

MILLHOUSE

AT SKIDBY

Rooftop Lounge

PRIVATE DINING

INDULGE IN OUR EXQUISITE PRIVATE DINING ROOM WITH OUR DEDICATED SERVER AND ENJOY EXCLUSIVE USE OF BOTH DINING ROOM AND OUTDOOR ROOF TERRACE.

PERFECT FOR SPECIAL OCCASIONS, INTIMATE WEDDINGS, OR PRIVATE MEETINGS.
SEATING CAPACITY OF 18 GUESTS.

WE ARE ABLE TO PROVIDE ADDITIONAL SEATING, HOWEVER TABLE ARRANGEMENTS MAY VARY.

PRICE TARIFF

Prices inclusive of

- * Private Room Hire for half a day (afternoon or evening service)
- Chefs Canapés and Sparkling Wine on arrival
- 3 Course Menu- chosen by you, must be pre-ordered
- Tea/Coffee and Chocolate Truffles to finish
- Based on a minimum of 10 guests

MONDAY THROUGH THURSDAY

£48 per adult / £24 per child

FRIDAY & SUNDAY

£55 per adult / £27.50 per child

SATURDAY

£60 per adult / £30 per child

For further information and bookings please contact our events coordinator on 01482 845610 or email info@millhouseskidby.co.uk

ALLERGENS

Due to our size and working with fresh ingredients, we are unable to guarantee any dish is 100% free from allergens. All dishes may contain trace amounts of allergens. Our fryers are used for a number of products, therefore there is a risk of cross-contamination of products that are deep fried.

Regrettably, whilst we endeavour to cater for intolerance's, our busy kitchen is unable to cater for allergies.

V VEGETARIAN

VG VEGAN

 MAY CONTAIN SHELL/BONE



NO GLUTEN CONTAINING INGREDIENTS Please see ALLERGENS

TO START

MILLHOUSE FISHCAKE

wilted spinach, lemon butter sauce

MILLS PRAWN COCKTAIL

Brandy Marie Rose, avocado mousse, panko tiger prawn, buttered granary bread

SLOW COOKED BBQ BABY RIBS

asian slaw

SOUP DU JOUR

served with buttered bread

DUCK LIVER PARFAIT

House chutney & toasted croutes

MAINS

PRAWN THERMIDOR

served with steamed rice, fries or garlic baguette

**also great as a sharing starter*

CHICKEN BREAST "ALLA CREMA"

Chicken Breast finished with a classic Crema sauce served with steamed rice or fries

BAKED SALMON SUPREME

lobster bisque, creamed potato, seasonal greens

8 OZ FILLET STEAK*

***£10PP SURCHARGE**

Peppercorn sauce, chubby chips, onion rings

SWEET POTATO KATSU CURRY

steamed rice, greens

SWEETS

TRIO OF OUR CHEFS SWEETS

Selected by our chef

CHEESEBOARD

selection of 3 cheeses served with house chutney, muscat grapes, crackers & fruit loaf

CHILDREN'S MENU

CHILDREN ARE WELCOME TO ORDER FROM THIS MENU OR ORDER A SMALLER PORTION FROM THE MENU ABOVE

TO START

GARLIC BREAD 

MILLS MINI PRAWN COCKTAIL 

SOUP OF THE DAY   

MAINS

CHICKEN OR FISH GOUJONS & FRIES

HOT DOG & FRIES

TOMATO & CHEESE PASTA 

PASTA RAGU

SWEETS

CHOCOLATE BROWNIE

ICE-CREAM  

FROSTED CUPCAKE

VANILLA CHEESECAKE