

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 14. 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.

Contact name: _____

Company name : _____

Date of booking: _____

Time of arrival: _____

Number of people: _____

Telephone No: _____

The Mill



Merry Christmas to You

Two courses £22.50 Three courses £27.50

Our tables will be festively dressed with
crackers for everyone.

Starters

Tiger Prawn Cocktail (gif)

Ham Hock & Marmalade Bon Bon, Pea Puree, Roast Turnip

Curried Carrot & Red Lentil Soup, Crispy Polenta, Coriander Oil (vv)(gif)

Chicory, Shredded Sprouts, Chestnuts, Crispy Smoked Tofu, Roast Celeriac, Miso
Reduction (vv)

Mains

Roast "English Rose" Norfolk Turkey Roulade, Pigs in Blankets, Garlic &
Rosemary Roast Potatoes,, Cranberry Sauce & Gravy

Smoked Haddock & Salmon Fishcake, Spinach, Roast Jerusalem Artichoke,
Tobasco Hollandaise

Leek & Harrington Blue Butternut Squash, Smoked Garlic Quinoa, Sage Pesto (v)
(gif)

Stout Braised Featherblade of Beef, Celeriac Fondant, Herb Roasted Rainbow
Chantaray Carrots (gif)

Vegan Toad in the Hole, Roasted Root Vegetables, Onion Gravy (vv)

DESSERTS

Traditional Christmas Pudding & Brandy Custard

Baked Spiced Apple, Smoked Almonds, Golden Raisins, Honeycomb, Vegan Vanilla
Ice Cream (vv)(gif)

Chocolate & Cardomom Marquise, Mulled Wine & Mixed Berry Jus (v)(gif)

Three Cheeses, Onion Chtney & Crackers (v) (£4 sup)

BUFFET

Minimum of 10 people

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

Pigs in Blankets with Sage Pesto

Turkey & Cranberry Stuffed Yorkshire Puddings with Dipping Gravy

Smoked Salmon Blini, Dill Crème Fraiche & Capers

Pork Pie & Piccalilli

Mince Pies with Brandy Custard

Brownie Bites with Mulled Wine Jus (gf)(df)

Charcoal Cracker, Harrington Blue & Pickled Pear

Leek & Stilton tartlet (v)

Tiger Prawns & Marie Rose Sauce (gf)

Falafel with Sweet Chilli & Cranberry Sauce (vv)

Tempura Courgette, Serracha Vegan Mayo (vv)

Chicory Leaf with Roasted Celeriac, Walnuts, Pickled Pear & Truffle Oil
(vv)(gif)

Braised Beef Brisket, Monterey Jack & Honey Wholegrain Mustard Ciabat-
ta Bites

Mackerel Pate, Pickled Mooli, Toasted Sourdough

Spiced Apple Skewers with Coconut Dip (vv)(gif)

*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 intolerances

