

EPIC TASTING PLATTERS

£37.50 per person

Scottish Salmon

Poached Fillet, Smoked Tartare, Mini Fishcakes, Cucumber & Dill Relish

British Pork

Honey Baked Ham, Pigs in Blankets, Pulled Shoulder Spring Rolls, Rhubarb Ketchup

Dry-aged Beef

Rare Roast Rump, Cottage Pie Croquettes, Horseradish Crème Fraîche & Yorkshire Puddings

Winter Vegetables

Grilled Roots, Goats Cheese & Spinach Parcels, Beetroot Rosti, Sage & Truffle Pesto (v)

SALADS

Crunchy Salad of Red Cabbage, Squash & Seeds (v)

Spiced Cous Cous, Mint Yogurt & Pomegranate (v)

New Potato, Mustard & Spring Onion (v)

PUDDINGS

Passion Fruit Cheesecake

Triple Chocolate & Coffee Gateaux

Mulled Wine Jelly, Clementine Cream

CHRISTMAS BUFFET MENU

£18.00 per person

Artisan Breads, Garlic & Sage Butter

Smoked Fish Platter of Mackerel, Salmon & Trout

Mini Haddock Fish Cakes, Lime & Dill Aioli

Pork & Apple Sausage Rolls, Onion Ketchup

Roast Turkey, Brie & Bacon Wraps, Cranberry Sauce

Grilled Winter Vegetable Antipasti, Walnut & Truffle Pesto

Forest Mushroom & Chestnut Arancini, Rocket & Parmesan

Red Cabbage, Squash & Pumpkin Seed Slaw

Warm Chocolate & Ale Cake, Vanilla Cream

FESTIVE SNICKERTY PICKETS

£18.00* for 2 people to share

Warm Bread, Garlic & Sage Butter

Vintage Cheddar, Spiced Apple & Tomato Chutney

Oak Smoked Salmon, Pickled Cucumber & Capers

Roast Turkey & Cranberry Croquettes, Baconnaise

Pigs in Blankets, Hot Mustard

Roast Potatoes & Gravy

Warm Chocolate & Ale Cake, Vanilla Cream

**Only available in the bar area*



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HEROIC.
PUBS



MILL
STREET
PUB & KITCHEN

JOIN US
THIS

Christmas

CHRISTMAS MENUS & EVENTS

27th Nov 2017 – 31st Dec 2017

CHRISTMAS MENU

LUNCH

2 courses £18.00 per person
3 courses £22.00 per person

DINNER

2 courses £22.00 per person
3 courses £27.00 per person

TO START

Honey Roast Carrot & Ginger Soup
Lemon Thyme Focaccia (v,gfa)

Smoked Salmon Rilette
Avocado, Tartare Dressing & Rye Crisps (gfa)

Duck & Cranberry Terrine
Spiced Orange Chutney, Toasted Sourdough (gfa)

Baked Goats Cheese
Marinated Root Vegetables, Hazelnut Granola (v,gf,n)

MAIN

Watergate Farm Roast Turkey
Roast Potatoes, Stuffing Sausage Roll,
Sprouts & Pancetta, Gravy (gfa)

Beef Brisket Bourguignon
Bubble & Squeak Mash, Celeriac Purée (gf)

Herb Crusted Cornish Cod
Parsnip & Potato Rosti, Creamed Spinach (gf)

Grilled Iron Bark Pumpkin
Parmesan Dumplings, Chestnuts & Sage (v,gf,n)

*All served with Spiced Red Cabbage, Glazed Carrots,
Broccoli & Kale for the table to share*

PUDDING

Clementine Meringue Pie

Mulled Pear Trifle: Almond Biscotti (gfa)(n)

Warm Dark Chocolate & Ale Cake: Treacle Ice Cream (gf)

Port Soaked Stilton: Apple Brandy Chutney & Millers Damsels

CHRISTMAS DAY LUNCH

£85.00 per person. Served from 12.00-3.00pm.
5 courses including a glass of fizz and presents from Father Christmas

Parsnip & Apple Soup
Curried Parsnip Crisps (v,gf)

Gin Cured Salmon Gravdax
Irish Potato Cake, Crème Fraîche & Caviar (gf)

or

Local Game Terrine
Beetroot Chutney, Mini Ale Loaf (gfa)

or

Breaded Camembert
Honey Baked Figs, Hazelnut Granola (v,gf,n)

Watergate Farm Roast Turkey
Roast Potatoes, Stuffing Sausage Roll, Pigs in Blankets & Gravy (gfa)

or

Slow-cooked Rib of Beef
Potato & Celeriac Gratin, Red Wine & Shallot Sauce (gf)

or

Pumpkin & Spinach Wellington
Parmesan Cream, Chestnuts & Sage (v,n)

*All served with Spiced Red Cabbage, Glazed Carrots,
Sprouts & Kale for the table to share*

Traditional Christmas Pudding
Brandy Sauce (v,n)

or

Black Forest Cheesecake
Cherry Ice Cream (gfa)

or

Selection of British Cheeses
Apple Brandy Chutney & Millers Damsels (gfa)

Tea, Coffee & Petit Fours

PRE-ORDER DRINKS

PRE-DINNER DRINKS

Mulled Wine £5.50 per person

Mulled Cider £5.50 per person

Winter Pimms £5.50 per person

**Bucket of Peroni
or Corona** £30.00 x 10 bottles
£55.00 x 20 bottles

Grand Gin & Tonic £8.00 per person

PARTY BOX

£100.00 (£10.00 per person - Min 10 people)

Includes:

- 1 box of wine, 3ltr (White, Red or Rose)
- Bottle of Ketel One Vodka
- Bottle of Advocat
- Mixers

SPIRITS AND PORT

All bottles £65.00 each

Tanqueray Gin
Ketel One Vodka
Bulliet Bourbon
Captain Morgan
White, Dark & Spiced Rum
Sambuca
Tequila
Hennessey VS Cognac

Port £40.00 per bottle

Jaegermeister £80.00 per bottle

BARROW OF BOOZE

£300.00 (£20.00 per person - Min 15 people)

Includes:

- 2 boxes of wine, 3ltr (White, Red or Rose)
- 20 bottles of Corona or Peroni
- Bottle of Tanqueray Gin
- Bottle of Ketel One Vodka
- Bottle of Tequila
- Mixers

WHITE

Pinot Grigio, Italy **£23.75** Bottle

Sauvignon Blanc, Chile **£22.95**

Sauvignon Blanc, NZ **£27.50**

ROSE

Merlot Rosado, Spain **£21.00** Bottle

RED

Merlot, Chile **£23.90** Bottle

Sangiovese, Italy **£19.95**

SPARKLING

Millesimato Prosecco **£27.50** Bottle

Spumante, Italy

Champagne **£50.00**

SHOTS

£3.50 each

Gold Rush
Gold Tequila,
Prosecco

Baby G
Kahlua, Baileys

Springbok
Crème de
Menthe, Baileys

B52
Kahlua, Baileys,
Cointreau

Flat Liner
White Sambuca,
Tabasco, Gold
Tequila

Coffee Cream
Kahlua, Baileys,
Whipped Cream

Pavlova
Chambord,
Vodka

The Classics
Olmeca Tequila,
Sambuca White
or Black

COCKTAILS

Moscow Mule £8.00 each

Pornstar Martini £9.00 each

Amaretto Fizz £7.50 each

Terms and Conditions apply: For tables of 6 or more, we do require a pre-order of your meals to be completed a minimum of 7 days prior to your party. Your credit card details will be stored securely within our pre-order system. No charge will be made at the time of booking or without contacting you first. However, should you wish to cancel your party or reduce your numbers, please notify us 7 days or more in advance by email or call us at the pub. If we don't receive at least 7 days' notice that you wish to cancel, the full cost of the party will be charged to your credit card. There is a 10% service charge for tables of 6 or more. A pre-payment will also be taken for all Christmas Day bookings.

PRIVATE DINING

Fancy a bit of privacy whilst you open your pressies? We have private dining available!

Extras:

1. Bartender for the meal
2. Beer Pong

Please ask for details

NEW YEAR'S EVE

Full à la carte menu

Served from: 6:00pm-10:00pm

WHITE OUT PARTY

**22nd Dec. Starts at 9pm
DJ from 10.00pm to late.**

Don your best white outfit.

BOXING DAY & NEW YEAR'S DAY

Open as normal

*Full à la carte menu available for
Breakfast, Lunch & Dinner*

**Pub: 7:00am-11:30pm
Food served from: 7:00am-9:30pm**



BOTTOMLESS PROSECCO

on arrival for all guests booked between
12:00-12:30pm and 6:00-6:30pm *Mon to Thurs**



CHRISTMAS EVE

Between 3:00-4:00pm

Father Christmas has promised us that he is going to pay us a visit. If you've been nice this year, there will be an extra surprise for all the children.

