



CHRISTMAS

— 2018 —





**WISHING YOU A
MERRY CHRISTMAS &
A HAPPY NEW YEAR!**

- FROM ALL OF US AT MILL HOUSE! -

OUR HOUSE IS YOURS

The festive season is a time for friends, food and family, so why not get together with your nearest and dearest and enjoy some affordable luxury at Mill House? From turkey with all the trimmings to delectable desserts baked at our Buzzworks Bakehouse, there is plenty to celebrate over the holidays.

THE MILL HOUSE



THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with eleven uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.
If only all your Christmas shopping was this easy!

CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.



– BUY A GIFT CARD NOW –
01292 430 580 | buzzworksholdings.com/christmas

PRIVATE DINING

Book our private dining space available for up to 20 guests and enjoy a delicious lunch or dinner over the festive period. It's the ideal spot for seasonal get-togethers with friends, family or colleagues.

CELEBRATE IN STYLE

Make it special – why not treat your guests to some delicious pre-meal canapés with cocktails or fizz? With packages available from £7.50, it's the perfect way to kick off a celebration to remember!



ADD SOME SPARKLE

Fancy getting the party started off with some pre-meal canapés and cocktails or prosecco? Just let us know! This year we have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!

MOËT & CHANDON
GLASS £8.25 | BOTTLE £49.50

MERRY FIZZNESS £7.50
Vanilla Absolut vodka, Chambord raspberry liqueur, lemon, slightly sweetened and topped with Moët & Chandon champagne



CLASSIC CHRISTMAS

As you might have guessed, Christmas at House is anything but standard. From turkey with all the trimmings to something a little more modern, our House classic menus are a deliciously affordable festive treat.

LUNCH £16.50 | DINNER £17.50
Two courses (Starter & main)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.95

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 29 ✓	November 30 LUNCH ONLY	December 1 LUNCH ONLY	December 2 ✓
December 3 ✓	December 4 ✓	December 5 ✓	December 6 ✓	December 7 LUNCH ONLY	December 8 LUNCH ONLY	December 9 ✓
December 10 ✓	December 11 ✓	December 12 ✓	December 13 ✓	December 14 ✗	December 15 ✗	December 16 ✓
December 17 ✓	December 18 ✓	December 19 ✓	December 20 ✓	December 21 ✗	December 22 ✗	December 23 ✓
December 24 ✓	December 25 GO TO Page 12	December 26 ✓	December 27 ✓	December 28 LUNCH ONLY	December 29 LUNCH ONLY	December 30 ✓
December 31 LUNCH ONLY	January 1 GO TO Page 16	Please note : Alternative packages will be served on Christmas Day - see pages 12 & 13, Hogmanay - see pages 14 & 15 and New Year's Day - see pages 16 & 17.				

LET'S GET MERRY

Add a little extra sparkle to your festive celebrations this year with our luxurious Let's Get Merry lunch and dinner packages. Look out that little black number, pick up a perfectly chilled glass of prosecco on arrival, and we'll take care of the rest...

LUNCH £25.95 | DINNER £29.95
Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and upgrade from prosecco to Moët & Chandon champagne for £5.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
					November 29 ✓	November 30 ✓
			December 1 ✓	December 2 ✓	December 3 ✓	December 4 ✓
December 5 ✓	December 6 ✓	December 7 ✓	December 8 ✓	December 9 ✓	December 10 ✓	December 11 ✓
December 12 ✓	December 13 ✓	December 14 ✓	December 15 ✓	December 16 ✓	December 17 ✓	December 18 ✓
December 19 ✓	December 20 ✓	December 21 ✓	December 22 ✓	December 23 ✓	December 24 ✓	December 25 GO TO Page 12
December 26 ✓	December 27 ✓	December 28 ✓	December 29 ✓	December 30 ✓	December 31 GO TO Page 14	January 1 GO TO Page 16
Please note : Alternative packages will be served on Christmas Day - see pages 12 & 13, Hogmanay - see pages 14 & 15 and New Year's Day - see pages 16 & 17.						

CLASSIC CHRISTMAS LUNCH £16.50

– TWO COURSES (STARTER & MAIN). ADD A DESSERT FOR £5.95 –

Please see page 6 for full details & availability.

STARTERS

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

Haggis pakora, spiced onions, minted yoghurt sauce

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

Warm chicken, wild mushroom & apple roulade, watercress salad, cider dressing

Chef's seasonal soup of the day, crusty bread

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Grilled goats cheese crostini, honey & beetroot dressing, baby leaf salad

MAINS

Roast breast of turkey, wrapped in Ayrshire bacon with sage, cranberry & apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan jus

Seared fillet of salmon, lemon & parsley risotto cake, sprouting broccoli, lemon hollandaise

Slow cooked beef bourguignon, bacon, mushrooms & baby onions, creamed potato with roasted roots & red wine jus

Smoked haddock gratin, creamy leek, parsley & potato sauce, Barwhay's cheddar crumble

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Cajun chicken & sauté vegetable crêpes, cheddar glaze & your choice of House salad or fries

Steak et frites, grilled sirloin steak, fries, peppercorn sauce & salad (£3 supplement)

Innis & Gunn beer battered fish goujons, mushy peas, lemon & fries

Aromatic Thai chicken curry, lemongrass, coconut & lime cream, coriander rice

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

Please note: Our Classic Christmas lunch menu is available from Thursday 29th November until Monday 31st December, except on the following dates 14th/15th/21st/22nd/25th December. Menus may be subject to seasonal alterations. Service not included.

CLASSIC CHRISTMAS DINNER £17.50

– TWO COURSES (STARTER & MAIN). ADD A DESSERT FOR £5.95 –

Please see page 6 for full details & availability.

STARTERS

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad, crisp tempura king prawn skewer

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Warm chicken, wild mushroom and apple roulade, watercress salad, cider dressing

Chef's seasonal soup of the day, crusty bread

Lightly spiced prawn & crab fishcake, pineapple & mango salsa, coriander dressing

Whipped goats cheese, salt baked beetroot, seared figs, pomegranate balsamic dressing with sourdough bread

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

Haggis pakora, spiced onions, minted yoghurt sauce

MAINS

Roast breast of turkey, wrapped in Ayrshire bacon with sage, cranberry & apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, jus

Grilled fillet of sea bass, winter salad of baby spinach, pink grapefruit, pomegranate & watercress

Breast of Chicken stuffed with Haggis, gratin potato, bashed neeps, heritage carrots with a whisky & grain mustard jus

Slow cooked beef bourguignon, bacon, mushrooms & baby onions, creamed potato with roasted roots & red wine jus

Smoked haddock gratin, creamy leek, parsley & potato sauce, Barwhay's cheddar crumble

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Cajun chicken & sauté vegetable crêpes, cheddar glaze & your choice of House salad or fries

Steak et frites, grilled sirloin steak, fries, peppercorn sauce & salad (£3 supplement)

Classic fish & chips, sustainable haddock fillet, Innis & Gunn beer batter, mushy peas, lemon & fries

Aromatic Thai chicken curry, lemongrass, coconut & lime cream, coriander rice

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

Please note: Our Classic Christmas dinner menu is available from Thursday 29th November until Monday 31st December, except on the following dates 7th/8th, 14th/15th, 21st/22nd, 25th, 28th/29th & 31st December. Menus may be subject to seasonal alterations. Service not included.

LET'S GET MERRY LUNCH £25.95

— THREE COURSES & GLASS OF PROSECCO —

Please see page 7 for full details & availability.

STARTERS

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

Haggis pakora, spiced onions, minted yoghurt sauce

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

Chef's seasonal soup of the day, crusty bread

Warm chicken, wild mushroom & apple roulade, watercress salad, cider dressing

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Grilled goats cheese crostini, honey & beetroot dressing, baby leaf salad

MAINS

Roast breast of turkey, wrapped in Ayrshire bacon with sage, cranberry & apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan jus

Breast of chicken stuffed with haggis, gratin potato, bashed neeps, heritage carrots with a whiskey & grain mustard jus

Smoked haddock gratin, creamy leek, parsley & potato sauce, Barwhey's cheddar crumble

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Cajun chicken & sauté vegetable crêpes, cheddar glaze & your choice of House salad or fries

Seared fillet of salmon, lemon & parsley risotto cake, sprouting broccoli, lemon hollandaise

Slow cooked beef bourguignon, bacon, mushrooms & baby onions, creamed potato with roasted roots & red wine jus

Steak et frites, grilled sirloin steak, fries, peppercorn sauce & salad

Aromatic Thai chicken curry, lemongrass, coconut & lime cream, coriander rice

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

Please note: Our Let's Get Merry lunch menu is available from Thursday 29th November until Monday 31st December, except on Christmas Day and New Year's Day. Menus may be subject to seasonal alterations. Service not included.

LET'S GET MERRY DINNER £29.95

— THREE COURSES & GLASS OF PROSECCO —

Please see page 7 for full details & availability.

STARTERS

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad, crisp tempura king prawn skewer

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

Warm chicken, wild mushroom and apple roulade, watercress salad, cider dressing

Chef's seasonal soup of the day, crusty bread

Lightly spiced prawn & crab fishcake, pineapple & mango salsa, coriander dressing

Whipped goats cheese, salt baked beetroot, seared figs, pomegranate balsamic dressing with sourdough bread

Haggis pakora, spiced onions, minted yoghurt sauce

Crisp chicken or vegetable tempura, chilli & coriander batter, sweet chilli dipping sauce, Asian salad

MAINS

Roast breast of turkey wrapped in Ayrshire bacon with sage, cranberry & apricot stuffing, honey roast roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Grilled sirloin steak, grill garni, rosemary & sea salt potato wedges, peppercorn & brandy cream (£5 supplement)

Breast of chicken stuffed with haggis, gratin potato, bashed neeps, heritage carrots with a whiskey & grain mustard jus

Grilled fillet of sea bass, baby spinach, pink grapefruit, pomegranate & watercress with baby roast potatoes

Roast rump of lamb, dauphinoise potato, honey roast roots, jus

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Cajun chicken & sauté vegetable crêpes, cheddar glaze & your choice of House salad or fries

Smoked haddock gratin, creamy leek, parsley & potato sauce, Barwhey's cheddar crumble

Slow cooked beef bourguignon, bacon, mushrooms & baby onions, creamed potato with roasted roots & red wine jus

Aromatic Thai chicken curry, lemongrass, coconut & lime cream, coriander rice

Classic fish & chips, sustainable haddock fillet, Innis & Gunn beer batter, mushy peas, lemon & fries

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

Please note: Our Let's Get Merry dinner menu is available from Thursday 29th November until Monday 31st December, except on Christmas Day, Hogmanay (after 8pm) and New Year's Day. Menus may be subject to seasonal alterations. Service not included.

CHRISTMAS DAY

It's Christmas! Celebrate with the whole family at your favourite House. With five fabulous courses, coffee and petit fours, this a perfectly indulgent way to spend the big day...

FIVE COURSES £62.50
— INCLUDING COFFEE & PETIT FOURS —

Served 12pm-7pm

Under 12's £30 | Under 5's £15

BOOK NOW



01292 430 580 | christmas@buzzworksholdings.com
buzzworksholdings.com/christmas

CHRISTMAS DAY

— FIVE COURSES £62.50 INCLUDING COFFEE & PETIT FOURS —

STARTERS

Slow cooked vegetable broth, pearl barley, baby leeks with crusty bread

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

King scallop & smoked haddock gratin, lemon & parsley cream, Barwehey's cheddar crumb

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Whipped goats cheese, salt baked beetroot, seared figs, pomegranate balsamic dressing with sourdough bread

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

King prawn & oak smoked salmon, Marie rose sauce, gem leaf & apple salad with crisp bread

Bang bang chicken, crisp coriander & chilli batter, coriander mayo & sweet chilli dipping sauce

INTERMEDIATE

Cullen skink

Lemon & raspberry sorbet

Haggis bon bon, onion chutney

MAINS

Roast breast of turkey, wrapped in Ayrshire bacon with sage, cranberry & apricot stuffing, honey roast roots, sauté sprouts and chestnuts, roast potatoes, pan jus

Roast rib of scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce & Yorkshire pudding

Breast of chicken stuffed with haggis, gratin potato, bashed neeps, heritage carrots with a whiskey & grain mustard jus

Cashew & cranberry house nut roast, baby roast potatoes, honey roast roots with caramelised onion gravy

Trio of sea bream, salmon & king prawn, sprouting broccoli, creamed parsley potato & lemon hollandaise

Rosemary & garlic studded leg of lamb, roast potatoes, glazed vegetables & minted redcurrant jus

Grilled sirloin steak, grill garni, rosemary & sea salt potato wedges with peppercorn & brandy cream

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

BOOK NOW! 01292 430 580 | buzzworksholdings.com/christmas | christmas@buzzworksholdings.com

HOGMANAY

Hoots! Join us for a House Hogmanay Hootenanny! We'll be bidding a fond farewell to 2018 with three delicious courses and prosecco, before counting down to the Bells.

THREE COURSES £35.95

– INCLUDING A GLASS OF PROSECCO –

BOOK NOW



01292 430 580 | christmas@buzzworksholdings.com
buzzworksholdings.com/christmas

HOGMANAY

– THREE COURSES & A GLASS OF PROSECCO £35.95 –

STARTERS

Slow cooked vegetable broth, pearl barley, baby leeks with crusty bread

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

King prawn & smoked haddock gratin, lemon & parsley cream, Barwhey's cheddar crumb

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Whipped goats cheese, salt baked beetroot, seared figs, pomegranate balsamic dressing with sourdough bread

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad, crisp tempura king prawn skewer

Bang bang chicken, crisp coriander & chilli batter, coriander mayo & sweet chilli dipping sauce

MAINS

Roast rib of scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce & Yorkshire pudding

Breast of chicken stuffed with haggis, gratin potato, bashed neeps, heritage carrots with a whiskey & grain mustard jus

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Trio of sea bream, salmon & king prawn, sprouting broccoli, creamed parsley potato & lemon hollandaise

Salt & chilli spiced chicken, sticky soy noodles, crisp stir fry, coriander & lemongrass

Slow cooked daube of beef, bourguignon sauce with button mushrooms, baby onions & bacon with creamed potatoes

Cajun chicken & sauté vegetable crêpes, cheddar glaze & your choice of House salad or fries

Roast rump of lamb, dauphinoise potato, honey roast roots, thyme jus

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

NEW YEARS DAY

Say hello to the New Year in style – with fabulous food, great company and comfortable surroundings! Enjoy a two course New Year's Day feast at the House venue of your choice.

TWO COURSES £24.95

– ADD A THIRD COURSE FOR £6.50 –

BOOK NOW



01292 430 580 | christmas@buzzworksholdings.com
buzzworksholdings.com/christmas

NEW YEARS DAY

– TWO COURSES £24.95. ADD A THIRD COURSE FOR £6.50 –

STARTERS

Scotch broth, barley, root vegetables, slow cooked shoulder of lamb

Fine chicken liver pâté, walnut & pumpkin seed bread, spiced fruit chutney

House haggis pakora, spiced onions, minted yoghurt sauce

Classic prawn cocktail, Marie rose sauce, baby gem & apple salad, crisp tempura king prawn skewer

Duo of melon & mango salad, passion fruit & peach syrup, coconut sorbet

House stack, Stornoway black pudding, poached egg, potato scone, crisp ham, hollandaise

Grilled goats cheese crostini, honey & beetroot dressing, baby leaf salad

Crisp chicken or vegetable tempura, chilli & coriander batter, sweet chilli dipping sauce, Asian salad

Bang bang chicken, crisp coriander & chilli batter, coriander mayo & sweet chilli dipping sauce

MAINS

House steak & ale pie, slow braised scotch steak, butter puff pastry, forest roots, parsley potatoes

Roast rib of scotch beef, duck fat roast potatoes, glazed roots, red wine jus, horseradish sauce & Yorkshire pudding

Breast of chicken stuffed with haggis, gratin potato, bashed neeps, heritage carrots with a whiskey & grain mustard jus

Roast butternut squash gnocchi, sage & cherry tomatoes, pinenut crumble, roquette salad

Classic fish & chips, sustainable haddock fillet, Innis & Gunn beer batter, mushy peas, lemon

Gratin of king prawn & smoked haddock, lemon & parsley cream, creamed potato, Barwhey's cheddar crumb

Salt & chilli spiced chicken, sticky soy noodles, crisp stir fry, coriander & lemongrass

Grilled fillet of sea bream, winter salad of baby spinach, pink grapefruit, pomegranate & watercress with baby roast potatoes

Steak frites, grilled sirloin steak, fries, peppercorn sauce & salad

DESSERTS

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet, red berry coulis

Caramel cheesecake, butterscotch sauce, praline crumb, vanilla ice cream

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas pudding sundae, mulled wine ice cream, butterscotch sauce, Chantilly cream & cranberry praline

Coupe noire, ice cream, Belgian dark chocolate sauce, mixed berries

BOOK NOW

– FOR CHRISTMAS 2018 –



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BOOKING INFORMATION

Our festive menus are available from 29th November until 31st December.

Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

BOOK NOW! 01292 430 580 | buzzworksholdings.com/christmas | christmas@buzzworksholdings.com

DEPOSITS & PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

CLASSIC CHRISTMAS

5 or less – no deposits or prepayments required.

6 or more – £10 per person deposit required to secure booking.

LET'S GET MERRY

5 or less – £10 per person deposit required to secure booking.

6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

CHRISTMAS DAY & HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

NEW YEAR'S DAY

All bookings are required to pay a £10 per person deposit to secure booking.

DIETARY REQUIREMENTS & ALLERGENS

We have a range of alternative dishes available on request for both vegetarian and vegan customers. If you have any special dietary requirements, please let us know in advance.

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

BOOKING CONFIRMATIONS & DEPOSITS

If you are able to, please let us know in advance if you have any changes to your reservation such as date, time or number of guests to allow us to do our best to accommodate them prior to your arrival.

We kindly ask that all deposits are paid by 1st December*.

*Thereafter deposits and prepayments become non-refundable and non-transferrable.



THE PERFECT GIFT

- A BUZZWORKS GIFT CARD -

See page 4 for details.



BUZZWORKSHOLDINGS.COM