

The background is a vibrant teal color composed of various geometric shapes, creating a modern, low-poly aesthetic. Three stylized snowflakes are scattered across the design: one in the upper left, one in the middle right, and a larger one in the lower left. The snowflakes are rendered in shades of dark teal and light green. The text is centered in the upper half of the image.

The Mill

• AT WORSTON •

CHRISTMAS
2025

A Very Merry Christmas

CHRISTMAS OPENING TIMES

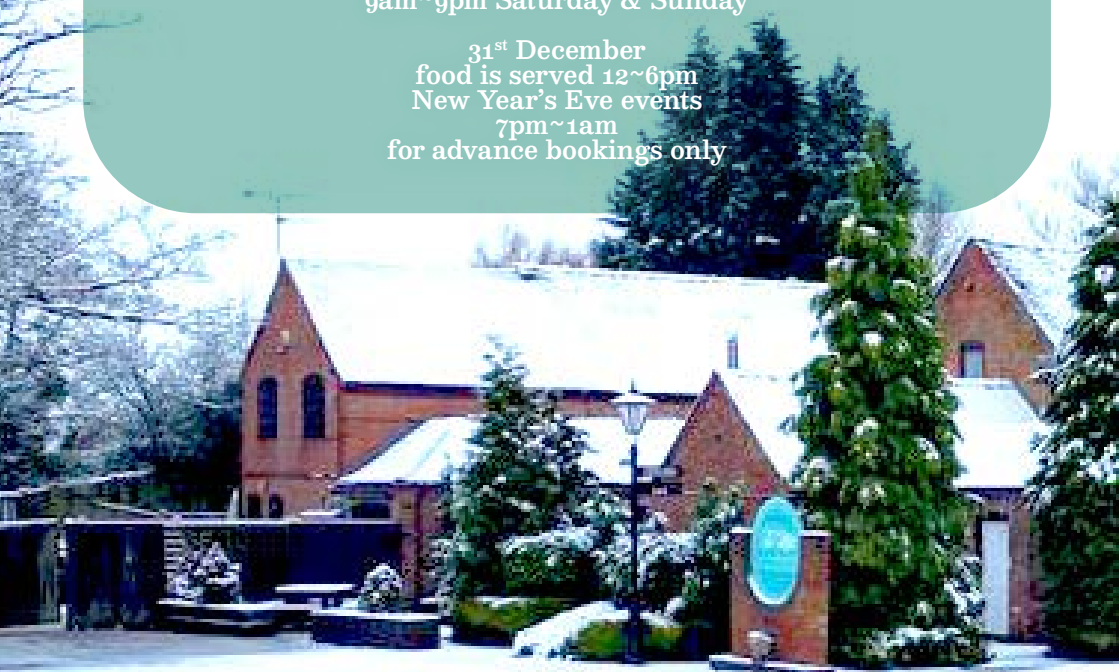
1st ~24th December
Serving food from
12~9pm Monday to Friday
9am~9pm Saturday & Sunday

25th December
Christmas Day food is served 12~2.30pm
for advance bookings only

26th December
The Mill is closed on Boxing Day

27th December onwards
Serving food from
12~9pm Monday to Friday
9am~9pm Saturday & Sunday

31st December
food is served 12~6pm
New Year's Eve events
7pm~1am
for advance bookings only





The Mill

• AT WORSTON •

Welcome

TO THE MILL
THIS CHRISTMAS



SCAN ME

TREAT THEM TO A

The Mill
• AT WORSTON •

Gift Voucher

AVAILABLE TO PURCHASE
ON OUR WEBSITE



SCAN ME



MAKE A STANDARD
RESERVATION ONLINE

CHRISTMAS FAYRE MENU

available 1st December to 24th December

2 Courses

festive cracker, coffee
& mince pie

£28

3 Courses

festive cracker, coffee
& mince pie

£34

STARTERS

Roasted tomato soup,
laced with herb cream,
served with a bread roll
V VE* GF*

Leek & cheese tart,
with mustard cream
V

Pulled slow cooked ham,
toasted sourdough, parsnip crisps
& cumberland sauce

Red onion & butternut squash
bhaji, with spiced salad
& chutney
V

MAINS

Traditional roasted turkey,
triple cooked roast potatoes,
pork blankets, sage & onion
stuffing, rich gravy
GF*

Oven baked cod loin
horseradish & herb crumb,
creamed leeks, crushed
new potatoes
GF*

Mushroom & camembert
en croûte, fondant potato
& chive cream
V

Slow cooked pork belly,
herb mashed potatoes, port
& redcurrant jus
GF*

DESSERTS

Christmas pudding
Grand Marnier cream
& cranberry compôte
V GF*

Selection of Snowdonia
cheeses with biscuits,
chutney, grapes & celery
V GF*

White chocolate &
raspberry cheesecake
V

Chocolate & orange sponge,
with white chocolate custard
V

ALLERGENS

please make us aware of all
allergens & intolerances

V Vegetarian

VE Vegan VE* Vegan adaptable

GF Gluten Free GF* Gluten Free adaptable

celebrate





The Mill

• AT WORSTON •

CHRISTMAS PARTY NIGHTS

arrival 7pm
carriages 12pm
Bookings only

3 Courses £38

*Perfect for works christmas
parties & larger groups*

*Celebrate at The Mill
this Christmas season, enjoy
a delicious three course meal
from our Christmas fayre menu
& dance the evening away with
our resident DJ*

DATES

Friday 5th December
Saturday 6th December
Friday 12th December
Saturday 13th December
Friday 19th December
Saturday 20st December

*for other potential dates please
enquire with our team about
private hire*

ENQUIRE

Come & celebrate at the Mill,
with the company of friends,
extended family or colleagues.

Exclusive use parties are
available on request

The Mill Comedy Club

Comedy Club

Christmas Comedy Night

Friday 19th December
from 8pm

Comedy nights include four comedians from the comedy circuit, giving you a night filled with laughter



SCAN ME

Tickets £18 or £34 with a Traditional Christmas turkey, with pigs in blankets, stuffing and all the trimmings, or vegetarian main course, festive cracker & comedy acts

Bookings only
ticketsource.co.uk/themillatworston

CHRISTMAS DAY MENU

available 25th December, bookings only

Adults £115 Children £50

STARTERS

Wild mushroom & hazelnut soup,
laced with truffle oil,
served with a bread roll
V VE* GF*

Honey & ginger duck breast
medallions, vegetable gyoza,
cucumber & leek

Smoked salmon & chicken
parfait with pickles &
sourdough
GF*

Leek & vintage cheddar
crumble tart, rustic bread
& chutney
V

MAINS

Slow cooked honey &
mustard ham, roast chicken cream
& parsley mashed potato
GF*

Traditional roasted turkey,
triple cooked roast potatoes, pork
blankets, sage & onion stuffing,
rich gravy
GF*

Fillet of salmon wellington,
wrapped in a herb crêpe
& puff pastry, creamed leeks,
smashed new potatoes
GF*

Caramelised carrot & squash,
cardamom & chilli, tandoori
parsnips, masala gravy &
mushroom rice
VE

DESSERTS

Baked Baileys cheesecake,
dark chocolate profiterole
& caramel cream
V

Christmas pudding
Grand Marnier cream &
cranberry compôte
V GF*

Chocolate truffle torte,
black forest garnish vanilla
pod ice-cream
V

Selection of Snowdonia
cheeses & biscuits with chutney,
grapes & celery
V GF*

TO FINISH

Freshly brewed coffee & mince pie

ALLERGENS

please make us aware of all
allergens & intolerances

V Vegetarian

VE Vegan VE* Vegan adaptable

GF Gluten Free GF* Gluten Free adaptable

NEW YEAR'S EVE MENU

available 31st December

Adults £50 Children £35

ARRIVAL

Glass of prosecco

STARTERS

Creamy garlic field mushrooms, with rustic bread
V

Panko breaded camembert, tomato chutney & toasted sourdough
V

Sriracha prawn cocktail, wholemeal bloomer
GF*

MAINS

Tandoori half roast chicken, garlic mashed potatoes masala jus, madras cauliflower cheese GF*

Vegetable shepherd's pie topped with truffle mashed potato
V

Slow cooked pork belly with fondant potato & chive cream
GF*

Cider battered cod loin, triple cooked chunky chips, chilli & mint smashed garden peas
GF*

DESSERTS

Tropical fruit Eton mess, topped with pistachio & meringue
V GF*

Drunken chocolate pudding infused with brandy, Baileys custard & vanilla pod ice-cream
V

Selection of Snowdonia cheeses and biscuits with chutney, grapes & celery
V GF*

Baked vanilla cheesecake with berries and Chantilly cream
V

TO FINISH

Freshly brewed coffee & mince pie

RESTAURANT
NEW YEAR'S
EVE MENU

available 31st December

Bookings only
Three course meal from 7pm,
glass of prosecco & DJ
into the new year



The Mill

• AT WORSTON •

Friday 5th
December

a welcome return

ABSOLUTE ABBA

Traditional Christmas turkey, with
pigs in blankets, stuffing and all the
trimmings, or vegetarian main course,
festive cracker & tribute act

£34 PER PERSON

Tribute nights
are booked online via
[www.ticketsource.co.uk/
themillatworston](http://www.ticketsource.co.uk/themillatworston)



SCAN ME



The Mill
• AT WORSTON •

Breakfast *with* Santa

Saturday 20th &
Sunday 21st
December

*Enjoy a full English breakfast
and a small gift for children
from Santa when he visits
your table*

Adults £16
Children £11

ADVANCE BOOKING REQUIRED



The Mill

• AT WORSTON •

BOOKING DETAILS

Christmas bookings require a deposit on booking, discounted at time of payment per person attending, pre-orders may be requested & are required one week in advance of the booking date

Restaurant Christmas Fayre deposit	£10 per person
Christmas Party Night* deposit	£10 per person
Christmas Tribute Nights^	full payment on booking
Christmas Comedy Nights^	full payment on booking
Restaurant Christmas Day* deposit	£40 per person
New Year's Eve* deposit	£30 per person

Reservations are not guaranteed until a deposit is paid
Deposits are non refundable & cover specific
Deposits can be paid on site or by telephone

*Final payments for event bookings are required
1 week in advance of bookings

^ Ticketed events including Comedy and Tribute nights
are booked online via www.ticketsource.co.uk/themillatworston

TERMS & CONDITIONS

ALL PRODUCTS & SERVICES ARE SUBJECT TO AVAILABILITY. THE MANAGEMENT RESERVE THE RIGHT TO CANCEL ALL OR PART OF EACH EVENT AT ANY TIME & WITHOUT NOTICE. EACH TICKET IS VALID FOR ONE PERSON ONLY ON THE DATE SHOWN & CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFERS. TICKETS ARE NON-REFUNDABLE EXCEPT IN UNFORESEEN CIRCUMSTANCES WHERE FULL OR PARTIAL REFUNDS WILL BE AT MANAGEMENT DISCRETION

The Mill

• AT WORSTON •



The Mill
• AT WORSTON •

Worston Lane,
Great Bridgeford, Stafford
Staffordshire
ST18 9QA

01785 282710

info@themillatworston.co.uk

