

Congratulations...

And Welcome to the Millhouse Restaurant Wedding Package

At The Millhouse, we pride ourselves in attention to detail and the gentle touches that will make your wedding day a day to remember.

Our wedding packages are designed to suit your needs and we offer a completely bespoke service to ensure that you have the wedding of your dreams.

With a personal service by one of our dedicated team, we are here to help you every step of the way ensuring that the lead up to your wedding will be as stress free as possible.

The Millhouse can cater for any celebration large or small, intimate celebrations to the more formal occasion.

We are very proud of our reputation and rest assured, yourselves and your guests shall be extremely well looked after and we hope to exceed your expectations. Our idyllic, elevated position, with superb views across the city, with the renowned Skidby Windmill as a back drop, The Millhouse is the perfect wedding venue for any bride and groom.

Civil Marriage Ceremonies

at The Millhouse

Our members of staff have a vast experience in dealing with civil ceremonies, and can help you plan your perfect day.

Once you have chosen The Millhouse for your Wedding Ceremony and secured the date with ourselves, YOU MUST contact the Superintendent Registrar to ensure they are available on the date and time of your marriage. You will then need to contact the Register Office of where you both reside to arrange to give your legal notice of marriage.

A charge is made for the Registrar to conduct the service and is payable by you directly to the Registrar. For more information concerning fees and amounts payable, please contact the Register Office on 01482 393600.

The Millhouse has various spaces in which your Civil Ceremony may take place.

Please feel free to contact us to discuss your available options as to where the ceremony shall take place.

Our charges for holding a civil ceremony here at
The Millhouse are as follows:

Monday to Friday - £225/ Saturday to Sunday - £300

Wedding Breakfast

Your Wedding breakfast is as individual & bespoke as your wedding day itself... here is just a taster of some of the many dishes available.

All our ingredients are locally sourced and seasonal

Wedding breakfast menu's start from £31.95 per head, each menu is bespoke and designed to suit your requirements and budget

Please contact our Wedding Co-ordinators Marco Ciuffetelli or Nyree Crosher to discuss your menu options in finer detail.

Once your wedding breakfast has been decided, we invite you to come and meet the chef and try your menu, and discuss any further options that may be available.

T. 01482 845610

info@millhouserestaurant.co.uk

Drinks Packages

Drinks Package 1

A glass of Bucks Fizz on arrival
2 glasses of house wine with the meal
A glass of sparkling wine for the toast

PRICE £19.50 per person

Drinks Package 2

A glass Sparkling wine on arrival
2 glasses of house wine with the meal
A glass of Prosecco for the toast

PRICE £20.50 per person

Drinks Package 3

A glass of Prosecco on arrival
2 glasses of house wine with the meal
A glass of champagne for the toast

PRICE £23.95 per person

Drinks Package 4

A glass of Champagne on arrival
2 glasses of house wine with the meal
A glass of champagne for the toast

PRICE £26.00 per person

Alternatively you can design your own drinks package

Arrival drinks

Bucks Fizz - £ 6.00 per glass
Sparkling Wine - £6.00 per glass
Prosecco - £7.00 per glass
Champagne - £8.95 per glass
Kir Royale - £9.50 per glass
Rose Champagne - £9.95 per glass
Cocktails - £ P.O.A

Wine with the Wedding Breakfast

House wine by the glass - £4.50 (175ml)
House wine by the glass - £5.75 (250ml)
House wine by the bottle - £15.95

If you would prefer, you can select wine and champagnes by the bottle from our extensive wine list.

Toast Drinks

Sparkling Wine - £6.00 per glass
Prosecco - £7.00 per glass
Champagne - £8.95 per glass
Rose Champagne -£ 9.95 per glass

Starters

All starters are served with a selection of freshly baked bread

Soup of the Moment

A trio of Yorkshire Puddings with foie gras nuggets & a rich onion gravy

Calamari Fritti

Crispy fried baby calamari served with tomato chilli salsa & lemon dill mayonnaise

Garganelli

Tubed pasta cooked in a fiery tomato sauce, slices of beef & roasted peppers

Avocado, Prawns

Mango salad with a coriander dressing

Chicken Liver Parfait

Spicy carrot relish, mixed salad leaves & toasted brioche

Goats Cheese and Onion Marmalade Filo Parcel

With a hazelnut and pear salad

Classic Caesars Salad

Parmesan crisps and marinated anchovies

Parma ham with poached baby pear and gorgonzola dressing

Pillow of Oak Smoked Salmon

Filled with plump prawns bound in cognac spiked Mary Rose sauce

Starters

Confied Duck and Fig Terrine

Served with toasted Italian bread, prune and pecan chutney, with a mixed leaf salad

Scottish Salmon 3 ways

Poached, cured and smoked with new potato, apple & celeriac salad & saffron aioli

Organic Salmon Fishcakes

With a sweet chilli dressing

Pan Fried mushrooms

Served in a garlic and herb sauce

The Millhouse Prawn Cocktail

Smoked Salmon, Watercress and Creamed Cheese Roulade

Crispy whitebait

Served with homemade tartar sauce

Duo of melon, orange and grapefruit cocktail

Baked Mushrooms

Drizzled in a cream and crab sauce finished with cheddar cheese

Main Courses

All main courses are served with a medley of vegetables and a choice of sautéed, mashed or boiled new potatoes.

Roasted Sirloin of Beef
with homemade Yorkshire puddings and Horseradish sauce

Supreme of Chicken
cooked in a mushroom, cream, garlic and white wine sauce.

Fillet Steak Dijonaise

Rack of Yorkshire lamb
with a herb meringue crust, spring vegetables and a whisky beurre blanc

Oriental marinated Barbary duck breast
with soy and sesame dressing, coconut vegetables and cumin noodles

Pan-fried stuffed fillet of salmon
filled with blue swimmer crab & lime butter sauce topped with a crab profiterole

Assiette of Venison
Rich Venison casserole, Venison & red wine sausage and haunch steak, with braised red cabbage & apple, creamy mash and juniper sauce

Classic Beef Bourgionne
Tender braised beef with button mushrooms, lardons of beef & sweet baby onions in a rich sauce with buttered noodles

Filo Parcels of Cherry Tomato, Leek & Brie served with Rocket Salad and Tomato Salsa

Vegetable Wellington – a medley of vegetables bound together in puff pastry served on a bed of mixed leaves.

Main Courses

Roast suckling pig (from Holderness Farm)

Sweet potato gratin, local black pudding, pear compote and pork jus

Roast breast of free range chicken, wild mushroom risotto & fresh asparagus with a smoked bacon & thyme sauce

Chargrilled prime fillet of beef with balsamic tomatoes, haricot vert and fat cut chips with béarnaise sauce

Authentic Thai green curry
Fragrant Jasmine rice & lime pickle –choice of vegetarian,
chicken or beef

Grilled Doversole 14-16oz, cooked either with a choice of tarragon & tomato herb butter, or lime, rocksalt & capers. Served with new potatoes & seasonal vegetables or mixed salad

Asparagus risotto with Mediterranean chargrilled vegetables, smoked Austrian cheddar & asparagus cream

Posh Fish and Chips

Deep fried Humberside haddock fillet in “Sarsons” malt vinegar batter,
minted mushy peas, Millhouse fat cut chips & tartare sauce

Pot roasted local pheasant in juniper sauce, with red cabbage and a side of hot-pot potatoes

Desserts

Baileys and Vanilla Crème Brulee

Tiramisu with Baileys

Sticky Toffee Pudding

Warm Butterscotch Sauce and Vanilla Ice Cream

Warm Apple Tart served with a light orange Custard

Baked Rice Pudding served with a compote of Fresh Berries

Fresh Fruit Salad with Kirsh

Ilkley rhubarb and vanilla crumble served with English custard

Chocolate and hazelnut parfait, served with espresso sauce and white chocolate spears

Pecan Tart and warm fudge sauce served with peanut brittle ice cream

Profiteroles with Amaretti cream and Disaronno chocolate sauce

Local Fresh Strawberries served with Vanilla Cream

Our Very Own Flapjack Ice Cream Made With Oats, Toffee and Flapjack Pieces Served in a brandy snap basket with hot toffee sauce

Desserts

Warm Chocolate Pudding, Chocolate Sauce and Chocolate Orange Ice Cream

Sticky Lemon Cake Enhanced By a Tangy Lemon Sauce
And lemon curd Ice Cream

Iced Chestnut Parfait with Mincemeat Cracker, Orange and Cranberry
Compote

Winter Pudding of Poached Pear, Apricot, Prunes and Apple in an Apricot
Sauce

Chocolate Tart, Coffee Bean Sauce and White Chocolate Shavings

Assiette au Citron – Selection of Lemon Desserts; Tart, Brulée, Mousse
and Shortbread

Pavlova, muscat & thyme poached nectarines, mascarpone

A Trio of Yorkshire Cheese's
Served with Grapes, Celery, homemade Membrillo, Spicy Carrot Relish &

Biscuits

A selection of tea and coffee served with homemade truffles

Buffet Menus

Carved Buffet (Silver Served) – £29.95

Prawn Cocktail

Selection of Sliced Cold Meats

Roast Sirloin of Beef

York Ham

Fresh Roast Yorkshire Turkey

Fresh Scottish River Salmon

Salads

Mixed Salad

Rice Salad

Tomato & Onion Salad

Italian Salad

Hot New Potatoes with Parsley Butter

Panna Cotta with Exotic Fruit

Royal Buffet - £42.95

Fresh Melon Filled with Seafood & Marie Rose Sauce

Cold Decorated Joints of Meat

Roast Sirloin Rib of Beef

Roast York Ham Princess

Fresh Roast Yorkshire Turkey

Roast Crown of Lamb

Whole Fresh Scottish Salmon

Mixed Salad

Rice Salad

Tomato & Onion Salad

Italian Salad

Hot New Potatoes with Parsley Butter

Panna Cotta with Exotic Fruit

Buffet Menus

Cold Menu A - £26.95

Salmon & Prawn Cocktail
Roast Sirloin of Beef
Sugar Baked Ham
Assorted Salads
Hot New Potatoes
Profiteroles with Chocolate Sauce
Coffee

Cold Menu B - £28.95

Freshly Sliced Melon garnished with Fruit
Roast Sirloin of Beef
Sugar Baked Ham with Pineapple
Roast Turkey
Assorted Salads
Hot New Potatoes
Fresh Fruit Salad with Kirsch & Cream
Coffee

Finger Buffet menu - £18.95

A wide selection of hot and cold dishes
Including a selection of mini desserts & pastries
(Ask a member of the team for more details)

A Selection of Canapés upon arrival - £7.95 per head

A selection of mini Desserts and pastries £7.95 per head

Please note – The selection of desserts are dependent on a minimum of the 'Finger buffet' being purchased

Booking Terms & Conditions

1. To confirm your booking, a deposit of £500.00 is required for a weekday wedding or £1000.00 for a Saturday wedding along with the signing of these conditions. Please note; all deposits are non-refundable.
2. 50% of the total cost is required 28 days prior to your function date. Final numbers are required 14 days before. All invoices will include V.A.T. The company also reserve the right to alter prices without notice and to add 3% to the final bill for credit card payments.
3. All deposits are non-refundable, and should you cancel your wedding function within 48 days of the function date, a charge of 50% of the total booking shall be applied.
4. The following minimum numbers must be adhered to for Saturday weddings: Minimum number day – N/A / Minimum number evening – 150 for Saturday evenings only. A room hire charge will be applied on a Saturday evening if numbers are below 150.
5. Smaller weddings that require the venue exclusively will be charged a room hire charge, negotiable depending on the day.
6. All weddings booked for Saturday's, **MUST** include a drinks package based on the minimum package price. Alternatively, a bespoke package can be applied resulting in cost per head of more than the minimum package price.
7. If you wish to supply a complimentary bar for your guests, than we must receive written notification prior to the wedding function date and the final balance must be settled upon departure.
8. Wedding functions with an evening reception must include an evening buffet and the cost will be charged per head based on the approximate number attending the function.
9. The Millhouse Restaurant accepts no responsibility for the loss or damage or any property brought onto the premises by the host or persons authorised by the host.
10. The host shall be responsible for any damage or misuse to any room fixture, fitting or furnishing within the premises by any guests of the host, and they shall reimburse the amount required to make good or remedy the damage.

If you wish to book a Wedding function with us, please liaise with our wedding consultants, and sign and return a copy of these conditions along with your deposit.

Groom's name..... Groom's Signature..... Date.....

Bride's name..... Bride's Signature..... Date.....

Wedding Consultant Name Wedding Consultant Signature Date
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Room Hire Charge

Below is a list of room hire charges for a
Wedding/Function held on a Saturday evening.

150 + – no charge

120 + £1250

100 + £1800

80 & below £2500