

Festive Lunch Menu

Three courses £15.95

Available 25th November to 19th December

Monday to Thursday 12pm – 2.30pm

Starters

Caesar salad (GF*)

Butternut squash, coconut and chilli soup with granary bread (VE, GF*)

Mains

Honey and wholegrain mustard glazed gammon (GF*)

Turkey breast (GF*)

Sun-dried tomato and mushroom nut roast (V, VE, GF)

All served with roast potatoes, seasonal vegetables and stuffing

Desserts

Christmas pudding (V)

Winter berry pavlova (V, GF)

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

****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 Thursdays, Fridays and Saturdays starting on 29th November through to 21st December.

How to book

To book your party email Molly on christmas@millontheexe.com to check that your preferred date and time is available.

We will reserve the date and time requested for 10 working days from the date of the enquiry by which time we require your non-refundable deposit to be paid; £10 per person for Christmas party and festive lunch bookings and £25 per person for Christmas Day bookings.

If we have not received your deposit within the 10 days we will cancel the enquiry and release the date for other customers.

On receipt of your deposit we will confirm your booking by email and send a pre-order form which must be returned to us no later than two weeks before the date of your party.

The balance due (amount per person less the deposit paid) must be paid in full two weeks before the date of your party.

We regret that no alterations to numbers can be accepted within two weeks of your party.

To say 'thank you'!

Book a 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:

- * Free wine offer is only available if all members of the party choose the three course Christmas Party menu. This offer is not available with the following menus - Christmas Day, Two-course party menu and festive lunch menu.
- * All deposits must be paid within 10 working days of the initial enquiry.
- * Balance due must be paid in full a minimum of two weeks before the date of your party.
- * All pre-orders must be received a minimum of two weeks before the date of your party.

Christmas at The Mill on the Exe



MILL
≡ on the ≡
EXE

2019

Bonhay Road, Exeter, Devon EX4 3AB

tel: 01392 214464 email: christmas@millontheexe.com www.millontheexe.com

The Festive Season

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

Party Nights!

From Friday 29th 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 vintage jazz and swing band the Liberty Sisters, 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.

Christmas Day

Come along and enjoy a drink with us on Christmas day, our bar will be open to the general public from 11am until 1pm. Should you wish to eat with us a booking must be made in advance as we will be full, well in advance of the day.

Boxing Day

Our full breakfast menu will be available from 8.30am until 11.30am with our full menu available from 12pm until 5pm. Booking is advisable. Coffee, tea and cake is available all day.

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

Our full breakfast menu will be available from 8.30am until 11.30am with our full menu available from 12pm until 5pm. Booking is advisable. Coffee, tea and cake is available all day.

Christmas Parties

Starters

Roasted butternut squash, coconut and chilli soup with granary bread (VE, V, GF*)

Pork, chicken, cranberry and pistachio terrine, spiced apple and cranberry chutney with granary toast (GF*)

Smoked mackerel pâté, horseradish cream and sourdough bread (GF*)

Goats cheese, walnut and spiced red wine poached pear salad (VE*, V, GF)

Mains

Roast turkey, pork and cranberry stuffing, bacon wrapped chipolata, roasted potatoes, seasonal vegetables and rich pan gravy (GF*)

Roasted topside of beef, pork and cranberry stuffing, Yorkshire pudding, bacon wrapped chipolata, roasted potatoes, seasonal vegetables and rich pan gravy (GF*)

Chestnut, apricot and cranberry wellington, roasted potatoes, seasonal vegetables and rich pan gravy (VE*)

Roasted hake fillet, mashed potatoes, pea puree, green beans, toasted cashew nuts and sauce vierge (GF)

Desserts

Christmas pudding, red currants and brandy cream (V)

Dark chocolate and orange cheesecake, chocolate soil and crème de leche Salcombe Dairy ice cream (GF, V, VE*)

Orange and cardamom spiced crème brûlée with pistachio sable biscuit

Fresh fruit salad, Malibu syrup and coconut ice cream (GF, V, VE*)

3 courses £26.95

3 courses £28.95 on party nights

2 courses £19.95

Available Friday 22nd November until Tuesday 24th December 2019

****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 VE* - suitable for vegans and available gluten free, with modifications

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.

Christmas Day

Bucks fizz or fruit juice mocktail on arrival

Starters

Butternut squash, coconut and chilli soup with granary bread (VE, GF*)

Beetroot and gin cured salmon, toasted sourdough, pickled cucumber and horseradish mayonnaise (GF*)

Tian of Devon crab, avocado with a cherry tomato and red onion salsa (GF)

Pork, chicken, pistachio and cranberry terrine, tomato and olive chutney with toasted granary bread (GF*)

Mains from the carvery

Roast turkey breast, pistachio, cranberry and pork stuffing, bacon wrapped chipolata and cranberry gravy (GF*)

Roast sirloin of beef, pistachio, cranberry and pork stuffing, Yorkshire pudding, bacon wrapped chipolata and red wine gravy (GF*)

Honey and wholegrain mustard glazed roast gammon, pistachio, cranberry and pork stuffing, bacon wrapped chipolata and red wine gravy (GF*)

Served with all the trimmings from our extensive carvery

Plated mains

Wild mushroom, Stilton, spinach and caramelized red onion wellington (V, VE*)

Duo of red mullet and salmon, fondant potato, fine beans with a white wine and dill sauce (GF)

Served with all the trimmings from our extensive carvery.

Desserts

Christmas pudding, red currants and brandy cream (V)

Dark chocolate and salted caramel crème brûlée with Salcombe Dairy dulce de leche ice cream (V, GF)

Winter berry cheesecake, raspberry sorbet and berry compote (V, VE, GF)

Fresh fruit salad with lemon sorbet (VE, GF)

Westcountry cheese board (GF*)

Brie, Cheddar, Devon Blue, onion chutney, grapes, apples, celery and savoury crackers

Tea/coffee and homemade mince pies

Adults £70 Children under 12 £37.50