



MILLHOUSE

AT SKIDBY

Dream Weddings

*"The service was fantastic, the food exceptional and
the venue absolutely beautiful.
We were looked after with a genuinely personal touch
I wouldn't have changed a thing!"*

Jessica & Richard Chapman 2014

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CONGRATULATIONS...

On your recent engagement and thank you for considering
The Millhouse at Skidby.

With its picturesque setting in the countryside nestled beside a beautiful working windmill and chic luxurious interior, The Millhouse at Skidby is the perfect location for your dream wedding.

A family run business with over 25 years' experience, you can rest assured that we will help you take care of every last detail to ensure your day exceeds every expectation.

With a recent large expansion and addition of a first floor private dining room with terrace, we can now accommodate wedding parties from an intimate 2 to 220 guests in the daytime and an evening reception of up to 400.

We have the capacity to facilitate marquees which can increase the numbers we are able to cater for should you be looking at having larger numbers than those we can hold in the venue itself.

Our wedding coordinators will guide you from the early stages right through to the big day.

With a wealth of experience, we can offer advice from choosing reception drinks, menus and complementary wines to our recommended suppliers such as entertainers, musicians and photographers— we will help make your wedding as individual and unique as you are.

When the big day finally arrives, relax and let our experienced team look after you, we will ensure that every detail is taken care of.

*For Weddings as
Individual & Unique
as you are*

CIVIL CEREMONIES & ROOM HIRE

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 registry 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

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

Monday-Friday-£300/Saturday-Sunday-£400

ROOM HIRE CHARGE

Below is a list of room hire charges for a wedding/function held with exclusive use of our venue on a Friday & a Saturday

DAY	MINIMUM DAYTIME NUMBERS Excluding children	SURCHARGE PER PERSON (if numbers below Min)	MINIMUM EVENING NUMBERS Excluding Children	ROOM HIRE CHARGE (if numbers below Minimum)
FRIDAY	60	£10	120	£500
SATURDAY	80	£15	150	Less than 150 -£1000 120 & below - £1250 100 & below - £1800 80 & below - £2500

Mid-Week WEDDING PACKAGE £4,245

Includes Chauffeured Wedding Car

Take it easy and enjoy a dream wedding with us
Beautiful surroundings & superb views across the east Yorkshire countryside,
The very best of food and drink, outstanding service plus
An impressive selection of added extras all in one.
Great value, all inclusive prices,
What could be easier or more enjoyable for you?

The package includes -

- ♡ Exclusive use of our venue
- ♡ Choice of Chauffeur Driven Car♡ Choose from: Silver Mercedes S-Class or White Range Rover Vogue Autobiography (Upgrade to White Rolls Royce Ghost for just £250)
- ♡ Red carpet entrance on arrival
- ♡ Mimosa reception drink for your guests
- ♡ Delicious 3 course Wedding Breakfast or Afternoon Tea Party
- ♡ 2 glasses of house wine per person to accompany your wedding breakfast
- ♡ A member of our management team to act as master of ceremonies
- ♡ A glass of sparkling wine per person for your toast
- ♡ White table linen & linen napkins
- ♡ Cake stand and knife
- ♡ Resident DJ & Disco
- ♡ Evening Full Finger Buffet, Hog Roast or Flat Bread Stall
- ♡ £500.00 discount if this package is taken during the months of January, February, March, October or November ♡♡



Available Monday through Thursdays

Price based on 50 guests daytime, 100 guests evening
(Numbers do not include children, children are charged as an extra at £20pp)

Additional guests are charged at £35 daytime, £15 evening
There is no reduction in price if numbers fall below minimum

Please note that the package **DOES NOT** include civil ceremony charges

♡Maximum total mileage of 35 miles included with the use of car for 3 hours
Any additional miles charged at £3 per mile. Choice of car is subject to availability.

♡♡Date restrictions apply, please discuss with your wedding co-ordinator.

Friday & Sunday WEDDING PACKAGE £5,745

Includes Chauffeured Wedding Car

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- ♥ 2 glasses of house wine per person to accompany your wedding breakfast
- ♥ A member of our management team to act as master of ceremonies
- ♥ A glass of sparkling wine per person for your toast
- ♥ White table linen & linen napkins
- ♥ Cake stand and knife
- ♥ Resident DJ & Disco
- ♥ Evening Full Finger Buffet, Hog Roast or Flat Bread Stall



Available every Friday & Sunday January through November

*Some dates are excluded, please discuss with your wedding co-ordinator

Price based on 60 guests daytime, 120 guests evening

(Numbers do not include children, children are charged as an extra at £20pp)

Additional guests are charged at £35 daytime, £15 evening

There is no reduction in price if numbers fall below minimum

Please note that the package **DOES NOT** include civil ceremony charges

♥Maximum total mileage of 35 miles included with the use of car for 3 hours
Any additional miles charged at £3 per mile. Choice of car is subject to availability.

♥Date restrictions apply, please discuss with your wedding co-ordinator



Saturday WEDDING PACKAGE £8,245

Includes Chauffeured Wedding Car

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What could be easier or more enjoyable for you?

The package includes -

- ♡ Exclusive use of our venue
- ♡ Choice of Chauffeur Driven Car ♡ Choose from: Silver Mercedes S-Class or White Range Rover Vogue Autobiography (Upgrade to White Rolls Royce Ghost for just £250)
- ♡ Red carpet entrance on arrival
- ♡ Mimosa reception drink for your guests
- ♡ Delicious 3 course wedding breakfast or Afternoon Tea Party
- ♡ 2 glasses of house wine per person to accompany your wedding breakfast
- ♡ A member of our management team to act as master of ceremonies
- ♡ A glass of sparkling wine per person for your toast
- ♡ White table linen & linen napkins
- ♡ Cake stand and knife
- ♡ Resident DJ & Disco
- ♡ Evening Full Finger Buffet, Hog Roast or Flat Bread Stall



Available Saturdays January through November
Some dates are excluded, please discuss with your wedding co-ordinator

Price based on 80 guests daytime, 150 guests evening
(Numbers do not include children, children are charged at brochure prices)

Additional guests are charged at brochure prices
There is no reduction in price if numbers fall below minimum

please note that the package **DOES NOT** include civil ceremony charges

♡Maximum total mileage of 35 miles included with the use of car for 3 hours
Any additional miles charged at £3 per mile. Choice of car is subject to availability.

♡Date restrictions apply, please discuss with your wedding co-ordinator



"The Intimate One"

Wedding Package from £40pp



Looking for a smaller more intimate wedding?

We have the perfect setting

Choose our beautiful first floor Rooftop Lounge complete with private balcony terrace
With views overlooking the glorious windmill and lush green countryside, look no further!

Our stunning Rooftop lounge can accommodate a maximum of 30 guests

The package includes -

- ♡ Exclusive Use of our first floor Rooftop Lounge and Balcony Terrace
- ♡ Sparkling Wine and Chefs Canapés on Arrival
- ♡ Delicious 3 Course Wedding Breakfast
- ♡ Coffee & Handmade Petit Fours
- ♡ Linen Napkins

Available Monday Through Sunday All Year

**Some dates are excluded, please discuss with your wedding co-ordinator*

Pricing is per head with a minimum number requirement of 15
(Numbers do not include children, children are charged separately)

Please note that the package DOES NOT include civil ceremony charges

WINTER WEDDING?

A little treat from us...

For all weddings♥ taken during the months of

JANUARY
FEBRUARY
MARCH
♥OCTOBER
♥NOVEMBER

We will include a complimentary
Afternoon Tea for 10 Guests
(must be booked and taken before the wedding)

AND

A Chefs Selection of Canapés for your Post Ceremony Guests



Chefs Selection of Post Ceremony Canapés



Afternoon Tea for 10

♥Offer Excludes Intimate Weddings

♥♥ Date restrictions apply, please discuss with your wedding co-ordinator

EVENING RECEPTIONS

Perfect for couples marrying abroad and planning an after party back home!

Our Evening Reception packages Include;

- ♡ Exclusive Use of our Venue
- ♡ Glass of Bubbly on Arrival
- ♡ Resident DJ & Disco
- ♡ Full Finger Buffet, Hog Roast or Flat Bread Stall

MONDAY-THURSDAY

£2495.00 (Min 100 Guests)

FRIDAY

£3995 (Min 120 Guests)

SATURDAY

£5995 (Min 150 Guests)

Available January through November

Exclusive use of venue begins from 7:00pm

**Some dates are excluded, please discuss with your wedding co-ordinator*

DRINKS PACKAGES

For bespoke weddings held on a Saturday there is a minimum spend of £22.50 per person required on drinks packages

Mimosa Package

1 Glass of Mimosa on arrival
2 Glasses of House Red/White with meal
1 Glass of Sparkling Wine for toast
£22.50pp

Champagne Package

1 Glass of Prosecco on arrival
2 Glasses of House Red/White with meal
1 Glass of Champagne for toast
£26.50pp

Guys Package

1 Pint of Peroni on arrival
2 Glasses of House Red/White with meal
1 Glass of Champagne for toast
£28.50pp

Cocktail Package

1 Classic Cocktail on arrival
2 Glasses of House Red/White with meal
1 Classic Cocktail for toast
£33.00pp

Moët & Chandon Package

Includes a special gift from Moët

1 Glass of Moët & Chandon on arrival
2 Glasses of House Red/White with meal
1 Glass of Moët & Chandon for toast
£40.00pp

Prosecco Package

1 Glass of Sparkling Wine on arrival
2 Glasses of House Red/White with meal
1 Glass of Prosecco for toast
£24.50pp

Deluxe Champagne Package

1 Glass of Champagne on arrival
2 Glasses of House Red/White with meal
1 Glass of Champagne for toast
£29.50pp

Dolls Package

1 Classic Cocktail on arrival
2 Glasses of House Red/White with meal
1 Glass of Champagne for toast
£32.00pp

Premier Package

1 Cocktail on arrival
2 Glasses of Kir with meal
1 Champagne Cocktail for toast
£35.00pp

Veuve Clicquot Package

Includes a special gift from Veuve Clicquot

1 Glass of Veuve Clicquot on arrival
2 Glasses of House Red/White with meal
1 Glass of Veuve Clicquot for toast
£46.00pp

Alternatively you can design your own drinks package

Please discuss this with your wedding co-ordinator

WEDDING BREAKFAST

Wedding breakfast Menus start from £39 per head, each menu is bespoke and designed to suit your requirements and budget.

Our head chef has designed the following sample menus for your wedding breakfast. We will of course be delighted to cater for any dietary requirements that your guests may have.

Please contact our wedding co-ordinators to discuss your menu options in finer detail.

Sample dishes are listed below & over the next few pages.

You can also choose dishes from our a la carte menus

CANAPÉS

Wild Mushroom Croquettes with Tarragon Aioli
Crab & Scallion Bon Bons
Tempura of Tiger Prawns with Sweet Chilli Mayonnaise
Mini Lamb Koftas with Cucumber Raita
Grilled Scarborough Haddock Wensleydale Rarebit
Duck Liver parfait with Red Onion Marmalade
Griddled Egg Plant, Roast Ratatouille & Hazelnut Pesto
Reggiano Crisp with Goat's Cheese & Chive Mousse
Smoked Salmon Tartare on Buckwheat Blini
Slow Cooked Yorkshire Ham Hock with Piccalilli
Iced Shot Gazpacho with Cucumber Linguini
Taste of Niçoise Salad with Quails Egg
Organic Chicken & Parma Ham with Oven Dried Tomato
Potted Prawn & Shrimp Roulade with Rye bread Croute
Mini Crab & Spring Onion Potato Cake with Blood Orange Hollandaise

Four Canapés £8 per person

Six Canapés £12 per person

Eight Canapés £16 per person

STARTERS

Soup of the moment ♥

Assiette of Melon (V) ♥ *three varieties of melon served with raspberry sorbet & a mojito syrup*

Ham Hock & Red Cabbage Terrine ♥ *with piccalilli & toasted brioche*

Trio of Oak Smoked Salmon *finest oak smoked salmon, hot herbed smoked salmon and delicate salmon mousse served with mini ciabatta spear*

Goats Cheese & Sweet Fig Mille Feuille (V) ♥ *with spicy nashi pear compôte*

Deep Fried Brie & Raspberry Jelly (V) ♥ *served with a lemon & black pepper dressed salad*

The Mills Prawn & Crayfish Cocktail ♥ *classic Marie Rose sauce & farmhouse bread*

Posh Fish 'n' Chips in Miniature *served with a tartare crème fraîche*

Smoked Gressingham Duck *cranberry & almond tossed salad with orange dressing*

Chicken Liver Parfait ♥ *Wold Top Ale chutney & toasted brioche*

Seared King Scallops *butternut squash, sage oil & crispy pancetta*

Black Pudding & Poached Egg ♥ *with crispy bacon on a bed of mustard dresses baby leaves*

Salmon & Dill Fishcake ♥ *served with a red pepper coulis*

Boudin of Pork, Apple & Thyme ♥ *drizzled with a warm honey & mustard dressing*

Garlicky Button Mushrooms (V) ♥ *bound in a cream, garlic & mozzarella sauce served with thick cut farmhouse bread*

Risotto al Verde ♥ *cooked 'al dente' with chicken breast pieces, pesto, pine nuts and parmesan*

Ricotta Filled Ravioli (V) ♥ *served with a ratatouille sauce*

Dishes marked with ♥ are included in our wedding packages

MAINS

- 12 Hour Roast Topside of Beef ♥ *Yorkshire pudding, duck fat roasties, seasonal vegetables & pan gravy*
- Roast Norfolk Turkey Breast♥ *Yorkshire pudding, sausage meat stuffing, bacon wrapped chipolata, duck fat roasties, seasonal gravy and pan gravy*
- Supreme of Corn-Fed Chicken♥ *Boned and rolled with a wild mushroom filling finished with cream & roasted garlic sauce and a splash of Pinot Grigio*
- Polla de Roma♥ *Boned & rolled with basil & mozzarella finished with a sundried tomato provençal sauce and served with potatoes dauphinoise & fine green beans*
- Fillet/Sirloin Steak *served with hand cut chubby chips, half roast globe of garlic, vine cherry tomatoes, crisp leeks and deep fried parsnips with a sauce of your choosing*
- Cannon of Lamb Wellington *Crushed potato with spring onion & mascarpone, minted pea puree, red wine jus*
- Garlic & Sage Roasted Spatchcock Poussin *Served with truffle scented mash, sautéed baby leeks & chicken juices*
- Crusted loin of lamb♥ *Minted mash, seasonal vegetables & lamb jus*
- Honey & Five Spice Slow Roasted Duck Breast *Vanilla & orange flavours, carrot puree & braised chicory*
- Roast Belly Pork with Apple Fritter Sage & Onion Stuffing *Creamed potato & rosemary jus*
- Pan-fried Stuffed Fillet of Salmon♥ *Filled with blue swimmer crab & lime butter sauce topped with a crab profiterole*
- Pancetta Wrapped Loin of Venison *Violet potato, spiced red cabbage, braised salsify, red wine & port sauce*
- Braised Blade of Beef Bourguignon♥ *Horseradish mash silver skin onions, smoked bacon & red wine sauce*
- Slow Cooked Steak & Wold Top Ale Pie♥ *Thyme mushroom & onion chutney, roast new potatoes, seasonal vegetables & pan gravy*
- Posh Fish & Chips♥ *crispy herb & breadcrumb coated haddock served with chubby chips, minted petit pois, fresh lemon and proper tartare sauce*
- Iberico Ham Wrapped Monkfish *Lightly spiced mussels, butter poached saffron fondant*
- Roast Loin of Pork Filled with Apricot & Sage Stuffing♥ *Thyme & garlic roast new potatoes & a cider jus*
- Pan-Fried Halibut Fillet *With chorizo parmentier potatoes, king prawns & a scallion & ginger velouté*

Dishes marked with ♥ are included in our wedding packages

VEGETARIAN MAINS

Mediterranean Vegetable Tian *Aubergine, courgette, pepper & goats cheese tian with roasted balsamic, red onion, basil oil & tomato gnocchi*

Filo Parcels of Sweet Cherry Tomato, Leek & Brie *Served with rocket salad & tomato salsa*

Vegetable Wellington *A medley of seasonal vegetable bound together in puff pastry served on a bed of mixed leaves*

Wild Mushroom & Tarragon Lasagne *With Bells blue cheese gratin*

Layered Mushroom Pancake *With sauté of wild mushrooms, shallot marmalade and cognac sauce*

Roasted Aubergine, Red Pepper & Mozzarella Stack *Vine tomato coulis & balsamic drizzle served with sautéed potatoes*

Oriental Salad *With julienne of oriental vegetables, bean sprouts, peanut sauce & spring roll*

Spiced Ravioli *Served with a ratatouille sauce*

Wild Mushroom Risotto *Truffle oil & parmesan crisp*

Greek Spring Roll *Filled with tomato cous cous, feta cheese, red onion & black olives served with a side salad & sweet chilli dressing*

Roasted Vegetable Lasagne

Baked Beet & Goats Cheese Cheesecake *With new potatoes, poached pear and a mixed leaf salad with pesto dressing*

Canelloni of Sweet Potato, Aubergine & Feta *Served with balsamic roast vine tomatoes, roast vegetable puree & griddled aubergines*

All Vegetarian dishes Included in Wedding Packages

SWEETS

Vanilla Crème Brûlée *Raspberry compôte & shortbread heart*

Salted Caramel Cheesecake♥ *Vanilla cheese set on a crunchy biscuit base drizzled with salted caramel sauce and finished with peanut brittle*

Sticky Toffee Pudding♥ *Served with butterscotch sauce*

Warm French Apple Tart♥ *Served with orange infused ice-cream*

Baked Rice Pudding♥ *Served with a compôte of fresh British berries*

Black Forest Pudding♥ *Steamed chocolate and black cherry pudding served warm with a gooey chocolate sauce and kirsch ice-cream*

Mixed Seasonal Fresh Fruit Salad♥ *With fruit sorbet*

Fruit Crumble♥ *With custard or ice-cream*

Lemon Meringue Pie♥ *With candied lemons & limoncello cream*

Treacle Tart♥ *Served with rum 'n' raisin ice-cream*

Profiteroles with Amaretti Cream♥ *Served with a dark chocolate sauce*

Local Fresh Strawberries *Served with vanilla ice-cream*

Flapjack Sundae♥ *Served in a brandy snap basket with flapjack pieces, fudge, toffee sauce & Chantilly cream*

Assiette au Citron *Selection of Sicilian Lemon Desserts, Tart, Brûlée, Mousse & Shortbread*

Lime & Tequila Pannacotta♥ *Finished with a vanilla tuille*

Double Chocolate Brownie♥ *With vanilla bean ice-cream*

Raspberry & Champagne Terrine♥ *With raspberry sorbet*

Trio/Quartet of Desserts in Miniature

Dishes marked with ♥ are included in our wedding packages

AFTERNOON TEA PARTY

Fancy a break from the norm? Indulge in our fabulous afternoon tea party, served on platters and tiered plates, let your guests get social with our sharing afternoon tea.

Includes:

Selection of Sandwiches & Wraps

Savouries

Cocktail Sausages with dips, Scotch Eggs, Mini Pork Pies & Cheesy Filo Parcels

Sultana Studded Scones

with Clotted Cream & Strawberry Preserve

Sweet Treats

Mini Chocolate Eclairs, Lemon Cupcakes, Fruit Custard Tartlets, Macaroons & White Chocolate & Raspberry Blondies

English Breakfast Tea & Fresh Ground Coffee

ADDITIONAL COURSES

SORBET/SOUP MIDDLE COURSE

£3/£4.50pp

YORKSHIRE/ITALIAN CHEESEBOARD

Served with a selection of biscuits, fruit loaf, seasonal fruit chutney, celery and Muscat grapes
£10 pp or £50 per platter (catering 8 to 10)

PORT/VINTAGE PORT

£4/£9 pp

DESSERT WINE

From £5.50pp

FRESH TEA & COFFEE WITH HANDMADE CHOCOLATE TRUFFLES

£2.50pp

FRESH TEA & COFFEE WITH MACARONS

(your choice of colour)

£3.50pp

LIQUEUR COFFEES

£6 pp

DIGESTIVE LIQUEURS

From £4 pp

CHILDREN'S MENU

STARTERS £5

Junior Garlic Bread
Melon Boat served with Fresh Berries
Freshly Prepared Soup of the Day
Cheesy Nachos with Salsa Dip
Prawn Cocktail with Brown Bread & Butter

MAINS £10

Wiggly Spaghetti Bolognese
Chicken Goujons with Chunky Chips & Peas or Beans
Sausage & Fluffy Mash with Yorkshire Pudding, Gravy & Veggie
Deliciously Cheesy Lasagne
Scrummy Beef Burger with Chunky Chips, Peas or Beans
Fish 'n' Chips
Margherita or Pepperoni Pizza

SWEETS £5

Flapjack Sundae
Double Chocolate Brownie
2 Scoops of Luxury Ice-cream
Strawberry Jelly & Ice-Cream
Pancakes with Fresh Fruit Salad

KIDS DRINKS £2.50

Red Krushka
Green Krushka
Orange Krushka
Bubblegum Krushka

*The prices above are for children aged 12 and under
Children 12+ can dine from this menu at £25 per child for 3 courses*

EVENING BUFFET MENUS

(all guests must be catered for –if not, minimum numbers will apply)

FULL FINGER BUFFET -£19 PER HEAD

	VEGETARIAN	SWEET THINGS
<ul style="list-style-type: none"> Assortment of Classic & Modern Sandwiches & Wraps Marinated Chicken Drumsticks/Thighs/Skewers <ul style="list-style-type: none"> -Wholegrain Mustard & Cider Flavoured BBQ Sauce -Spicy Piri Piri -Lemon & Herb/Cracked Black Pepper -Peanut satay -Green Thai Curry -Chinese Five Spice -Caribbean Spicy Jerk -Cajun Chicken Goujons with Bloody Mary Ketchup Mini Braised Beef & Ale Pie Prime Mini Burgers with Cheddar Cheese & Remoulade Individual North Atlantic Prawn Cocktail Bite Size Fishcakes <ul style="list-style-type: none"> -Cod & Minted Pea -Smoked Haddock & Salmon -Salmon & Scallion -Smoked Mackerel & Horseradish -Bubble & Squeak Mini Crab & Potato Cake Ham Hock Terrine with Homemade Piccalilli Miniature Cornish Pasties Lincolnshire Sausage Rolls Chinese Chicken Salad in Miniature Tortilla Cups Duck Spring Rolls with Hoi Sin Warm Chorizo, Artichoke & Rocket Tartlets Mini Toad in the Hole topped with Caramelised Red Onion Tempura Black Pudding with Sweet Chilli & Coriander Dip Spiced Meatball, Pineapple & Coriander Skewers Pizzeria Selection 	<ul style="list-style-type: none"> Vegetable Samosas Garlic Rubbed Bruschetta Topped with Tomato Basil & Red Onion Creamed Pea & Tarragon Pithiviers Baked Brie Wedges with Cranberry Compôte Assorted Fruit Soup Shooters Watermelon Cubes with French Feta & Tarragon- Balsamic Syrup Julienne Vegetable Bundles in a Cucumber Ring with Pink Peppercorn Aioli Tacos filled with Black Bean sauce and Diced Avocado Field Mushroom topped with Melted Cheese & a Garlic & Herb Crumb Mixed Vegetable Tempura Piquant Roast Pepper, Goats Cheese & Olive Tartlets Mini Falafel Balls with Onion & Raisin Chutney Sweet Corn Fritters served with Spicy Bajan Dipping Sauce 	<ul style="list-style-type: none"> Cheesecake <ul style="list-style-type: none"> -Vanilla -Strawberry -Chocolate Marble -Banoffee -Coconut -Lemon Double Chocolate Brownie Bites Amaretti Filled Profiteroles Orange Cream Filled Sable Hearts Ricotta Chocolate Cannolis "Cookies & milk-Miniature Chocolate Chip Cookies served with a Shot of Ice-Cold Milk Assorted Parisian Macaroons Strawberry Shortcakes with Whipped Cream, Fresh Strawberries & Cocoa Dusting Miniature Lemon & Lime Meringue Pies Miniature Fuji Apple Tarts with Brown Sugar Butter Crumble Brandy Snap filled with Courvoisier Infused Whipped Fior di Latte Black Forest Tartlets- sweet pastry filled with Black Cherry & Chocolate Sponge Finished with Chantilly & Cherry Coulis

CHOOSE 7 ITEMS FROM THIS BOX
PLUS 2 ITEMS FROM THE BOX BELOW

Any additional items from this box will be charged at
£1.50 per item, per person

CHOOSE 7 ITEMS FROM THIS BOX

Any additional items from this box will be charged at £1.00 per item, per person

<ul style="list-style-type: none"> Triple Cooked Chubby Chips Skinny French Fries Sweet Potato Wedges with Chorizo Spiced Potato Wedges Miniature Jacket Potatoes filled with Chive Crème Fraîche New Potato Salad Tomato and Red Pepper Fusilli Penne with Pesto & Pine Nuts 	<ul style="list-style-type: none"> Italian salad of Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Olive Oil & Balsamic Vinegar Greek Salad Waldorf Salad Caesar Salad Ranch Salad Rice Salad 	<ul style="list-style-type: none"> Black Sheep Ale Battered Onion Rings Soused Vegetable's Garlic Pizza Bread Buttered Corn on the cob Prawn Crackers with Dips Selection of Breads with Dips Red Cabbage & Apple Slaw
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EVENING BUFFET MENUS

(all guests must be catered for –if not, minimum numbers will apply)

FULL FINGER BUFFET -£19 PER HEAD

PLATINUM OPTIONS

- ♥ Trio of Traffic Light Vol-Au-Vents
 - Roast Red Pepper, Tomato & Garlic Tiger Prawns
 - Creamed Spinach, Leek & Mushroom
 - Tandoori Chicken with crème fraîche
- ♥ Parma Ham & Tiger Prawn Skewers
- ♥ Carpaccio of Fillet Steak on French Bread Croute with Horseradish & Watercress Mayonnaise
- ♥ Smoked Salmon & Prawn Roulade
- ♥ Sweet Maryland Crab Cakes with Herb Remoulade
- ♥ Stuffed Baby Artichokes with Shrimp
- ♥ Smoked Salmon on Lemon Herb Blini with Dill Crème Fraîche
- ♥ Cones of Champagne Battered Haddock Groujons with French Fries & Tartare Sauce
- ♥ Surf & Turf Crostinis -Carpaccio of Fillet Steak & Tiger Prawn in a fresh Basil & Lemon Butter
- ♥ Whole Crab Claws with Fresh Lime & Chive Mayonnaise
- ♥ Mini Thermador Fish Pie Tartlets Topped with Creamy Mashed Potato
- ♥ Salt & Chilli Fried Calamari with Mango Salsa
- ♥ Italian Platter of Cured Meats & Marinated Olives
- ♥ Yorkshire or Italian Cheese Platter
 - Selection of Cheeses served with Biscuit Variety, Muscat Grapes, Celery and Seasonal Chutney

ADD PLATINUM OPTIONS TO YOUR FULL FINGER BUFFET

1 ITEM £4.00pp
2 ITEMS £6.00pp
3 ITEMS £8.50pp
4 ITEMS £10.00pp

FLAT BREAD STALL

£19 PER HEAD

The popular street food style BBQ charred flat bread folded and served in greaseproof paper.

Choose 2 Fillings

CHOOSE 2 ITEMS

- ♥ Spicy Chilli with Sour Cream
- ♥ BBQ Pulled Pork with Caramelised Onions
- ♥ Cajun Chicken with Roasted Red Pepper
- ♥ Slow Cooked Moroccan Spiced Lamb with Hummus
- ♥ Chicken Tikka with Mint Raita
- ♥ Caribbean Jerk Chicken with Mango Salsa
- ♥ Hot Smoked Salmon with Dill Crème Fraîche

Vegetarian

- ♥ Heritage Tomato & Cheddar Cheese
- ♥ Falafel & Hummus with Sweet Chilli
- ♥ Mediterranean Cous Cous with Feta Cheese and Olives
- ♥ Mexican Rice with Black Bean, Peppers & Sweet Corn

Served with 'help yourself' market salad, cheese and selection of sauces

H♥G R♥AST & BB♥

(all guests must be catered for –if not, minimum numbers will apply)

H♥G R♥AST £22PP

Locally Sourced Free range pig spit roasted & carved by our chef served with freshly baked floured white baps, Bramley apple sauce, sage & apricot stuffing.
Plus any 3 of the following items

- | | |
|---|---|
| ♥ Italian Salad of Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Olive Oil & Balsamic Vinegar | ♥ Black Sheep Ale Battered Onion Rings |
| ♥ Greek Salad | ♥ Soured Vegetables |
| ♥ Waldorf salad | ♥ Garlic Pizza Bread |
| ♥ Caesar Salad | ♥ Buttered Corn on The Cob |
| ♥ Ranch Salad | ♥ Prawn Crackers with Dips |
| ♥ Rice Salad | ♥ Red Cabbage & Apple Slaw |
| ♥ Triple Cooked Chubby Chips | ♥ New Potato Salad |
| ♥ Skinny French Fries | ♥ Spiced Potato Wedges |
| ♥ Sweet Potato Wedges with Chorizo | ♥ Miniature Jacket Potatoes filled with Chive Crème Fraîche |

Any additional items from this box will be charged at £1.00 per item, per person

H♥G R♥AST & BB♥ £40PP

Locally Sourced Free range pig spit roasted & carved by our chef served with freshly baked floured white baps, Bramley apple sauce, sage & apricot stuffing.
Plus add items from each of the columns below

CHOOSE 3 ITEMS

- ♥ Minute Steak
- ♥ Minted Lamb Chop
- ♥ Chicken Fillets, Thighs, Drumsticks or Skewers
- ♥ Pork/Lincolnshire/Venison Sausage
- ♥ Handmade Beef Burgers
- ♥ Pork Steaks
- ♥ Teriyaki Salmon
- ♥ Honey Glazed Gammon Steak with Pineapple Salsa
- ♥ Mackerel with Fresh Herbs & Citrus Butter

Choose Your Meat Marinades

Wholegrain Mustard & Cider flavoured BBQ sauce,
Spicy Piri Piri, Garlic Lemon & Herb, Lemon &
Cracked Black Pepper, Peanut Satay, Green Thai
Curry, Chinese Five Spice, Caribbean Spicy Jerk,
White Wine & Shallot, Cajun

CHOOSE 3 ITEMS

- ♥ Triple Cooked Chubby Chips
- ♥ Sweet Potato Wedges with Chorizo
- ♥ Black Sheep Ale Battered Onion Rings
- ♥ Garlic Pizza Bread
- ♥ Vegetable Skewers
- ♥ Baked Field Mushroom topped with Creamed Leeks, Brie & Pine Nuts
- ♥ Garlic & Thyme Roast New Potatoes
- ♥ Crispy Baked Potatoes
- ♥ Buttered Corn on the Cob
- ♥ Spiced Potato Wedges
- ♥ Miniature Jacket Potatoes filled with Chive Crème Fraîche
- ♥ Sweet Corn Fritters with Spicy Bajan Dipping Sauce

CHOOSE 3 ITEMS

- ♥ Italian salad of Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Olive Oil & Balsamic Vinegar
- ♥ Greek Salad
- ♥ Waldorf Salad
- ♥ Caesar Salad
- ♥ Ranch Salad
- ♥ Rice Salad
- ♥ Red Cabbage & Apple Slaw

SOMETHING SWEET TO FINISH?

Add Sweet Things from page 19 for an additional £2 per item, per person

SPECIAL T♡UCHES

Here at the Millhouse we are able to take away the stress of organising some of those finishing touches to your special day.

Below are some of the items we can organise for you

PIANIST

£300 for 2 hours

Should you wish to organise your own pianist there is a £70 Piano Hire charge

EVENING DJ & DISC♡

£500

RED CARPET ♡N ARRIVAL

£60

FIREW♡RKS

Starting from £650

VINTAGE SWEETIE CART

From £130

TWINKLE STARLIGHT CURTAIN

£150

CHAUFFEUR DRIVEN WEDDING CARS

From £250

White Rolls Royce Ghost –White & Black Range Rover Autobiography –White 1984 Classic Porsche

PRE WEDDING FAMILY DINNER ♡R HEN PARTY

Prices from £40 per person

Served in our private dining room (Minimum 15 guests)

Includes Canapés & Sparkling wine on arrival, 3 course meal, tea/coffee & truffles

♡ST WEDDING BRUNCH

Prices from £25 per person

Served in our private dining room at 10:30-11:00 am (Minimum 15 guests)

Includes full English breakfast (or continental on request) tea, coffee & Fruit Juice

PRE WEDDING CHAMPAGNE AFTERN♡♡N TEA

Prices from £21 per person

Perfect for a laidback get together

GIANT GARDEN GAMES

Connect Four -£15 –Jenga -£15 (Hire both for £25)

PH♡T♡GRAPHER

We work with preferred photographers who offer us discount prices & packages

THINGS YOU MAY LIKE TO KNOW...

- ♡ We only hold one wedding per day at our venue
- ♡ Please note that all prices are inclusive of VAT at the current rate, unless otherwise stated
- ♡ Once you have chosen a date, we will provisionally hold your booking for up to seven days. If you are having a civil ceremony, this will allow you time to contact the local registrar and check their availability for the date. At the end of the seven days, we require a non-refundable and non-transferable deposit of £1000.00
- ♡ As soon as the confirmation is received, a contract will be raised and signed by us (The Millhouse@Skidby) and by you (The Bride & Groom). By signing the contract you are agreeing to our Terms & Conditions of business
- ♡ On occasion, it may be necessary to vary the menu slightly due to limited availability of produce outside of our control
- ♡ It is not the policy of the Millhouse to provide the option of corkage
- ♡ Approximately 2 months before the day we will meet to discuss final details. This Appointment is your opportunity to provide final menu choices and confirm your final number of guests
- ♡ A pro-forma invoice will be raised on the final numbers given and we politely ask that the balance is settled no later than 1 month before your wedding day.
- ♡ We ask that 100% of guests attending are catered for- both for the wedding breakfast and any evening catering
- ♡ You may bring your own cake and favours. We will arrange the decoration of the room and tables on the morning of your wedding. If you would like to bring your cake and table decorations prior, we kindly request that you do so no earlier than the day before your wedding.
- ♡ If you wish to organise your own Disco/Entertainment they must have Public Liability Insurance and Pat Certificates. We require a copy of both certificates no later than 2 months prior to your event.
- ♡ Music must end at 01:00hrs
- ♡ Damages which occur to the property, contents or grounds during your event, either by yourself or your guests will incur charges directly to the wedding account

♡ You will need our consent if:

- a) You wish to use amplification, Lighting or similar electrical equipment in the venue.
- b) You wish to attach items to walls, floors or ceilings
- c) You wish to use outside suppliers to provide any equipment or any other services. When using outside suppliers, any equipment must be collected & removed from our venue before 9am the following day. No Food or drink may be supplied by 3rd parties; if you wish to use a 3rd party to supply certain services there will be a flat charge of £100 added to your account.
- d) You wish to use balloons or confetti within the restaurant as helium is not permitted on site
- e) You wish to book a professional firework display

♡ If you need help with any aspect of your day, please feel free to speak with our events team who have a wealth of knowledge and will be delighted to help.

♡ We regret that we do not offer complimentary menu tastings at the Millhouse, however should you wish to sample your menu you may contact a member of our events team who can arrange this for you. This will be added to your pro-forma invoice.

FUTURE PRICES

2017

Mid-Week Package £4495
Friday & Sunday Package £5995
Saturday Package £8495

2018

Mid-Week Package £4595
Friday & Sunday Package £6100
Saturday Package £8595

2019

Mid-Week Package £4695
Friday & Sunday Package £6200
Saturday Package £8695



CANCELLATIONS & CHARGES

In case of cancellation, the following cancellation charges are payable to The Millhouse at Skidby

From the date when the deposit has been paid, the deposit is non-refundable & non-transferrable

More than 12 months -£150.00 administration fee
9-12 months -25% of the total booking value
6-9 months -50% of the total booking value
3-6 months -75% of the total booking value
0-3 months -100% of the total booking value

For all enquiries, please contact our Wedding Co-ordinator

01482 845610

info@millhouseskidby.co.uk

www.millhouseskidby.co.uk