

The Mill

• AT WORSTON •



CHRISTMAS
2026

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



SCAN ME

*A warm festive feeling sweeps over
The Mill every year. Enjoy our tasty
festive menus & celebrate with us,
around cosy log burners &
comfortable surroundings*

The Mill

• AT WORSTON •



Welcome

A WARM
AWAITS



The Mill

• AT WORSTON •

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

please see menu page



MAKE A STANDARD
RESERVATION ONLINE

CHRISTMAS FAYRE MENU

STARTERS

Slow roasted tomato soup,
laced with garlic & herb cream,
served with a bread roll
V VE* GF*

Mushroom parfait, rosemary
focaccia & black garlic ketchup
V

Festive mini chicken schnitzel
topped with cranberry & brie,
sage cream & sautéed sprout

Cauliflower & chestnut bhaji
with spiced salad & chutney
V

MAINS

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

Mushroom & camembert
strudel, poached potato
& chive cream
V

Oven baked cod loin
horseradish & herb crumb,
onion soubise, crushed
new potatoes
GF*

Slow cooked mustard glazed ham-
herb mashed potatoes, roasted
chicken cream
GF*

DESSERTS

Christmas pudding
Grand Marnier cream
& cranberry compôte
V GF*

White chocolate &
raspberry cheesecake
V

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

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



MAKE A STANDARD
RESERVATION ONLINE



FESTIVE AFTERNOON TEA

available 12pm ~ 4pm Monday to Friday during December

Adults £22

advance bookings only

SANDWICHES

roasted turkey & cranberry

brie & chilli jam

slow cooked ham

cheddar & spiced chutney

SOMETHING SWEET

roseberry ganache brownie

victoria sponge cake

cherry scone
with clotted cream & jam

mince pie

SELECTION OF TEAS OR COFFEE

ALLERGENS

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allergens & intolerances

V Vegetarian

VE Vegan VE* Vegan adaptable

GF Gluten Free GF* Gluten Free adaptable

Celebrate

ENQUIRE

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

Exclusive use parties are available on request

The Mill
• AT WORSTON •

CHRISTMAS PARTY NIGHTS

arrival 7pm
carriages 12pm
Bookings only

3 Courses £39
from the Christmas fayre menu

*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 4th December
Saturday 5th December
Friday 11th December
Saturday 12th December
Friday 18th December
Saturday 19th December

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

The Mill Comedy Club

Comedy Club

Christmas Comedy Night

Friday 18th December
from 8pm

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

Tickets £17 or £35 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



SCAN ME

CHRISTMAS DAY MENU

available 25th December, bookings only

Adults £120 Children £60

STARTERS

Lightly spiced parsnip, hazelnut & sage soup, honey & mustard dipped croûtons, French baguette
V VE* GF*

Mushroom parfait, rosemary focaccia crisp bread & black garlic ketchup
V

Smoked duck breast & pickled walnut, dressed leaves, fried sour-dough & fig relish

Butternut squash & three cheese croquette, roasted pancetta, chilli jam

MAINS

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

Creamy vegetable filo pie, poached potatoes, rich gravy & buttered vegetables
V

Sourdough crusted salmon fillet, lobster thermidor sauce & pan-fried scallop, dressed poached potatoes
GF*

Slow cooked pork belly porchetta, herb parmentier potatoes, mushroom & brandy cream, buttered tenderstem broccoli & carrot
GF*

DESSERTS

White chocolate & pistachio cheesecake, dark chocolate profiterole & caramel cream
V

Chocolate truffle platter, truffle torte, chocolate truffles, chantilly cream, berries & sauce
V

Christmas pudding
Grand Marnier cream & cranberry compôte
V GF*

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



SCAN ME

The Mill TREAT THEM
• AT WORSTON • TO A
GIFT VOUCHER

AVAILABLE
TO PURCHASE ON
OUR WEBSITE

Breakfast with Santa

The Mill
• AT WORSTON •

Saturday 19th &
Sunday 20th
December

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

Adults £18
Children £12

ADVANCE BOOKING REQUIRED

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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 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 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

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Worston Lane,
Great Bridgeford, Stafford
Staffordshire
ST18 9QA

01785 282710

info@themillatworston.co.uk

