

A festive Christmas-themed background featuring a dark green textured surface. On the left side, there is a vertical arrangement of holiday decorations including pine branches, red and gold ornaments, gold stars, and two wrapped gifts. One gift is in brown paper with a gold star, and the other is in white and gold paper with a red bow. A candy cane is also visible among the decorations.

FESTIVE CELEBRATIONS

2024



The Dutch Mill Hotel



The Dutch Mill Hotel

FESTIVE SET MENU

Served from 28th November to 23rd December 2024

2 courses £28.00 | 3 courses £36.50

Starters

Traditional Scotch Broth

Served with a crusty bread roll. (DF with alternative butter available on request at the table)

Roasted Butternut Squash & Sweet Potato Soup

Served with a crusty bread roll. (VG) (DF) (GF bread roll available on request at the table)

Haggis Bon Bons

Served on a bed of wholegrain mustard and rocket. (GF)

Duck Parfait

Served with sourdough bread & onion chutney.

Melon & Sorbet

A trio of fresh melon served with raspberry sorbet. (VG) (GF) (DF)

Main Courses

Royal Deeside Turkey

Traditionally trimmed and served with roast potatoes, honey roasted vegetables, pigs in blankets, skirlie and a rich gravy. (DF) (GF without skirlie)

Sliced Rib of Beef

Traditionally trimmed and served medium, with roast potatoes, honey roasted vegetables, pigs in blankets, skirlie and a rich gravy. (DF) (GF without skirlie)

Chicken Roulade

Chicken breast stuffed with wild mushrooms and wrapped in parma ham. Served with roast potatoes, honey roasted vegetables and a mushroom & tarragon sauce. (GF)

Lemon Sole

Pan fried lemon sole fillet served with herb crushed potatoes, winter greens and a lemon & caper butter. (GF) *May contain bones

Red Onion, Sweet Potato & Marmalade Tart

Served with roasted vegetables, vegan skirlie & gravy. (VG) (DF) (GF without skirlie).

*May contain traces of nuts

Sweets

Christmas Pudding

Served with brandy sauce and winter berries. (V)

Sticky Toffee Pudding

Homemade sponge topped with toffee sauce and finished with vanilla ice cream. (V)

Chocolate Orange Torte

Served with vegan vanilla ice cream. (VG) (DF)

Trio of Ice Cream or Sorbet of the Day

Trio of luxury ice cream. Vanilla, chocolate and strawberry. (V) (GF -without wafer)
3 scoops of fruit sorbet with strawberry garnish. (VG) (DF) (GF without wafer)

Cheese & Oatcakes

A selection of Scottish cheese. Served with oatcakes and onion chutney. (V) (GF oatcakes available on request).

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan | (DF) Dairy Free

Sittings

On Friday & Saturday's we take bookings in set time slots below.
Sunday to Thursday can be booked anytime between 12pm and 8pm for three hours.

Conservatory & Private Dining Room:

Bar:

12pm until 3pm	12.45pm until 4pm
4pm until 7pm	5pm until 8pm
7.45pm 12am	/

Our sittings have been tailored to 3 hours to enjoy our Festive Menu. Please ensure your party are all seated punctually at the start of your chosen sitting.

Terms & Conditions

For tables of 8 and above...

- ✦ Please call 01224 322555 to make a booking. Card details are required at the time of booking to secure the table(s) as guarantee.
- ✦ A pre order of meals is required by the 16th of October, using the form that is sent to the lead booker by email.
- ✦ Full payment of all meals is required by the 30th October. Payment is non refundable or transferable.
- ✦ Diners must be seated at the start time of their chosen sitting and kindly vacate the table at the end time.
- ✦ Tables of x8 and under may call or book online. These tables do not have to pre pay and not compulsory to pre order(unless you wish to).

PRIVATE DINING

Private Function Room



Our Private Dining Room at the front of the building is the perfect space to celebrate your Festive Parties. The room can be booked for minimum 16 people and maximum 20 people.

Enjoy table service by our friendly waiting team or head through to the bar for your favourite tippie!

SPEND THE NIGHT WITH US

En Suite Hotel Rooms

If you are joining us for your Festive Celebrations, why not spend the night in one of our comfortable en suite rooms. With a range of double, twin and single rooms available, you can book with us direct for the best rates!

Finish off your stay with our Full Scottish Breakfast served with tea or coffee, fruit juice and toast.

GIVE THE GIFT OF THE DUTCH MILL HOTEL

Gift Voucher Purchase

Treat that special someone to the gift of The Dutch Mill. Gift vouchers can be purchased for use against our All Day Menu for meals and drinks, or overnight stays and breakfasts.



CHRISTMAS EVE DISCO

Be Merry & Bright!

Our Christmas Eve Disco is a great night of celebrations that we love to host every year. Our All Day Menu is served as normal from 12pm until we finish serving at 4pm when its time to make room and set up the dance floor! Festivities start at 6pm and its a great night for families, couples and friends to enjoy.

Entry is free of charge and we close at 12am.

HOGMANAY

Time to dance the night away!

Join us for our annual Hogmanay Party, its a night full of fun, fizz and sparkles! Ring in the New Year in style at our private event that includes a Buffet, Disco & Pipe Band.

Tickets are £40.00 per person. Doors open at 8pm and you are welcome to dance the night away until 1am. We are open to all customers until 7pm and serving meals as normal until 4pm.

Ticket sales will be available from Monday 4th November. Full payment is required at the time of booking which is non refundable or transferable.



Contact Us!

T: 01224 322555

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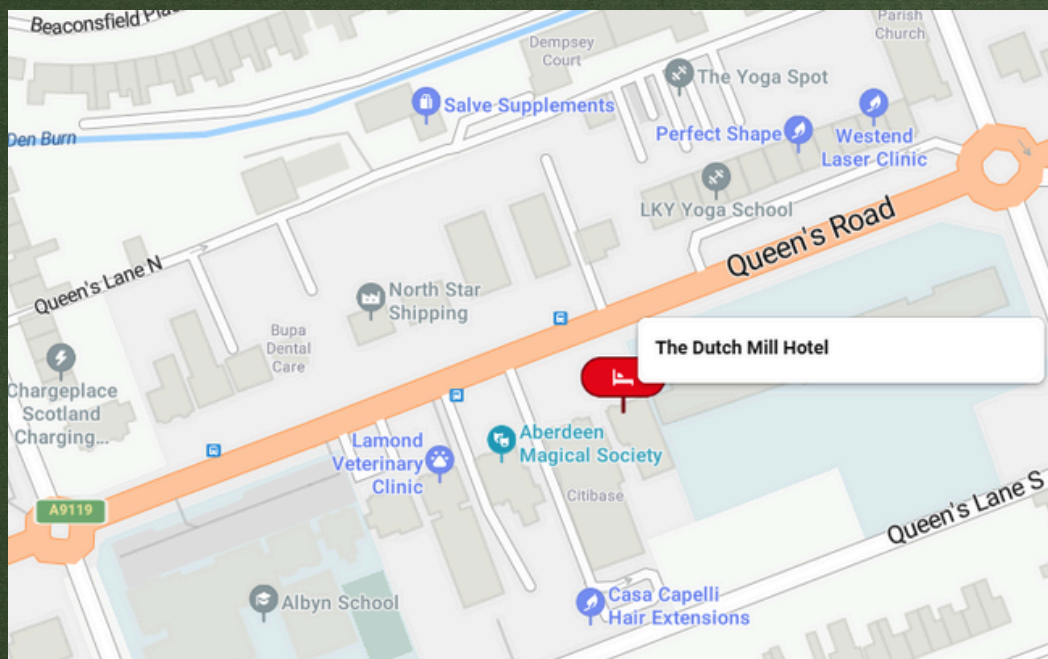
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