

Booking Form

Simply complete the booking form below and return with the appropriate deposit per person. Please indicate by diners name if they require **VG** / **GF** versions.

NAME								
Starters								
Curried Parsnip Soup								
Hand battered King Prawns								
Mini Vegetable Spring Rolls								
Wild Mushrooms								
Smooth Chicken Liver Pate								
Mains								
Traditional Roast Turkey Crown								
Vegan Nut roast								
Roast Sirloin of Beef								
Slow Cooked Chump of Lamb								
Fillet of Sea Bass								
Mushroom and Leek Pie								
Mill Arms Double Burger								
Vegan Burger								
Desserts								
Christmas Pudding								
Chocolate and Orange Tart								
Lemon Chiffon Cheesecake								
Mincemeat & Cherry Frangipane Tart								
Panettone Pear & Caramel Ice Cream Bombe								
Cheese Plate (£3 supplement)								
Child 2 course Roast Turkey <input type="checkbox"/> Beef <input type="checkbox"/> Nut <input type="checkbox"/>								

Please tick selection

Organiser's Name

Address.....Postcode.....

Tel. No.....

Date of Function.....No. in Party.....

Preferred Time.....Deposit enclosed £.....



MILL ARMS

CHRISTMAS Menu

Available Mon to Sat
from Mon 1st Dec to Sat 20th Dec

By pre-order only
(minimum of 10 days before booking date)
£10 per person non refundable deposit required

2 Courses £32

3 Courses £38

2 Course Child Option £18

Child's Roast (Turkey, Beef or Nut roast)
and Chocolate Brownie & Ice cream

MILL ARMS, DUNBRIDGE

Tel: 01794 340355

E mail: themillarms@gmail.com

Starters

Curried Parsnip Soup

mildly spiced and topped with sourdough croutons **VG GF***

Mini Vegetable Spring Rolls

with pickled pink onions & carrots and a plum dipping sauce **V**

Hand battered King Prawns

served with lemon and garlic mayonnaise and pea shoot garnish **GF**

Wild Mushrooms in a creamy white wine and garlic sauce

*served on sourdough crouton and topped with
crispy smoked streaky bacon* **V* GF***

Smooth Chicken Liver Pate

served with toasted malted bread fingers and sweet onion chutney **GF***

Mains

Traditional Roast Turkey Crown

*served with pig in blanket, roast potatoes, thyme roasted parsnips
& carrots, brussel sprouts and red cabbage with a rich
turkey gravy* **GF**
(Vegan option with brown rice, mushrooms and walnut roast)

Roast Sirloin of Beef

*served with yorkshire pudding, roast potatoes, thyme roasted
parsnips & carrots, brussel sprouts and red cabbage with
a bone broth jus* **GF***

Slow Cooked Chump of Lamb

*served with champ mash and tenderstem broccoli with
a mint and redcurrant jus* **GF**

Fillet of Sea Bass

*in a caper butter, served with warm baby potato salad
and samphire* **GF**

Mushroom and Leek Pie

served with vegan mash, a vegetable medley and vegan gravy **VG**

Mill Arms Double Burger

*2 beef patties, 2 monterey jack cheese slices, gem lettuce,
tomato & gherkin in a brioche bun served with skinny fries
and red onion chutney* **GF***
*(Vegan option with Beyond Meat Burger, Vegan Cheese and
Vegan Mayonnaise in a Vegan Roll)*

Desserts

Christmas Pudding

served with custard or cream **GF**

Chocolate and Orange Tart

served with blood orange sorbet **VG GF**

Lemon Chiffon Cheesecake

served with a pipette of Limoncello and pouring cream **GF**

Mincemeat & Cherry Frangipane Tart

served with pouring cream

Panettone Pear & Caramel Ice Cream Bombe

served with chocolate sauce

Cheese Plate (£3 supplement)

*Coastal Dorset Cheddar, Stilton & French Brie served with
crackers, chutney, apples & celery* **GF***

ALLERGENS

All our food is prepared in a kitchen where nuts, gluten
and other allergens are present and our menu
descriptions do not include all ingredients. If you have a
food allergy, please let us know before ordering. Full
allergen information is available on request

GF - gluten free **GF*** - gluten free option available
please advise staff when ordering

V - vegetarian

VG - Vegan **VG*** - vegan option available