

Our wedding packages

At The Mill at Worston we're proud to be able to cater to your individual needs. Our wedding options have been designed to offer as much flexibility as possible by enabling you to build a tailored package.

Room hire charges

The Mill charges a flat room hire fee determined by the day of the week and month of the function. The applicable rate can be found in the enclosed price list. In addition, an exclusivity charge applies if you wish to reserve both rooms for the entirety of your special day.

Civil ceremonies

The Mill's function rooms are the Milner Suite and the Izaak Walton Suite. Both function rooms are licensed for civil ceremonies. An administration charge applies for this service.

Canapés

A popular option with our wedding parties is to serve canapés on arrival. If you select this our waiting staff will be ready to serve your guests with the following tantalising appetisers as soon as they arrive:

Smoked salmon & cream cheese on toasted bread

Cherry tomato and crab crostini

Thai spiced beef on chargrilled sour dough

Smoked duck with red onion marmalade crostini

Drinks

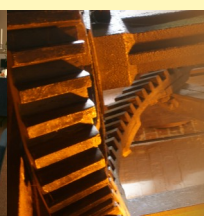
A selection of arrival, meal and toasting drinks are included with the enclosed price list, and many wedding parties choose to pre-order these.

Marquee facility

The Mill at Worston also has a private field alongside the lake which is ideal for a marquee. If you are considering having a marquee wedding we would be happy to provide a quotation for the hire, catering and drinks.

The next step

If you wish to progress your enquiry the next step is to phone and make arrangements for a viewing. Ben, the Manager, will be happy to provide a tour of the facilities and discuss your requirements and budget. An appointment can be made by calling 01785 282710 or alternatively by e-mailing functions@themillatworston.co.uk.



Wedding breakfast menu options

Starters

- ◆ Crispy duck coated in hoisin with spicy noodle salad
- ◆ Bang bang chicken on an oriental salad with sesame and soy dressing
- ◆ Chicken liver paté served with chutney and onion bread
- ◆ Courgette and aubergine filo tower laced with bell pepper coulis
- ◆ Roasted tomato and basil soup served with a parmesan crostini
- ◆ Prawn, crayfish and mango cocktail bound with aoli, served with toast & dressed leaves
- ◆ Goats' cheese and red onion tart with dressed leaves and roasted cherry tomatoes
- ◆ Smoked salmon and cream cheese roulade on a cucumber and dill salad, with lemon and black pepper dressing
- ◆ Chicken and ham terrine layered with wild mushrooms and savoy cabbage, served with chutney and rustic bread

Main courses

- ◆ Mediterranean vegetable strudel with garlic, basil and red chilli sauce
- ◆ Studded leg of lamb with herb roasted potatoes and glazed carrots
- ◆ Roast sirloin of beef served with giant mustard Yorkshire pudding and roast potatoes
- ◆ Poached chicken breast with chive new potatoes and wild mushroom cream
- ◆ Grilled fillet of salmon supreme with Mediterranean vegetables and lemon new potatoes
- ◆ Confit of duck with a medley of garlic spinach, roasted beetroot and new potatoes
- ◆ Smoked haddock fillet on caramelised onion mash with creamed leeks
- ◆ Vegetable lasagne with cherry tomato and red onion salad
- ◆ Slow roasted pork belly with braised cabbage, fondant potato and cider jus

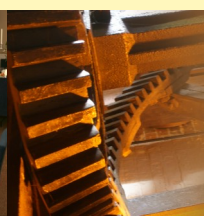
All main courses are accompanied with a selection of seasonal vegetables

Desserts

- ◆ Chocolate torte with chantilly cream
- ◆ Lemon meringue cheesecake
- ◆ Fresh strawberries and cream
- ◆ Sticky toffee pudding, with caramel sauce and ice cream
- ◆ Chocolate and raspberry roulade with red berry compote

Coffee

Coffee is available for an additional charge per guest



Buffet options

Finger buffet

Ideal for the evening reception

Sausage rolls
Assorted baguettes
Mini savoury quiches
Twice baked bite size potatoes filled with
spring onions and cheese
Spicy chicken skewers with lemon mayonnaise
Onion bhajjis with pieces of naan bread
and mango chutney
Chicken and ham pie slices with
mustard mayonnaise

Carved buffet

Minimum 60 persons

Dressed poached salmon steaks
Honey roast ham
Roast topside of Staffordshire beef
Assorted salads : Coleslaw, potato,
pasta and rice
Dressed mixed leaf salad
Assorted bread basket with butter
Hot buttered new potatoes

Additional buffet items

*Tailor your buffet to your individual requirements with the following
supplementary items which are available for an additional charge*

Selection of salads : Nicoisé, pasta, rice and potato
Oak smoked salmon with cream cheese served on toasted onion bread
Asparagus spears wrapped in parma ham
Rustic pizza bites
Olives, baked ciabatta and balsamic
Chargrilled vegetable brochette
Mustard roasted ham or herb roasted topside of beef

Hog Roast

Minimum 80 persons

Succulent spit roasted pork served with soft flour
white baps, seasoning and apple sauce

Buffet dessert options

Served in multiples of 12 portions

Apple pie • Chocolate fudge cake • Strawberry gateaux • Lemon meringue pie

The Mill

