

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									
Carrot & Butternut Squash Soup									
Forest Mushrooms									
Tempura King Prawns									
Rosemary & Garlic Panko Coated Brie Wedges									
Duck & Orange Pate									
Mains									
Traditional Roast Turkey Crown									
Vegan Roast									
Roast Sirloin of Beef									
Slow Cooked Pork Belly									
Grilled Fillet of Hake									
Sweet Potato & Goats Cheese Pie									
Mill Arms Double Burger									
Vegan Burger									
Desserts									
Christmas Pudding									
Lemon Tart									
After Eight Chocolate Tart									
Christmas Berry Pavlova									
Red Velvet Cheesecake									
Cheese Plate (£3 supplement)									
Child 2 Course									
Child Roast ☐ Turkey ☐ Beef ☐ Vegan ☐									

Please tick selection

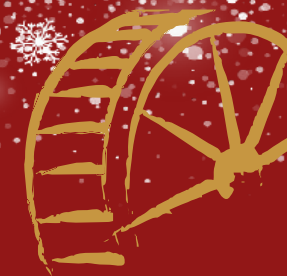
Organiser's Name

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

Tel. No.....

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

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



MILL ARMS

CHRISTMAS Menu

Available Mon to Sat
from Tue1st Dec to Wed 23rd Dec

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



2 Courses £36

3 Courses £44

2 Course Child Option £20



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

MILL ARMS, DUNBRIDGE

Tel: 01794 340355

E mail: themillarms@gmail.com

Starters

Roasted Carrot, Butternut Squash and Coriander Soup
topped with herby croutons **VG GF***

Forest Mushrooms

cooked in garlic & parsley butter and served on toasted croutons **V GF***

Tempura King Prawns

drizzled with sweet chilli sauce and rocket garnish

Rosemary & Garlic Panko Coated Brie Wedges

served with a warm redcurrant dip **V GF**

Duck & Orange Pate

served with malted toasted 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 roast vegetable slice)

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 Pork Belly

served with white wine, sage & onion jus, creamy mash and tenderstem broccoli **GF**

Grilled Fillet of Hake

served on kale with a creamy parsley sauce and buttered baby potatoes **GF**

Sweet Potato & Goats Cheese Pie

served with creamy mash, buttered greens and vegetarian gravy **V**

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 2 Moving Mountain Burgers, Vegan Cheese and Vegan Mayonnaise in a Vegan Roll)

Desserts

Christmas Pudding

served with custard or pouring cream **GF***

Lemon Tart

served with strawberry & champagne sorbet **VG GF**

After Eight Chocolate Tart

served with pouring cream **GF**

Christmas Berry Pavlova

served with pouring cream **GF**

Red Velvet Cheesecake

served with pouring cream **GF**

Cheese Plate

Mature Cheddar, Stilton & French Brie served with crackers, chutney, apples & celery **GF*** (£3 supplement)

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