

Festive Menu 2026

2 COURSES £32 | 3 COURSES £38

STARTERS

Artichoke Tartlet

Pickled shimeji mushrooms, herb oil & dressed leaves

🌿 V

Chicken Liver Pâté

Piccalilli, toasted bread

Roasted Beetroot & Orange

Whipped goat's cheese, toasted walnuts, rocket

🌿 V

Parsnip Soup

Toasted hazelnuts, warm bread

🌿 V E

MAINS

Traditional Roast Turkey

Chestnut and sage stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce & rich gravy

Slow-Braised Beef Featherblade

Horseradish mash, roasted root vegetables, red wine jus, parsnip crisps

Vegan Nut Roast 🌿 V E

Pan-Fried Stonebass

Lyonnaise potato, samphire & lemon butter sauce

Wild Mushroom, Cranberry & Chestnut Wellington

Roast potatoes, seasonal vegetables & cranberry gravy 🌿 V E

DESSERTS

Traditional Christmas Pudding

Brandy sauce

Black Forest Chocolate Cake

Vanilla cream pâtisserie & cherry sorbet

Apple & Blackberry Meringue Roulade

Toffee crunch ice cream

Chocolate & Salted Caramel Profiteroles

Chantilly cream & warm chocolate sauce

Celebrate Christmas
AT THE MILL RACE

☎ 01989 562891 | ✉ info@themillracepub.com

Pre-order required for all festive menus.
A £10 per person non-refundable deposit is required.