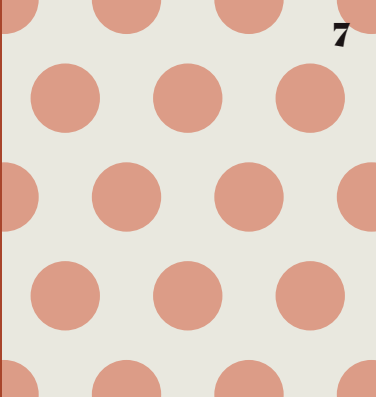




2

Get Set to  
**SPARKLE!**  
Christmas 2023

24



7



8



10



9

**THE MILL  
HOUSE**

6

# Buzzworks

## Seasons greetings from all of us at Buzzworks!

With so many stylish bars and restaurants in our fast-growing family, the trickiest part of this year's party plans might just be choosing which one to add to your wish list!

Whether for some Mediterranean merriment at Lido, a festive feast to put wind in your sails at Thirty Knots, cosy comforts at House, a scenic celebration by the sea at Scotts, or a cracker of a time at Vic's & The Vine, get set to sparkle with some fabulous food, drink and company this Christmas!

Discover more about our venues at  
[BUZZWORKSHOLDINGS.COM](https://www.buzzworksholdings.com)



# THE MILL HOUSE

## MAKE YOURSELF AT HOME THIS CHRISTMAS.

The festive season is a time for friends, food and family, so why not get together at The Mill House? From classic turkey with all the trimmings to ever-so-sippable cocktails, there is plenty to celebrate over the holidays, so if you fancy a family-friendly party - keep it local this Christmas.

### THE MILL HOUSE

4 Dean Street, Stewarton KA3 5EQ  
01560 482 255 | [themillhouse-stewarton.co.uk](https://www.themillhouse-stewarton.co.uk)





A Buzzworks Gift Card makes the ideal present – and with lots of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!



**Buy a Gift Card Today**

Online Or In venue

[BUZZWORKSHOLDINGS.COM/GIFT-CARDS](http://BUZZWORKSHOLDINGS.COM/GIFT-CARDS)

**A Gift for Them – and You!**

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 available through our Customer Services team, email [christmas@buzzworksholdings.com](mailto:christmas@buzzworksholdings.com) to find out more.

**– PRIVATE DINING –  
MAKING MERRY MEMORIES!**

Make your Christmas celebrations extra special this year and come along with your chosen friends and family, to relax, enjoy and celebrate in style. With availability for up to 20 guests, enjoy a deliciously festive experience here at The Mill House with those who matter most.

**FIZZ THE SEASON**

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 £10.95 | Bottle £65

**MOËT & CHANDON ROSÉ**

Bottle £72

**KIR NOËL**

Vanilla Absolut, Chambord Raspberry liqueur, lemon, slightly sweetened & topped with Moët & Chandon Champagne £9.95



## WHAT'S ON THIS FESTIVE SEASON

It's time to shine! From sparkling festive soirees to enchanting Christmas entertainment for your little angels, we've got it going on this holiday season, and we simply can't wait to welcome you. Check out our festive events....

Keep an eye on our socials & website to find out more about what we have planned this Christmas.  
Scan our QR below to head to our website:



### FOLLOW US ON SOCIAL!

@TheMillHouse\_Stewarton

@TheMillHouseStewarton

Please note, our festive events may be subject to change and advanced booking may be required. For more details and to book, please get in touch.

## CHRISTMAS STORY MORNING

SUNDAY 10TH DECEMBER FROM 9AM

Bring your little elves in for a magical breakfast morning at The Mill House. Enjoy our arts & crafts station where you can make your very own snow globe, followed by story time where we'll be reading all the classic Christmas stories.

## BREAKFAST WITH SANTA

SUNDAY 17TH DECEMBER FROM 9AM

Get together with the family and come along to enjoy breakfast & fruit juice, meet & greet with Santa, plus a tasty selection box and photo with Santa to take home! £20 per child

## CHRISTMAS PUB QUIZ

THURSDAY 21ST DECEMBER 7PM - 9PM

It's beginning to look a lot like Christmas! Look out your favourite Christmas jumpers and join us for our Christmas themed pub quiz! If you can tell the difference between Dasher, Donner, Comet & Vixen, then this one is for you...

## DJ JIM MARSHALL

FRIDAY 29TH DECEMBER FROM 9PM

The Mill House's favourite DJ Jim Marshall is back to provide the soundtrack to your Friday night! Jim's music ranges from 70's & 80's Disco to Soul & Motown, 80's and 90's chartbusters right up to the current charts. So come on down, grab a drink and get your dancing shoes on!

## FESTIVE FORK OUT LESS

### FESTIVE CLASSICS, FABULOUS VALUE

Available this year from Sunday-Thursday throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from just £21.95.

Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

## TWO COURSES £21.95

(STARTER & MAIN)

ADD A DESSERT FOR £6.95

Available Sunday-Thursday.

From Monday 27th November until Thursday 14th December

## BOOK NOW!

### – STARTERS –

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

#### GOATS CHEESE

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### MOROCCAN SPICED HUMMUS

Cumin roasted crispy chickpeas, crumbled feta, crispy onion, toasted flatbread V

#### HAGGIS BON BONS

Haggis & panko crumb, butter mash, whisky mustard sauce, caramelised swede

#### ROASTED RED PEPPER SOUP

Freshly baked bread & butter V

### – MAINS –

#### CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

#### SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

#### FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

#### PLANT BASED CHRISTMAS ROAST

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

#### SLOW ROASTED PORK BELLY

Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

#### COCONUT CHILLI CHICKEN

Pan fried breast of chicken, sweet chilli & coconut cream, fragrant rice, lemon pepper greens

#### TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

### – DESSERT –

#### WHITE CHOCOLATE & ESPRESSO PAVLOVA

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### TRADITIONAL BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise V

#### BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard V

#### APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb, vanilla ice cream V

#### VANILLA COUPE

Vanilla ice cream, warm chocolate sauce, citrus almond praline V

#### HOT CHOCOLATE FUDGE CAKE

Cookie crumb, vanilla ice cream

## LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

**TWO COURSES £25.95**

**(STARTER & MAIN)  
ADD A DESSERT FOR £7.25**

Available

Friday 1st & Saturday 2nd December

Friday 8th & Saturday 9th December

Friday 15th - Sunday 31st December

This menu is not available on Christmas Day  
or after 8pm on Hogmanay.

**BOOK NOW!**

### – STARTERS –

**BLOODY MARY PRAWN COCKTAIL**

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

**GOATS CHEESE**

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

**CHICKEN LIVER PARFAIT**

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

**BUFFALO CAULIFLOWER**

Sriracha-glazed crispy cauliflower bites, blue cheese & crème fraiche dip V

**CRISPY SOUTH ASIAN CHICKEN SATAY**

Soy & peanut crispy chicken, Asian salad, black sesame & satay sauce

**ROASTED RED PEPPER SOUP**

Freshly baked bread & butter V

### – MAINS –

**CHRISTMAS ROAST TURKEY**

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

**SLOW COOKED FEATHER  
BLADE OF SCOTTISH BEEF**

Creamy mash, winter greens, roasted carrots, rich ale jus

**FILLET OF SALMON**

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

**PLANT BASED CHRISTMAS ROAST**

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

**HONEY GLAZED PORK LOIN**

Caramelised peaches, crispy kale, rosemary & sea salt potatoes, calvados sauce

**ROAST FILLET OF COD**

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

**PAN SEARED BREAST OF CHICKEN**

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

**CRISPY KOREAN CAULIFLOWER**

Crispy Korean fried cauliflower, tiger sauce, fragrant rice V

### – DESSERT –

**WHITE CHOCOLATE  
& ESPRESSO PAVLOVA**

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

**DARK CHOCOLATE BELGIAN DELICE**

Vanilla ice cream, honeycomb crunch, chocolate sauce

**TRADITIONAL BRANDY PUDDING**

Spiced fruit pudding, brandy butter, sweetened anglaise V

**APPLE & BRAMBLE CRUMBLE**

Crème anglaise, lemon crumb, vanilla ice cream V

**BAILEYS & CARAMEL CHEESECAKE**

Butterscotch sauce, vanilla ice cream, white chocolate shard V

**SCOTTISH CHEESE SELECTION**

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

**STICKY TOFFEE PUDDING**

Sticky date & treacle pudding, butterscotch sauce, vanilla ice cream

## CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax & indulge in our fabulous five course Christmas Day menu. With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

**FIVE COURSES £69.95**

**INCLUDING COFFEE & PETIT FOURS**

Served 12pm–7pm  
Under 12s £30 | Under 5s £15

**BOOK NOW!**

### – STARTERS –

**BLOODY MARY PRAWN COCKTAIL**

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

**DUO OF SCOTTISH SALMON**

Hot & cold smoked salmon, horseradish, crème fraîche, sourdough croutes, watercress

**GOLDEN CROSS GOATS CHEESE TARTLET**

Truffle honeycomb, crisp leaf V

**WILD MUSHROOMS ON TOAST**

Toasted sourdough, sage butter cream, truffle V

**CHICKEN LIVER PARFAIT**

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

**LEEK & POTATO SOUP**

Crispy bacon bits, chive crème fraîche, sourdough

**SMOKED DUCK BREAST**

Pineapple & chilli salsa, watercress, pomegranate

### – INTERMEDIATE –

**LIME SORBET & RUM GRANITA V**

**WILD MUSHROOM  
& TARRAGON VELOUTÉ V**

**WHITE CHOCOLATE  
& ESPRESSO PAVLOVA**

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

**DARK CHOCOLATE BELGIAN DELICE**

Vanilla ice cream, honeycomb crunch, chocolate sauce

**TRADITIONAL BRANDY PUDDING**

Spiced fruit pudding, brandy butter, sweetened anglaise V

**APPLE & BRAMBLE CRUMBLE**

Crème anglaise, lemon crumb, vanilla ice cream V

### – MAINS –

**TRADITIONAL ROAST TURKEY**

Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

**SEARED SEA BASS & KING PRAWN**

Buttery mash, lemon pepper greens, king prawn & white wine cream sauce

**PLANT BASED CHRISTMAS ROAST**

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

**ROAST FILLET OF COD**

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

**GARLIC & THYME MARINATED  
ROAST RIB OF BEEF**

Rosemary potatoes, buttered greens, roast carrots, Yorkshire pudding, garlic jus

**GRESSINGHAM DUCK**

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes, game jus

**PAN SEARED BREAST OF CHICKEN**

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

**TRUFFLE WILD MUSHROOM  
& SPINACH TROFIE PASTA**

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

### – DESSERT –

**BAILEYS & CARAMEL CHEESECAKE**

Butterscotch sauce, vanilla ice cream, white chocolate shard V

**SCOTTISH CHEESE SELECTION**

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

**VANILLA COUPE**

Vanilla ice cream, warm chocolate sauce, citrus almond praline V

## HOGMANAY

Celebrate Hogmanay at The Mill House!  
Gather your good friends, get dressed up and enjoy some well-earned dinner and drinks this New Year's Eve! Join us in bidding a fond farewell to 2023 with arrival canapes, delicious 2 courses & a drink.

## ARRIVAL CANAPES, 2 COURSES & A DRINK\* £35

ADD A DESSERT FOR £7.25

Available from 8pm

\*Choose from a seasonal cocktail,  
bottle of beer, or a glass of prosecco

## BOOK NOW!

### – CANAPES –

**HAGGIS PANKO BITE,  
ARRAN MUSTARD MAYO**

**SMOKED SALMON &  
CREAM CHEESE TARTLET**

**WHIPPED GOATS CHEESE  
& TRUFFLE HONEY CUP V**

### – STARTERS –

**BLOODY MARY PRAWN COCKTAIL**

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

**CHICKEN NAGASAKI**

Chilli & ginger tempura chicken, satay & soy dip, crushed peanuts, Asian slaw

**GOLDEN CROSS GOATS CHEESE TARTLET**

Truffle honeycomb, crisp leaf V

**CHICKEN LIVER PARFAIT**

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

**BUTTERNUT SQUASH &  
SWEET POTATO SOUP**

Freshly baked bread & butter V

**GRAVLAX**

Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croute

**PRESSED HAM HOCK TERRINE**

Arran mustard mayo, watercress salad, cornichon greens salsa

**WHITE CHOCOLATE  
& ESPRESSO PAVLOVA**

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

**DARK CHOCOLATE BELGIAN DELICE**

Vanilla ice cream, honeycomb crunch, chocolate sauce

**TRADITIONAL BRANDY PUDDING**

Spiced fruit pudding, brandy butter, sweetened anglaise V

**APPLE & BRAMBLE CRUMBLE**

Crème anglaise, lemon crumb, vanilla ice cream V

### – MAINS –

**PAN SEARED BREAST OF CHICKEN**

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

**SLOW ROASTED PORK BELLY**

Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

**SEARED SEA BASS & KING PRAWN**

Buttery mash, lemon pepper greens, white wine & soft herb cream

**TRUFFLE WILD MUSHROOM  
& SPINACH TROFIE**

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

**FILLET OF SALMON**

Lightly spiced mussel cream, buttered greens, cumin permentier potatoes

**SLOW COOKED FEATHER  
BLADE OF SCOTTISH BEEF**

Creamy mash, winter greens, roasted carrots, rich ale jus

**HONEY GLAZED PORK LOIN**

Caramelised peaches, crispy kale, rosemary & sea salt potatoes, calvados sauce

### – DESSERT –

**BAILEYS & CARAMEL CHEESECAKE**

Butterscotch sauce, vanilla ice cream, white chocolate shard V

**SCOTTISH CHEESE SELECTION**

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

**VANILLA COUPE**

Vanilla ice cream, warm chocolate sauce, citrus almond praline V



# LET THE GOOD TIMES FLOW! – FESTIVE DRINKS PACKAGES –

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally themed cocktails, to our favourite bottled beers and a sparkling range of wine and Champagnes, these festive packages are sure to bring a smile to even the most discerning of drinkers! Forget about fussing over the drinks kitty and pre-order some of our fantastically great value Festive Drinks packages!

## ADD A LITTLE SPARKLE!

**BOTTER PROSECCO** £29.95  
**MOËT & CHANDON** £65  
**MOËT & CHANDON ROSÉ** £72  
**2 BOTTLES OF HOUSE WINE** £40  
 Valdemoro Red or White

## SEASONAL COCKTAILS

**KISSING SANTA CLAUS**  
 Beefeater Pink Gin, Martini Rosato, Strawberry Oleo, Lemon Juice, Egg White, Peychaud £7

**WINTER INJALISCO**  
 Olmecca Silver, Lime Juice, Ginger Syrup, Angostura Bitters, Soda Water, Crème De Cassis £7

**HOT HONEY TODDY**  
 Chivas, Benedictine, Lemon Juice, Honey Syrup, Angostura Bitters, Orange Bitters, Hot Water £9.95

**MULLED EDINBURGH GIN**  
 Edinburgh Mulled Gin Liqueur, Lemon Juice, Vanilla Syrup, Apple Juice, Hot Water £8.95

**SPARKLING SPAGLIATO**  
 Campari, Martini Rosso, Whitley Neil Distillers Cut, Prosecco, Soda £8.95

**KIR NOEL**  
 House Champagne, Chambord, Absolut Vanilla, Hibiscus Preserve £9.95

## HOLIDAY SPIRITS

**BOTTLE OF GREY GOOSE & DRAUGHT MIXER\*** £140  
 Why not add 6 cans of Red Bull for £20?

**BOTTLE OF BACARDI & DRAUGHT MIXER\*** £125

**BOTTLE OF BEEFEATER GIN & DRAUGHT MIXER\*** £125  
 Why not add 12 of your favourite Fever Tree tonics for £30?

**PINK GIN, PROSECCO & DRAUGHT MIXER\*** £160  
 1 Bottle of Beefeater Pink Gin & 2 bottles of Botter Prosecco. Why not add 12 of your favourite Fever Tree tonics for £30?

**BOTTLE OF JOHNNIE WALKER BLACK & DRAUGHT MIXER\*** £140  
 Why not add 12 of your favourite Fever Tree ginger ale for £30?

\*Draught Mixer includes 3 x 1 litre carafe of your choice of mixer

## BOTTLED BEERS

**6 BECKS** £20  
**6 BUDWEISER** £23  
**6 CORONA** £25  
**6 PERONI** £25

# BOOKING INFORMATION

Our Festive menus are available from 27th 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.

## MENUS

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

## DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**V** Vegetarian  
**VE** Ask for Vegan

For anyone with a gluten allergy or intolerance, we are delighted to offer a range of delicious low gluten dishes. Please get in touch to find out more.

## DEPOSITS & REPAYMENTS

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

## CHRISTMAS DAY

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.

## 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.

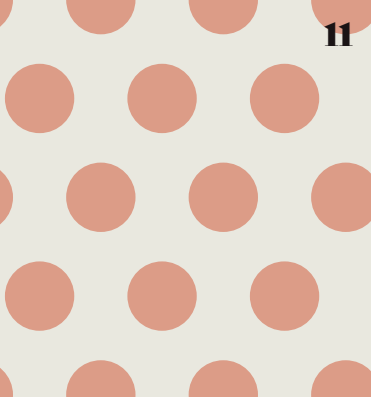
## BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation – such as date, time or number of guests – please let us know at the earliest opportunity, so we can do our best to accommodate.

## FESTIVE MENUS

We may ask for credit card details to secure your booking – no payment will be taken from your card at this time.

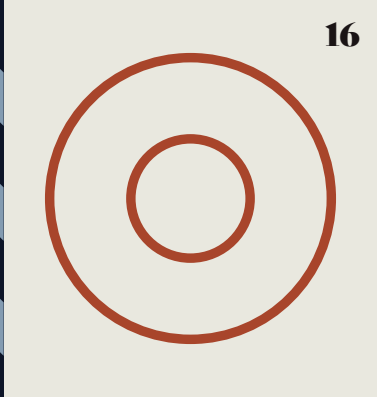




11



18



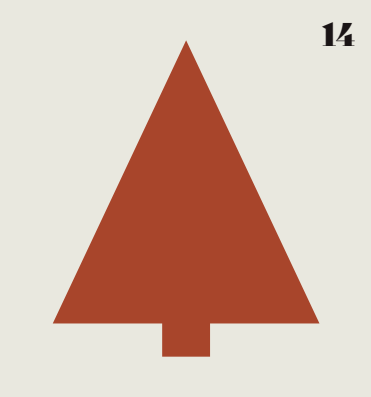
16



12



13



14



10

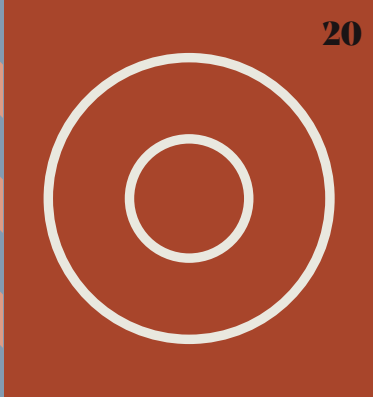
**4 DEAN STREET,  
STEWARTON  
KA3 5EQ**

01560 482 255  
themillhouse-stewarton.co.uk  
christmas@themillhouse-stewarton.co.uk

**BUZZWORKSHOLDINGS.COM**



15



20



19