



the Millstone

FESTIVE SPECIALS



Available alongside our main menu from
21st November - 24th December

Starters

MEXICAN PRAWN COCKTAIL 8.95
guacamole / tomatoes / pickled cucumbers / baby
gem / tortilla crisps (gfa)

CHICKEN LIVER PÂTÉ 8.95
toasted rosemary focaccia / pear, cranberry &
apricot chutney (gfa)

GOATS CHEESE SOURDOUGH RAREBIT 8.75
fig, olive & rocket salad / balsamic & honey dressing (v)

Mains

ROAST TURKEY BREAST £24.00
lemon, garlic & sage crispy potatoes / apricot &
onion stuffing / pigs in blankets / cranberry
compote / red wine jus (gfa)

PAN FRIED SALMON FILLET £25.50
crab, coconut & coriander crust / boulangère
potatoes / king prawns / pak choi / madras and
lobster cream sauce (gfa)

VEGETARIAN ROAST £20.00
Snowdonia truffle cheddar baked mushrooms /
lemon, garlic & sage potatoes / roasted root
vegetables / cranberry compote / Yorkshire
pudding / veg gravy (v, gfa)

CHARGRILLED TOMAHAWK PORK
CHOP £23.00
roasted apple / chorizo & mustard mash / Bury
black pudding / red wine jus (gfa)



Desserts

TRADITIONAL CHRISTMAS PUDDING 8.50
brandy sauce / clotted vanilla ice cream

CHOCOLATE YULE LOG 8.50
chantilly cream / meringue shards / chocolate
shavings / blackberry compote

SALTED CARAMEL PROFITEROLES £8.00
chocolate orange ice cream / chocolate sauce

(Please see our gf festive menu for more dessert options)

Drinks

MULLED WINE £4.95
warm red wine with fragrant spices & citrus

BAILEYS WHITE RUSSIAN COCKTAIL £9.95
Wrexham Bean Co. espresso, Baileys, vodka

FESTIVE RUM & GINGER PUNCH COCKTAIL £9.95
spiced rum, dark rum, citrus fruits, ginger beer

(Please see our bar for more festive drinks)



Looking for the perfect Christmas Present?

Our Gift Vouchers are a great gift for a loved one! Please ask a member
of staff, or visit our website to purchase!



HAPPY CHRISTMAS TO ALL OF OUR WONDERFUL CUSTOMERS!

N - CONTAINS NUTS

V - SUITABLE FOR VEGETARIANS

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

For a full list of allergens, please ask a member of staff



New Years Eve Party

£65 per person

a glass of prosecco on arrival...

T o S t a r t

GIN & BEETROOT CURED SCOTTISH SALMON

toasted rye bread - pickled carrot & spring
onions - lemon creme fraiche (gfa)

CRISPY SESAME COATED WELSH GOATS CHEESE

maple roasted plumb - red onion relish - chicory -
pomegranate & fennel (gfa)

CRISPY FLAKED DUCK

watermelon - cucumber - pickled ginger - toasted
cashew nuts - gochujang sauce (n)

M a i n s

CHARGRILLED FILLET OF BEEF

smoked pancetta dauphinoise potato - miso & maple
roasted shallots - pan fried wild mushrooms & rocket -
whiskey & Perl Las blue cheese sauce (gf)

PAN FRIED SEA TROUT FILLET

crab & parmesan risotto - chargrilled pak choi - salsa
verde roasted cherry vine tomatoes - king prawns in a
lobster cream sauce (gf)

PAN FRIED GRESSINGHAM DUCK BREAST

rosemary & garlic roasted hasselback potatoes - sumac
roasted baby parsnips - chorizo & Bury black pudding
pakora - spiced orange, honey & blackberry sauce

D e s s e r t s

BLACK FOREST CHEESECAKE

dark chocolate shards - black cherry compote (gfa)

BAILEYS & HAZELNUT BLONDIE

Baileys ice cream - roasted hazelnuts (n)

LEMON SYRUP SPONGE

vanilla custard - candied lemon

*tonights atmosphere is brought to you by the amazing Max Mercer
- check out his work on his instagram @max.mercermusic*

n - contains nuts gf(a) - gluten free (available)

please ask a member of staff to see our vegan/vegetarian menu this evening