THE MILL
@ STONE

PRIVATE EVENTS & PARTIES

Party & Set Menus

Everything is cooked fresh in our own kitchen. Choose a three-course sit-down meal, a relaxed buffet, or food cooked live in front of your guests. Mix and match to suit your celebration.

SET MENUS

- Diamond Menu
- Platinum Menu
- Gold Menu
- Silver Menu

BUFFETS & SHARING FOOD

- Canapés
- Finger Buffet
- Hot Buffet
- Hog Roast & Giant Paella
- Evening Desserts

Gluten free options and halal available. Please let us know of any allergies or dietary requirements when you place your order.

For availability and a tailored quote:

07816310780 · info@themillweddingvenue.co.uk

The Mill at Stone, Mill Street, Stone, Staffordshire ST15 8BA

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SET MENU

Diamond Menu

STARTERS

Fresh tomato and basil soup with cheesy bread slices

Prawn cocktail served on a bed of fresh lettuce with Marie Rose sauce

Chicken liver pâté served with continental cured meat, salad and toast

MAINS

Staffordshire fillet beef Wellington served medium rare with mixed roasted vegetables, roast potato wedges and red wine mushroom sauce

Fillet of sea bass served with Moroccan style couscous and salad

Pear William, red onion and Brie tart served with rich tomato sauce and salad

DESSERTS

Homemade Portuguese custard cake with forest fruits

Homemade chocolate brownie served with vanilla ice cream and dark chocolate sauce

Cheese plate served with grapes, celery and biscuits

COFFEE & TEA

Served with chocolates

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SET MENU

Platinum Menu

STARTERS

Homemade watercress soup with croutons

Somerset goats cheese served with salad and roasted pepper sauce

Smoked Scottish salmon and haddock tart served with fresh salad and Prosecco dressing

MAINS

Braised sirloin steak served with chunky chips, flat mushroom, fresh salad and pink peppercorn sauce

Scottish salmon fillet served with mashed potatoes, vegetables and hollandaise sauce

Spinach and ricotta crêpes with aged Parmesan cheese and salad

DESSERTS

Orange crème brûlée with vanilla ice cream

Chocolate cheesecake with strawberry sauce

Cheese plate with grapes, celery and biscuits

COFFEE & TEA

Served with chocolates

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SET MENU · SPANISH INSPIRED

Gold Menu

STARTERS

Broccoli and Stilton soup

Traditional cured meats Pata Negra served with toast and sherry balsamic

Pescado frito with San Miguel beer batter, salad and aioli sauce

MAINS

Slow roasted pork served with Mediterranean vegetables, batatas bravas, mustard and pineapple sauce

Italian creamy seafood linguini with Parmesan cheese, dressed with virgin lemon olive oil

Verduras bravas with goats cheese dressed with cold pressed almond oil from Mallorca

DESSERTS

Homemade churros with vanilla ice cream drizzled with dark chocolate sauce

Spanish cheese platter served with biscuits, grapes and celery

Fresh fruit salad with vanilla ice cream and strawberry sauce

COFFEE & TEA

Served with chocolates

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SET MENU

Silver Menu

STARTERS

Cream of vegetable soup with croutons

Duck and orange pâté served with salad and toast

MAINS

Free range chicken breast served with fresh vegetables, mashed potato and homemade gravy

Roast Mediterranean vegetable risotto with aged Parmesan cheese

DESSERTS

Homemade lemon meringue with raspberry coulis

Fresh fruit salad with local vanilla ice cream

COFFEE & TEA

Served with chocolates

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BUFFETS & SHARING FOOD

Canapés

Choose four or eight

Prawns wrapped in filo pastry

Smoked salmon with cream cheese

Tuna with peppers

Mini vegetable quiche in puff pastry

Spanish jamón with olive

Duck pâté with chutney

Lamb samosa

Vegetable spring roll

Finger Buffet

Choose any eight

Freshly made sandwiches

Sausage roll

Pork pie

Chicken and chorizo mini kebabs

Mini vegetable quiche

Mini spinach and ricotta pizza

Tortilla crisp with salsa rosso

Potato wedges

BBQ chicken wings

Chicken croquettes

Vegetable croquettes

Lamb samosa

Pork and beef croquettes

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BUFFETS & SHARING FOOD

Hot Buffet

COLD DISHES

Chicken liver pâté · Tuna salad · Tomato and mozzarella salad · Antipasti · Tortilla with salsa · Garlic bread with cheese · Chicken croquettes · Salmon fish cakes

HOT DISHES

Chicken peri peri · Seafood paella · Vegan paella · Homemade lasagne · Beef stroganoff · Cod fish pie · Chips

DESSERTS

Crème caramel · Homemade profiteroles · Portuguese custard cake · Cheesecake · Fruit platter

MINIMUM 50 GUESTS

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BUFFETS & SHARING FOOD

Hog Roast

Served with baps, apple sauce, homemade stuffing, salads, coleslaw and roast new potatoes or home cut chips

HALF HOG · MINIMUM 60 GUESTS

Giant Paella

Cooked in front of your guests in our giant pan

MINIMUM 80 GUESTS

Evening Desserts

Choose any three

Fresh fruit salad · Cheesecake · Profiteroles · Portuguese custard tart · Crème caramel

Ask us for availability and a tailored quote

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