

Festive Lunch Menu

Three courses £14.95

Available from 26th November to 20th December,
Monday – Thursday 12pm-2.30pm

Starters

Soup of the day and granary bread (GF*)
A glass of orange juice (GF)

Mains

Honey roast gammon (GF*)
Turkey breast (GF*)
Nut roast (GF, V)

All served with seasonal vegetables, roast potatoes and stuffing

Desserts

Christmas pudding (V)
Winter berry cheesecake (V)

Bookings with pre-order only

Free wine offer not available with this menu

GF gluten free GF* available as gluten free, with modifications
V suitable for vegetarians VE suitable for vegans

****Please mention all dietary requirements when booking****

*Although we state certain meals are gluten free, other wheat products are prepared in our kitchens.
We endeavour to minimise cross-contamination, but this cannot be guaranteed.*

Did you know...?

Our lower bar area is available all year round for private parties and events! With our stunning waterside location, large garden and extensive planning experience, weddings are our speciality! Sign up on our website if you'd like more information!

Christmas & New Year opening times

Please visit www.millontheexe.com for full details or follow us on Facebook.

Party nights!

Add some fun to your party! We will have a disco in our lower bar area on Fridays and Saturdays starting on 30th November through to 22nd December.

How to book

To book your party, email Molly on: christmas@millontheexe.com to check your chosen date is available. We then ask for a £10.00 per person **non-refundable deposit** to confirm your booking. (We regret that we can only hold any dates requested for 10 days from the enquiry date, after 10 days if the deposit hasn't been paid we will release the date for other enquiries) Your booking will be confirmed by email and you will be sent a pre-order form. This must be returned to us, together with the balance due for food, no later than 1st December 2018. After this we regret that no alterations to numbers will be accepted.

Wine

Want to drink white, or really into red – you may wish to order your drinks in advance to ensure we have enough of your selection in stock. Please see the wine list on our website www.millontheexe.com to help make your choices and to view our drink special offers.

To say 'thank you'!

Book your Christmas party with us and we will provide one bottle of house wine for every six guests to get your party started (In accordance with licensing law proof of age ID may be required – soft drink alternative available). To receive this offer, the following booking conditions must be met:

All deposits paid by 14th November

Balance due paid in full by 1st December 2018.

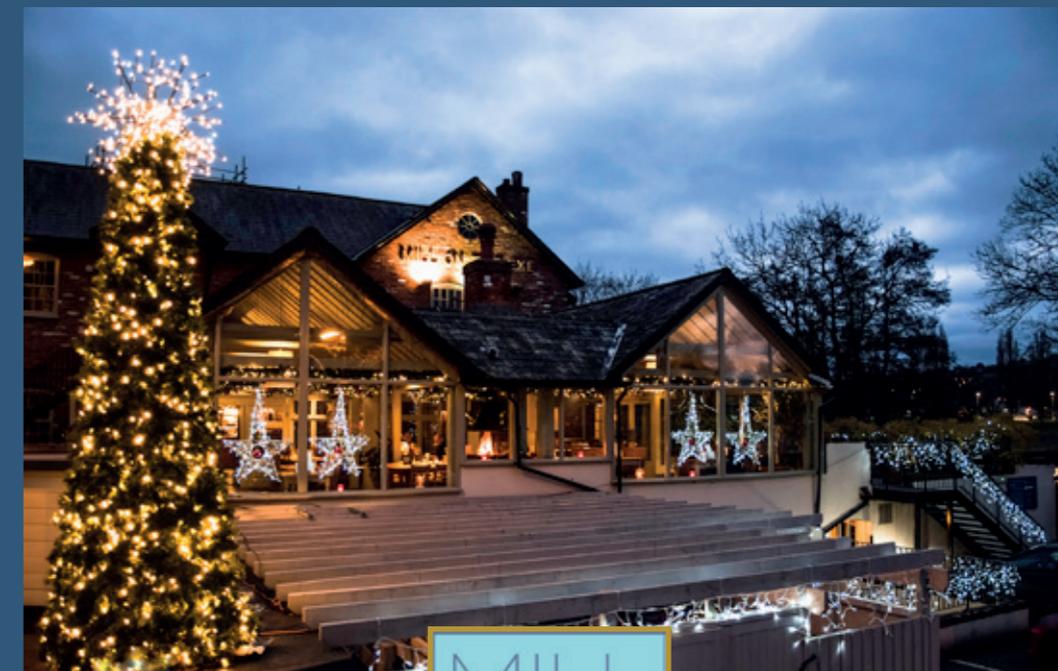
All pre-orders received no later than 1st December 2018.

The free bottle of house wine offer is only available if all members of the booking choose the three-course option.

Free wine offer not available with the Festive Lunch menu

Bonhay Road, Exeter, Devon EX4 3AB
tel: 01392 214464 email: christmas@millontheexe.com
www.millontheexe.com

Christmas at The Mill on the Exe



MILL
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EXE

2018

The Festive Season

Come and celebrate at the Mill on the Exe – there's so much happening!

Party Nights!

From Friday 30th November we have a DJ playing festive music from 7pm, full disco from approximately 9pm.

Christmas Eve

Swing into Christmas Eve with us!

Featuring live festive music from the gypsy jazz and swing band, La Vie En Rose, from 5pm-7pm.

Come and enjoy a mince pie and mulled wine at our pre-Christmas celebration, perfect relaxation before the big day.

Festive light bites and bar snacks will also be available alongside our usual menu.

Boxing Day

We will be serving our renowned three meat carvery and all the trimmings between 12pm and 5pm. Booking advisable. (Subject to availability).

Perfect for those who have too many people to see on the big day and at the usual price of £11.50 for adults and £6.50 for children, it's a Christmas dinner bargain!

New Year's Eve

Follow us on Face book or sign up to our e-newsletter at www.millontheexe.com for details of our New Year's Eve opening times and menus.

New Year's Day

We will be serving our renowned three meat carvery and all the trimmings between 12pm and 5pm, booking is advisable. (subject to availability)



Christmas Parties

To start

Roasted pumpkin and apple soup, pesto croutons (V, GF*)

Gin cured salmon, pickled fennel, horseradish and buttermilk dressing (GF)

Ham hock, orange and caper terrine, Christmas chutney, toasted granary bread (GF*)

Beetroot and goat's cheese salad, candied walnuts, rocket with honey and mustard dressing (VE*, GF)

Mains

Turkey breast stuffed with chestnut and apricot stuffing, bacon wrapped chipolata, rich pan gravy (GF*)

Roasted topside of beef with rich pan gravy (GF)

Pan fried hake fillet with salsa verde

Butternut, cauliflower, spinach and feta pithivier (VE* with chestnuts instead of feta)

All served with seasonal vegetables and herb roasted potatoes

Desserts

Christmas pudding, brandy crème fraîche (V)

Orange and cardamom crème brûlée, cinnamon shortbread (GF*)

Winter berry cheesecake with raspberry sorbet (GF, VE)

Chocolate mousse, salted caramel ice cream, pecan brittle (V, GF)

Fresh fruit salad served with lemon sorbet (VE, V, GF)

Three course £24.50 (£25.50 on DJ nights)

Two courses £18.00 (only available Monday - Thursday)

This menu is available from Friday 23rd November 2018 until Monday 24th December 2018 at lunch and dinner.

****Please mention all dietary requirements when booking****

GF – gluten free GF* – available as gluten free, with modifications V – suitable for vegetarians

VE – suitable for vegans

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Christmas Day

Bucks fizz or fruit juice mocktail on arrival

To start

Jerusalem artichoke soup, truffle crème fraîche (V, GF*)

Confit duck, chicken and tarragon terrine, raisin puree, toasted sourdough (GF*)

South Devon crab cake with chilli, spring onion and dill, soft poached egg, lemon hollandaise
Wild mushrooms in brandy and Devon blue cheese sauce, served with toasted ciabatta (V, GF*)

Mains

From our carvery

Turkey breast with chestnut, sage and sausage meat stuffing, bacon wrapped chipolata, cranberry gravy (GF*)

Roast sirloin of beef, Yorkshire pudding, roasted shallot and horseradish (GF*)

Honey and wholegrain mustard roast gammon, parsley sauce (GF*)

Butternut, celeriac and sorrel wellington, vegetarian gravy (VE*)

All served with seasonal vegetables

Fish from the kitchen

Monkfish fillet wrapped in cured ham, panko king prawn and a lobster, mussel and saffron risotto,

Desserts

Christmas pudding, brandy crème fraîche (V)

Peanut butter and banana parfait, salted caramel sauce, honeycomb ice cream (V, GF)

White chocolate and raspberry crème brûlée, pistachio sable biscuit (V, GF*)

Winter berry cheesecake with raspberry sorbet (VE, GF*)

Fresh fruit salad served with lemon sorbet (VE, V, GF)

Westcountry cheese board (GF*)

A selection of some of the finest local cheese, chutney, grapes, apple, celery and biscuits

Tea, coffee and homemade mince pies

£65 per adult and £30 per child under 12 years old