

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

*Throughout December we  
will reward all designated  
drivers with free soft drinks*

*To Book...*

*For further details and to  
make your booking call  
us now on:*

01428 643183

*or email:*

*themill@wadworth.co.uk*

*New Year's Eve  
See in the  
New Year with us!*

*Celebrate with fantastic  
food & drink, with great  
company & fun atmosphere*



*New Year's Day  
Start as you mean  
to go on...*

*Enjoy the first day of  
2018 with us & book  
a table for brunch.*

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) =Suitable for Vegetarians. \*Party nights may carry a supplement on certain dates.

THE MILL



Christmas  
*Menu*  
2017

themill@wadworth.co.uk Tel: 01428 643183

Shottersmill Road, Hammer, Haslemere, Surrey, GU27 3QE

Pay in full by 1st Nov 2017 & receive  
**10% discount** on your total food bill.  
This offer does not include Christmas Day.

# Christmas CELEBRATION

Available November to January

Come and join us for your  
Christmas celebrations

## Starters

2 Courses  
£20.95  
Per Person

**Sweet Potato Soup (gf) (v)**  
Sweet potato soup with goats cheese,  
hazelnut dressing & rustic bread

**Ham Hock Croquette (gf)**  
Ham hock and smoked cheese croquette served  
with a pea and mustard velouté

**Gravlax (gf)**  
Beetroot cured salmon and roasted beets  
with sour cream, dill and mustard

**Polenta (gf) (v)**  
Grilled polenta with feta and red  
onion salad, Mediterranean salsa

## Mains

**Roast Turkey (gf)**  
Roast British turkey with bacon wrapped sausages,  
stuffing, seasonal vegetables & crispy roast potatoes

**Calves Liver (gf)**  
Pan-fried calves liver with crispy pancetta, lyonnaise  
potatoes, marsala wine sauce & braised red cabbage

**Pan Fried Sea Bass (gf)**  
Pan-fried sea bass with tomato & rocket salad, mango  
salsa & sautéed potatoes

**Mushroom Tart (v)**  
Mushroom, roasted fennel & chestnut tart served with  
buttered new potatoes and rocket, sun-blushed tomato and  
vegetarian parmesan salad

## Puddings

**Christmas Pudding**  
Traditional Christmas pudding with  
brandy butter, ice cream or custard

**Pecan Pie**  
Pecan & maple pie with vanilla pod ice cream

**Truffle Torte (gf)**  
Chocolate and pistachio brandy truffle torte with  
sour cherry compote

**Vanilla Cheesecake (gf)**  
Baked vanilla cheesecake with mulberry  
sorbet & mango purée

# Christmas Day FIVE COURSE MEAL

Relax and enjoy a sumptuous meal  
including a cheese course and finishing  
with coffee & mince pie

5 Courses  
£69.95  
Per Person

## Starters

**Pea & Mint Soup (gf) (v)**  
Pea & mint soup with crème fraîche & rustic bread

**Pigs Cheek**  
Hot crispy pigs cheek terrine served with crostini and piccalilli

**Smoked Trout Pâté (gf)**  
Smoked trout & horseradish pâté with toasted pitta bread

**Tart Tatin (v)**  
Red onion tart tatin with rocket and vegetarian parmesan salad

## Mains

**Roast Turkey (gf)**  
Roast British turkey with bacon wrapped sausages, stuffing,  
seasonal vegetables & crispy roast potatoes

**Duck Breast (gf)**  
Pan seared duck breast, port, cherry and thyme sauce, with  
dauphinoise potatoes and roasted roots

**Trio Of Lamb**  
Trio of Lamb; rump, faggot and liver on a sweet galette with  
buttered savoy cabbage, spiced carrot purée, port and mint jus

**Seared Tuna (gf)**  
Pan seared tuna on buttered new potatoes, green  
beans and salsa verde with pea shoots

**Pumpkin Ravioli (gf) (v)**  
Pumpkin sunflower ravioli with shredded sprouts, vegetarian  
parmesan, chestnuts & pesto

## Puddings

**Christmas Pudding**  
Traditional Christmas pudding with brandy butter,  
ice cream or custard

**Chocolate Terrine (gf)**  
Chocolate orange, chestnut & honeycomb terrine with  
blood orange sorbet

**Marmalade Pudding**  
Steamed orange marmalade pudding, fruit compote & custard

**Lemon Meringue Parfait (gf)**  
Lemon meringue parfait, fresh raspberries & shortbread crumb

## Additional Course

**Cheese Selection**  
Selection of British cheeses with assorted biscuits, apple,  
grapes, celery & chutney

# Christmas Eve

Relax before the  
 Big Day...

Join us for an evening  
of friends, family  
& festive fun!

# Boxing Day

Join us for  
Boxing Day...

Special Boxing Day  
menu available.

Relax & choose from our  
home cooked favourites