

# CHRISTMAS

AT MILLFIELDS



millfieldshotel  
much more than just a hotel

## CHRISTMAS FAYRE

1<sup>ST</sup> DECEMBER 2026 TO 24<sup>TH</sup> DECEMBER 2026

SERVED TUESDAY - SATURDAY 12PM - 2PM  
& (LUNCH ONLY)

MONDAY - SATURDAY 5PM - 8:30PM

2 COURSE £32.00

3 COURSE £40.00

## CHRISTMAS

## AFTERNOON TEA

1<sup>ST</sup> DECEMBER 2026 TO 23<sup>RD</sup> DECEMBER 2026

SERVED TUESDAY - SATURDAY 12PM - 2PM

24HR NOTICE NEEDED

PLEASE NOTE - DUE TO SHORTAGES OF STAFF WE ARE UNABLE TO  
CATER FOR ANY OTHER DIETARY REQUIREMENTS OTHER THAN  
VEGETARIANS ON OUR CHRISTMAS AFTERNOON TEA.

£30.00 PER PERSON

INCLUDES A GLASS OF PROSECCO

## CHRISTMAS DAY

25<sup>TH</sup> DECEMBER 2026

SERVED 12PM - 2:45PM

£99.50 PER PERSON

£50.00 UNDER 12'S



# CHRISTMAS FAYRE

## STARTERS

WHITE ONION & CIDER SOUP  
APPLE & CHEESE CROUTE

BAKED BRIE  
HOT HONEY, TOASTED NEW YORK ROLL

CLASSIC PRAWN COCKTAIL  
SALMON ROE & DILL

DUCK & ORANGE PATE  
CUMBERLAND SAUCE, TOASTED SOURDOUGH

## MAIN COURSE

TRADITIONAL ROAST TURKEY  
PIG IN BLANKET, DATE STUFFING

SLOW COOKED BLADE OF BEEF  
ROAST SHALLOT MASH, RED WINE JUS

ROAST SALMON  
LEMON & DILL BUTTER, CRUSHED POTATOES

WILD MUSHROOM & CHESTNUT RIGATONI  
HAZELNUTS, CRISPY SAGE

## DESSERTS

CHOCOLATE & CLEMENTINE TORTE  
ORANGE SYRUP, CHOCOLATE SAUCE, PRALINE DUST

TRADITIONAL CHRISTMAS PUDDING  
BRANDY SAUCE, CRANBERRY COMPOTE

VANILLA & SALTED CARAMEL CHEESECAKE  
RUM & RAISIN ICE CREAM

CHEESE PLATTER  
CHUTNEY, CRACKERS

2 COURSE £32.00

3 COURSE £40.00



# CHRISTMAS AFTERNOON TEA

## SANDWICHES

ROAST TURKEY, STUFFING, CRANBERRY  
( CORONATION CAULIFLOWER (V) )  
SMOKED CHEDDAR, APPLE CHUTNEY  
EGG MAYONNAISE, CRESS

## SAVOURIES

HONEY GLAZED PIGS IN BLANKETS  
DIPPING GRAVY  
( CHESTNUT & CRANBERRY SAUSAGE ROLL (V) )  
CIDER & WHITE ONION SOUP  
APPLE CINNAMON CRISP  
BRIE, CARAMELISED SHALLOT & THYME TART

## SWEET TREATS

CHOCOLATE ORANGE BROWNIE  
STICKY GINGER SPONGE  
CARROT CAKE  
MINCE PIE, ORANGE SYRUP  
CRANBERRY & ORANGE SCONE  
JAM & CLOTTED CREAM

£30.00 PER PERSON  
INCLUDES A GLASS OF PROSECCO



# CHRISTMAS DAY

## STARTERS

CHESTNUT & PARSNIP SOUP  
TRUFFLE OIL, SAGE CRISP

HAM HOCK & CHICKEN TERRINE  
APRICOT GEL, SOURDOUGH TOAST

BAKED GOATS CHEESE  
CANDIED FIG, WALNUTS, BALSAMIC SYRUP

SMOKED SALMON & PRAWNS  
BEETROOT GLAZE, DILL CREME FRAICHE

## MAIN COURSE

TRADITIONAL ROAST TURKEY  
PIG IN BLANKET, BACON WRAPPED DATE STUFFING

ROAST SIRLOIN OF BEEF  
HORSERADISH MASH, RED WINE JUS, CRISPY SHALLOTS

ROAST COD LOIN  
FENNEL EMULSION, CHAMPAGNE BEURRE BLANC

WILD MUSHROOM, CHESTNUT &  
BUTTERNUT SQUASH WELLINGTON  
VEGETABLE GRAVY

## DESSERTS

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