

Want your
own private
Christmas party?

Book the
Millhouse

MILLHOUSE

AT SKIDBY

*Christmas
all wrapped up!*

CHRISTMAS
DINING

PARTY
NIGHTS

MEET
SANTA

AFTERNOON
TEA

PRIVATE
DINING

Gift
Vouchers
Available

See reverse
for details

www.millhouserestaurant.co.uk

Open 7 days a week 10.30am till late
(Unless otherwise stated)

9TH & 16TH DECEMBER

28TH NOVEMBER - 29TH DECEMBER

Dine with Santa

£25pp - Under 12's £16pp

Booking essential
Full payment required upon booking.
Santa from 12-2.30pm

Rustic Breads

Try one of our loaves for 2 to share. Baked in house and served straight from the oven with flavoured butter

All £5

- White Onion & Wensleydale, with chive butter
- Olive & Rosemary, with garlic butter
- Wold Top Ale, with roast beef butter

Starters

Cream of Butter-nut Squash Soup

Toasted pumpkin seeds & Wold Top Ale bread

Slow Cooked Ham Hock Terrine

Pickled red cabbage, dressed roquette salad, rosemary & olive oil bread

Giant Yorkshire Pudding

Filled with red wine & onion gravy

Tartlet of Roasted Cherry Vine Tomato & Ricotta

With basil pesto & crispy leeks

Roast Salmon & Dill Fish Cakes

With tartar sauce dressed leaves

Mills Prawn Cocktail

Greenland prawns with a brandy laced Marie Rose sauce topped with avocado mousse served with buttered granary bread

Main Course

Maple Glazed Ham

Yorkshire pudding, roasties, pigs in blankets, seasonal vegetables and redcurrant jam

Roast Norfolk Turkey Breast

Yorkshire pudding, stuffing, roasties, pigs in blankets, seasonal vegetables and pan gravy

12 Hour Roasted Sirloin of Beef

Yorkshire pudding, stuffing, roasties, pigs in blankets seasonal vegetables and pan gravy

Pan Fried Sea-bass

With fennel risotto, green beans with a saffron and white wine sauce

Roast Aubergine & Lentil Moussaka

With sweet potato wedges

Oven Baked Chicken Supreme

With creamed potatoes and a tomato, mushroom and tarragon sauce

Sweet

Festive Trio of Desserts

(A dessert of all 3 desserts per person)

Traditional Christmas Pudding with brandy sauce, spiced mulled wine panna cotta & Belgian chocolate tartlet with black cherry sauce

2 Scoops of Luxury Ice Cream

Vanilla, Chocolate, Strawberry, Mint Choc Chip, Caramelita, Rum n Raisin'



Christmas Fayre Menu

Lunch £27pp | Evenings £30pp | Party Nights £35pp

(Excluding Christmas Day, Boxing Day and Sunday Lunch Service)
£10 Deposit required upon booking, All party nights require full payment upon booking. Menu choices must be specified



Starters

Mills Prawn Cocktail

Greenland prawns with a brandy laced Marie Rose sauce topped with avocado mousse served with buttered granary bread

Cream of Potato & Horseradish Soup

Served with Chive crème fraiche & ale bread

Salmon, Sweet Potato & Blood Orange Fish cakes

Served with winter leaves & apple slaw

Baked Crotin of Goats Cheese

With grilled figs, caramelised onions and a balsamic reduction

Ham Hock Terrine

Pease pudding, soured vegetables & farmhouse bread

Main Course

Roast Norfolk Turkey breast

Pork and herb stuffing, Bacon wrapped chipolata, duck fat roasties, seasonal vegetables

Parma wrapped Pheasant breast

Boned and rolled breast wrapped in Parma ham served with baby poached pear, sautéed leeks, herb rösti potato, crispy black pudding and thyme sauce

Traditional Beef Stroganoff

With saffron scented basmati rice and garlic baguette

Crisp fillet of Sea bass

With a butter bean and parsley mashed potato, tender stem broccoli and a lemon & caper butter

Mild curried lentils

With char-grilled Mediterranean Vegetables and flat bread

Sweet

Festive Plate

(A dessert of all 3 sweets per person)

Traditional Christmas Pudding with Brandy Sauce

Spiced Mulled Wine Panna Cotta

Belgian Chocolate Tartlet with Black Cherry Sauce

TO BOOK YOUR TABLE CALL 01482 845610

20TH DECEMBER

28TH NOVEMBER - 29TH DECEMBER

The Millhouse
Winter BBQ and
Christmas Carols

FREE TICKET BASED EVENT

Order your free tickets direct from
The Millhouse by email

Info@millhouseskidby.co.uk



Join us for our annual festive evening of BBQ and carols. Bring the family down to The Millhouse to enjoy our winter gardens and BBQ lodge. The restaurant will also be open as normal if you would prefer.

Dishes individually priced on the evening

Restaurant table bookings also available to dine from the
A la Carte menu

Wrap up warm and join us from 7:00pm for a festive evening presented from our stunning winter gardens and BBQ lodge. Our chefs will be serving Cumberland sausages, Aberdeen Angus beef burgers and pulled pork buns from the BBQ lodge and Mince pies, hot beverages, bottled beers, Prosecco and festive mulled wine from our very own drinks van Milly. Bring the family down and join in on the festive spirit with Christmas carols sung by our local choir. The restaurant will be open as normal if you would prefer.



Festive Afternoon Tea

£25.50pp

Full payment required upon booking.
Booking essential - no later than 24
hours in advance.

(Between 2:00pm & 5:00pm
excluding Christmas Day, Boxing Day
& Sundays)



House Mulled Wine

Assortment of Sandwiches

Sloe Gin Glazed Ham & Spiced Red Onion Chutney
Roast Turkey & Sage Stuffing
Ribbon Cucumber & Black Pepper Cream Cheese
Smoked Salmon & Horseradish Crème Fraiche
Classic Prawn Marie Rose

Savouries

Wholegrain Mustard & Marmalade Glazed
Bacon Wrapped Chipolata
Brie & Cranberry Filo Parcel

Freshly Baked Sultana Scones

Served with Cornish Clotted Cream & Apricot Preserve

Sweet

Fruit Cake
White Chocolate Dipped Brandy Snap
Lemon French Fancy
Cinnamon & Plum Panna Cotta
Belgian Chocolate & Raspberry Tartlet

Collection of Fresh Coffee & Tea

A LA CARTE & BAR MENU AVAILABLE THROUGHOUT CHRISTMAS

Christmas Day Menu

£90pp - Under 12's £36pp

Full payment required upon booking.
Booking and pre-order essential, pre-order required no later than 1 month in advance
(Between 11am-3pm)

Starters

The Millhouse Prawn and Crayfish Cocktail

Greenland prawn & crayfish layered with a brandy laced Marie rose sauce topped with avocado mousse and panko crusted tiger prawn served with buttered brown bread

Duck Liver Parfait with Smoked Duck Breast

Pickled carrot ribbons and tomato chutney, toasted sour dough

Goats Cheese Roulade

Rolled in paprika & Almond with a red onion marmalade and brioche

Cream of Roasted Parsnip & Chestnut Soup

With crisp sage and ale bread

Assiette of Smoked Fish

Smoked salmon, smoked trout and smoked mackerel mousse with a miniature French stick and dill crème fraiche

Wild Mushroom & Truffle Oil Risotto

Deep fried ceps and parmesan tuile

Main Course

Poached Halibut

With a chicken and white wine broth, girolles and shallots

Char-grilled 8oz Fillet Steak

Artichoke and bacon gratin, sautéed spinach and a blue cheese mousse with a red wine jus

Traditional Roast Turkey Breast

Bacon wrapped chipolata, duck fat roasties, pork and herb sausage meat stuffing, seasonal vegetables and pan gravy

Locally shot Pheasant

Rolled in pancetta with shredded kale, sautéed wild mushrooms, poached baby pear, black pudding bon-bon and a juniper scented jus

Smoked Mushroom Croquette

Sweet potato puree, wilted spinach, baby carrots and a white wine & herb cream

Loin of Lamb

Braised red cabbage, purple sprouting broccoli, pommes sarladaise and a redcurrant and port jus

Sweet

Festive Plate

(A dessert of all 3 sweets per person)

Chocolate Orange Cheesecake, Strawberry Panna Cotta, Panettone Bread & Butter Pudding

Traditional Christmas Pudding

Served with a classic brandy sauce

Millhouse Cheeseboard

4 selected cheeses, fruit cake, spiced plum and fig jam, Muscat grapes and a variety of biscuits.

To Finish

Selection of Teas & Coffees

With handmade truffles and mini mince pies

Boxing Day Menu

£40pp - Under 12's £17pp

Full payment required upon booking.
Booking essential - no later than 1 month in advance.
(Between 11am-3.30pm)



Starters

The Millhouse Prawn and Crayfish Cocktail

Classic Marie Rose sauce & farmhouse bread

Cream of Potato & Horseradish Soup

With chive crème fraiche and ale bread

Baked Tartlet of Balsamic Roasted Shallots and Goats Cheese

Tomato concasse and olive tapenade, basil oil

Chicken Liver Parfait

Red onion and orange chutney, endive salad and toasted bacon bread

Roundel of Game Terrine

Cumin scented carrot puree, sweet glazed baby onions and onion bread

Main Course

Baked chicken breast

Smoky bacon and herb rosti, spinach, celeriac remoulade & chicken juices

Locally shot pheasant

Rolled in pancetta with shredded kale, sautéed wild mushrooms, poached baby pear, black pudding bon-bon and a juniper scented jus

Pan fried fillet of salmon

Sautéed samphire, gratin dauphinoise and a lemon butter & parsley sauce

Garlic & rosemary rubbed Roulade of belly Pork

Braised red cabbage, purple sprouting broccoli, caramelised shallot and red wine sauce

Classic Nut Roast

Duo of puree and baby carrots, braised potatoes and sautéed baby spinach

Sweet

Festive Plate

(A dessert of all 3 sweets per person)

Spiced Mulled Wine Panna Cotta, Belgian Chocolate Tartlet with Black Cherry Sauce, Peanut Butter Parfait, Milk Chocolate Ganache with Salted Caramel Sauce

Millhouse Cheeseboard

*£5 surcharge

4 selected cheeses, fruit cake, spiced plum and fig jam, Muscat grapes and a variety of biscuits.

7TH, 8TH 14TH & 15TH DECEMBER

31ST DECEMBER

Festive Party Nights

£35pp

Booking essential
Full payment required upon booking.

Celebrate the festive season this year in the warm and Welcoming atmosphere of The Millhouse Restaurant & Bar.

An unforgettable party experience awaits you, savour the delights of our Christmas Fayre menu and kick start the festive season by dancing the night away to the sounds of our resident DJ. A pre-order & full payment upon booking is essential.



New Years Eve

£38pp

Doors open from 7.30pm
Booking essential
Full payment required upon booking.

By Order of the Peaky Blinders

Join us for our New Years Eve party where the Millhouse becomes The Garrison. This is an evening for lovers of the acclaimed TV show who enjoy the period music, style & essence of what is Peaky Blinders! We encourage you to come period dressed, of course!



Delicious Canapés, Hot Sandwiches and Themed Drinks Available!

12TH DECEMBER

1ST JANUARY

Michael Bublé Tribute

£35pp

Doors open 7pm
Booking essential
Full payment required upon booking.
Food is served from 8pm

Join us for a cosy evening with the forever festive Michael Bublé



Starters

Mills Prawn Cocktail

Greenland prawns layered with a brandy laced Marie Rose sauce topped with avocado mousse and served with buttered granary bread

Baked Crotin of Goats Cheese

With grilled figs, caramelised onions and a balsamic reduction

Main Course

Roast Norfolk Turkey Breast

Pork and herb stuffing, bacon wrapped chipolata, duck fat roasties, seasonal veggies

Mild Curried Lentils

With char-grilled Mediterranean vegetables and flat bread

Sweet

Festive Plate

(A dessert of all 3 sweets per person)

Traditional Christmas Pudding with Brandy Sauce

Spiced Mulled Wine Panna Cotta

Belgian Chocolate Tartlet with Black Cherry Sauce

New Years Day

£34pp

Booking essential
Full payment required upon booking.
From 11.30am-Late

Starters

Mills Prawn Cocktail

Greenland prawns layered with a brandy laced Marie Rose sauce topped with avocado mousse and served with buttered granary bread

Game Terrine

Pickled brambles, bramble jell on toasted walnut bread

Root Vegetable and Mussel Tart

Lightly spiced tomato sauce and crispy seaweed

Gravalax of Salmon

Pickled baby beetroot and salsa Verde

White Onion Velouté

White onion bhaji flavoured with light curry oil

Main Course

Roast Rump of Lamb

Served with spinach and mushroom, Lamb timbale and rosemary jus

Pan Fried Breast of Locally Shot Pheasant

Carrot and potato rösti with sautéed cabbage and chestnuts dressed with game jus

Roast Fillet of Hake

With salt & pepper courgette spaghetti, line caught mussels Provençal and crisp Panko

Classic Beef Bourguignon

With smoked pancetta, baby vegetables and horseradish creamed potato

Pan Fried Loins of Monkfish

Black olive and tomato salsa, basil mash potato with a curry and balsamic dressing

Deep Fried Ricotta & Sun-dried Tomato Ravioli

Sautéed courgettes and almonds, basil pesto

Sweet

Trio of Sweets

(A dessert of all 3 sweets per person)

Raspberry Sorbet with Shortcake Biscuit, Chocolate Orange Ganache Torte and Panetone Bread & Butter Pudding

Millhouse Cheeseboard *£5 surcharge

4 selected cheeses, fruit cake, spiced plum and fig jam, Muscat grapes and a variety of biscuits.

MILLHOUSE

AT SKIDBY



The perfect gift

The Millhouse is your perfect venue for the festive season and all year round, hosting many events and themed nights throughout the year, so why not treat your loved ones to a dining experience with us. The Millhouse Gift Vouchers can be purchased to any value of your choice and are presented in a gift card. Choose the Millhouse Gift Vouchers as an extra special gift guaranteed to put a smile on their faces this year.

**For further information or to purchase your voucher please call
01482 845610, order online or pop in and see us.**

Private Dining

Experience unparalleled views of the East Yorkshire skyline in our new exclusive private dining room and Rooftop Lounge. Accommodating up to 24 guests seated, the room is available for breakfast, lunch and dinner with set menus featuring all of the signature dishes from the main restaurant, or our chef can tailor something to your own requirements. Perfect for both corporate meetings and personal celebrations.

**PLEASE SPEAK TO ONE OF THE
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Booking Terms & Conditions

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MILLHOUSE RESTAURANT & BAR

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www.millhouserestaurant.co.uk

Find us on Facebook and follow us on Twitter @MillhouseSkidby