingredients. Please note our kitchen is  
not gluten free and contains other ingredients which are known allergens such  
as nuts, dairy and soy.*

*Please inform us if anyone in your party has any food allergies or intoler-  
ances*

## DESSERTS

Chocolate Tart with a Cherry Cream (v)

Traditional Christmas Pudding & Gran Marnier Custard (gif)

Baked Spiced Apple with Raisin, Clementine & Nuts (vg)

Cambridge Burnt Cream & Raspberry Shortbread (v)

Selection of British Cheese with Crackers & Chutney (v) (£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)