



The New Mill Wedding Menu

We have created a selection of delightful dishes for your celebrations from which we hope you can develop your own personal menu. However, should you require alternative dishes or vegetarian options, we would be delighted to discuss them with you.

On Your Arrival ...

A selection of delicious hot and cold canapés are available from £7.50 per person to accompany your guests' aperitifs.

Menu

RIVERSIDE RESTAURANT EST 1577
THE NEW MILL





The New Mill Wedding Breakfast



Our first meal as husband and wife and a celebration shared with your family and friends, the wedding breakfast is certainly a feast to be enjoyed. Choose from our traditional menu or opt for the alternative barbecue wedding breakfast.

Traditional Wedding Breakfast

To begin

Pressing of confit duck and free-range chicken with apple salad, red onion jam and vintage balsamic

Home cured New Mill Gravalax with celeriac remoulade, wild rocket and caper lemon dressing

Marinated feta cheese with pesto, olive and garlic, roasted cherry tomato, micro cress, olive balsamic and shoots

Sweet saffron poached pear with harbourne cheese, walnuts with garlic and rocket cress and walnut vinaigrette

Hot or cold fresh soup of your choice

Parma ham, orange, avocado and fennel salad with avocado purée and herb oil

Smoked duck and black pudding, curly endive salad with hoi sin and plum sauce and sage syrup

Pressing of salmon, prawns, smoked trout and dill with set saffron Chablis jelly with watercress wasasbi purée with shallot and dill dressing

Salmon and cod fishcakes with rich lobster velouté with lemon and basil oil

Crispy English goats cheese tart with tomato relish and rocket pesto

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





To follow

Fillet of salmon topped with brioche, basil and garlic crust slowly baked with saffron mash, coconut and coriander velouté £45.50

Fillet of pork rolled in herbs and coriander seeds with apple and potato mash with cumin and cider cream £49.00

Slowly braised shank of lamb on garlic and parsley mash with red wine, redcurrant jelly and rosemary jus £46.00

Pan seared rump of lamb, crushed potato with basil and rosemary and tomato reduction £49.00

Pan seared fillet of cod with mussel and prawn chowder with baby minted new potatoes £46.00

Braised daube of finest beef in rich red wine, garlic and thyme, light horseradish mash with roasted shallots and wild mushroom jus £45.00

Plump free-range chicken supreme stuffed with spinach and shiitake mushrooms, dauphinoise potatoes with white wine vinegar and tarragon cream sauce £42.00

Roast pink sirloin of finest beef with red wine wild mushroom jus and fondant potatoes £49.00

Confit of duck leg on bubble and squeak with sweet apple and smoked bacon rosemary jus £49.00

Vegetarian Dishes

Wild mushroom, asparagus and broad bean risotto with crispy herbs and parmesan tuille

Open ravioli of mozzarella, basil and sweet potato confit tomato and spinach with basil asparagus foam



*All dishes served with selection of seasonal vegetables
Prices include a choice of starter and dessert*

RIVERSIDE RESTAURANT EST 1577
THE NEW MILL





To conclude

Rich chocolate cheesecake with walnut and ginger syrup

Fresh strawberry and raspberry Eton mess

Warm sticky toffee pudding, rich toffee sauce with vanilla bean ice cream

Raspberry and vanilla crème brûlée with crispy shortbread and berries

Compote of wild berry with a vanilla pannacotta with sweet elderflower syrup

Poached pear in vanilla, ginger and brandy with mini summer pudding and blackcurrant sauce

Warm chocolate and nut brownie with warm chocolate sauce and vanilla bean ice cream

Red passion fruit and pineapple parfait with vanilla tuille and passion fruit syrup



Selection of local cheeses with celery, grapes and chutney and crispy bread is available as an alternative to dessert or as an additional course. A supplement of £10.50 applies.



Coffee £3.50



The New Mill's own blend of organic ground coffee or freshly brewed tea are served with a selection of Green & Black's chocolates.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





The New Mill Wedding Breakfast Barbecue

£39.50 per person, including Starter and Dessert

*A*n alternative to the traditional wedding breakfast but equally as sensational, The New Mill's wedding breakfast barbecue is informal and relaxed but great food abounds to celebrate your day.

Salmon kebabs infused with coconut and coriander

Pork and leek sausages

Homemade steak burgers with tomato relish

Chinese style pork ribs

Roasted pepper, tomato, onion and mushroom kebabs

Served with tomato and onion salad, chive and potato salad, Chef's mixed continental leaf salad, roasted vegetables, couscous and coleslaw.



Spit Roast Carved by Chef

£42.00 per person, including Starter and Dessert

*A*n alternative wedding breakfast, a spit roast with either a choice of either luscious, tender pig or delicious succulent lamb, served with floured baps, crackling, apple sauce, tomato and onion salad and a mixed leaf salad. *Delicious!*

A selection of local cheeses with celery, grapes, chutney and crispy bread is available as an alternative to dessert or as an additional course.

A supplement of £10.50 applies.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Evening Barbecue

£18.95 per person

Celebrating your wedding with friends in the evening in the relaxed environment of a barbecue: marinated meats, spice rubs and basting sauces all used to infuse the food, bringing a taste of summer to your special day.

Pork and leek sausages

Steak burgers

Vegetable kebabs

Mini chicken and pineapple kebabs

Potato wedges with cheese

Served with floured baps, homemade coleslaw, tomato and onion salad and a mixed leaf salad.



Spit Roast Carved by Chef

£17.95 per person plus £150 spit roast hire for evening guests, minimum of 60 guests

Provide your wedding guests with a memorable feast for the eyes as well as the taste-buds, our spit-roasts really develop the flavours of the meat and are to be thoroughly recommended for an informal buffet.

A choice of either luscious, tender pig or delicious succulent lamb, served with floured baps, crackling, apple sauce, tomato and onion salad and a mixed leaf salad.



To conclude your barbecue or spit roast, desserts are available at an additional cost.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Evening Finger Buffet

Choose any seven items for £16.50 per person

*T*asty morsels to abate hunger during your evening celebrations, an evening finger buffet is perfect.

*A choice of assorted wraps
Open assortment of sandwiches
Crispy chicken in couscous herbs
Lamb samosa
A platter of crudités with dips
Mini fishcakes with dip
Mini red pepper kebab with hoi sin sauce
Spring roll with dip
Roasted tomato and mozzarella crostini
Chinese style pork ribs
Breaded tiger prawns with dip
Satay chicken drumstick
Stilton and pancetta tarts
Goat's cheese and sweet onion tarts*



Something a Little Different for the Evening

£14.95 per person for cheese alone, £16.95 to include pâté

A selection of fabulous cheeses and delectable pâtés, served with crispy bread, homemade chutney and relish, celery and grapes.



*All prices are inclusive of V.A.T.
These are the prices as of August 2009 but may be subject to change*

RIVERSIDE RESTAURANT EST 1577
THE NEW MILL

