The Mill House

Weddings & Events

An Elegant Affair

Our most luxurious 3 course plated dining experience

On Arrival

A glass of fizz and canapés

Starters

All served with bread & salted butter

Chicken Liver Pate
Caramelised onion chutney & cornichons

Smoked Salmon
Lemon & dill cream. Pickled cucumber ribbons

Whipped Goats Cheese & Pear Salad
Crushed walnuts, honey & mustard dressing

Mains

Tarragon Roasted Chicken Supreme
Sage & onion stuffing, pig in blanket, roasted carrot & rich gravy

Slow Braised Feather Blade of Beef
Bourguignon sauce, burnt shallot & roasted carrot

Pan Roasted Seabass
Lemon & chive butter. Grilled courgettes

Mushroom & Spinach Wellington
Roasted carrot & thyme gravy

Desserts

Orange Cheesecake
Ginger crumb

Stilton Wedge
Chutney, celery, grapes & crackers

Chocolate Tart
Cherry gel & mint

£45pp

Add half a bottle of wine £11pp
Add a glass of wine £5.5pp