

FESTIVE FEAST MENU

Perfect for celebrating with colleagues, companions, family and friends



Bath Mill

— LODGE RETREAT —



STARTERS

Cream of Butternut Squash Soup served with Herb Crème Fraiche and Garlic Croutons

Duck Liver Pâté served with Ale Chutney and Toasted Brioche

Crab, Prawn and Avocado Cocktail with a Marie Rose Sauce and Melba Toast

MAINS

Roast Turkey served with Cranberry and Chestnut Stuffing, Bread Sauce, Pigs in Blankets, Seasonal Vegetables and Gravy

Pan-fried Monkfish wrapped in Chorizo served with Rosti Potatoes and a Tomato and Red Pepper Coulis

Chestnut and Mushroom Wellington served with Chateau Potatoes, Roasted Vegetables and a Saffron Cream Sauce

DEPOSIT: £5 per person required at the time of booking.
Minimum party size 10 guests with free function room hire if 15 guests or more.
Pre-order required 2 weeks prior.

DESSERTS

Christmas Pudding served with Brandy Sauce

Dark and White Chocolate Yule Log with Salted Caramel Ice Cream

Mulled Wine Poached Pear with Orange Sorbet and Shortbread

Adults
£24.95
3 Courses

Adults
£19.95
2 Courses

12 and under
£11.95
3 Courses

12 and under
£9.95
2 Courses

AVAILABLE:

19th November- 30th December

(Excluding Christmas Eve, Christmas Day and Boxing Day)



Why not book your Christmas Party here at Bath Mill? DJ, Disco and Entertainment packages available