



THE MILL

At Rode

Get Married in 2024 for £2024!

For 50 guests

Welcome Drink
Glass of prosecco or Pimm's

~oOo~

To start
Ham hock terrine
Black pudding, apple, herb emulsion

Cauliflower soup
Pickled pear, truffle oil

Cured Trout
Beetroot, Horseradish. Dill

~oOo~

To Follow
Chicken ballotine
Red pepper, feta, cous cous, fennel, celery, courgette salad, walnut vinaigrette

Wild mushroom risotto
Pickled silver skin onions, wild mushrooms, crispy kale

Whole grilled Cornish mackerel
Green garden chutney, jersey royals

~oOo~

To Finish
Chocolate Trifle
Popcorn custard, Hazelnut Chantilly

Lemon Tart
Lemon yoghurt sorbet

Eton tidy
Pear, lemon verbena, flaked almonds

Platinum Wedding Package

Reception drink

Choice of Pimm's or glass of prosecco

On the Table

Half bottle of house red/white per dining guest
After dinner tea, coffee and homemade shortbread
Jugs of iced lemon water

Wedding Breakfast

Three course locally sourced menu

Toast Wine

Glass of prosecco for speeches

Included with the venue hire

Plenty of complimentary car parking

Music system for background music

Private bar facility (Loom Room)

On-site Event coordinator

Buttermilk linen & choice of napkin colour

House DJ included 7pm – 11.30pm

Room Capacity

Loom Room – 80 for seated dining / 110 evening buffet

Package for minimum of 50 paying adults

£100 per person

Platinum Set Menu

To Start

Baked sourdough, whipped salted butter

~oOo~

To follow

Roasted beetroot

Cerny ash goats cheese, orange, candied walnut, dill

Cod fishcake

Poached quail egg, tartar sauce, caviar

Braised ox cheek

Potato pancake, pickled & charred onions, fresh horseradish

~oOo~

To follow

Pancetta wrapped pork tenderloin

Texture of carrot, hispi cabbage, jus

Potato terrine

Caramelised onion puree, silver skin onion, ricotta, cider gel, bitter leaves

Roasted pollock

Crispy mussels, cauliflower, chive butter sauce

~oOo~

To Finish

Peanut crème brûlée

Honeycomb, coffee, dark chocolate

“ The Mill Tirasumu “
crème fraîche

Vanilla cheesecake

Passion fruit, coconut, hazelnut

£52 per person

Silver Set Menu

To start

Ham hock terrine

Black pudding, apple, herb emulsion

Cauliflower soup

Pickled pear, truffle oil

Cured Trout

Beetroot, Horseradish. Dill

~oOo~

To Follow

Chicken ballotine

Red pepper, feta, cous cous, fennel, celery, courgette salad, walnut vinaigrette

Wild mushroom risotto

Pickled silver skin onions, wild mushrooms, crispy kale

Whole grilled Cornish mackerel

Green garden chutney, jersey royals

~oOo~

To Finish

Chocolate Trifle

Popcorn custard, Hazelnut Chantilly

Lemon Tart

Lemon yoghurt sorbet

Eton tidy

Pear, lemon verbena, flaked almonds

£40 per person



Finger Buffet

Selection of sandwiches

Egg & cress

Honey roasted Ham & mustard

Smoked salmon & cream cheese

Lime & cashew hummus, cucumber & mixed leaves

Black pudding & apple sausage roll

Honey & mustard roasted sausages

Quiche Lorraine & mixed veg

Mixed vegetable crisp

Curried samosa

Cheese turnovers

Selection of mini desserts

£25 per person





Fork Buffet menu

Baked sourdough,
whipped salted butter

Israeli cous cous
Pickled fennel, orange, fresh herb salad

Beetroot & horseradish hummus
Toasted rye, apple, pickled beetroot

Buratta
Courgette, basil, mint, pinenut, grapes

Local cured meats
Tear drop peppers, mustard fruits, celery cress

Cured salmon
Pesto, orzo pasta, green pepper, courgette, cucumber, dill & lemon

The Mill Trifle
Seasonal fruit, crème patisserie, chantily, candied nuts, elderflower ice

£30 per person



The Loom Room

Max capacity:
80 Seated/110 Buffet

Step into the Loom Room, a space that beautifully intertwines past and present. The room, named after the looms that were once the backbone of the mill's operation, has now been transformed into a warm, inviting space that still retains the historical charm of the mill. The rustic wooden beams and the soft lighting, all come together to create an atmosphere of nostalgia and tranquility. A perfect setting for intimate gatherings, the Loom Room promises a truly unique experience.

The Snug

Maximum Capacity:
25 Seated / 35 Buffet

And, there's the Snug. As the name suggests, this space is all about comfort and coziness. With its warm lighting, and rustic decor, the Snug is the perfect spot for those who want to unwind and relax. It's a great place to host a casual get-together or simply enjoy a quiet evening with loved ones. The Snug offers a warm and welcoming environment that is sure to make your guests feel right at home.

The Wheel House

Max Capacity:
20 Seated/ 30 Buffet

At the heart of the Mill, we have the Wheel House. Once the powerhouse that ran the mill, the Wheel House has been transformed into a cozy, intimate space. The original mill wheel, now a prominent feature in the room, lends a historical and rustic charm that is sure to captivate your guests. Whether it's a private dinner or a small gathering, the Wheel House offers a unique backdrop that is both memorable and enchanting.

Room Hire Rates

Month	Loom Room Full Day/Half Day	Snug	Wheel Room
January	200 / 200	50	100
February	200 / 200	50	125
March	300 / 300	50	150
April	500 / 500	100	150
May	800 / 500	100	175
June	800 / 500	150	175
July	800 / 500	150	175
August	800 / 500	150	175
September	500 / 300	100	150
October	500 / 300	100	125
November	500 / 300	100	125
December	800 / 500	125	175

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