

Festive Fun

**Mill &
Brae**

Time to Party

December 2025

This time of year, it's magical!

Especially at Mill & Brae.

It's nearly that time of year again! Who doesn't love a little bit of festive fun?

We have something for everyone this year; for the little ones, we have our Breakfast with Santa events – including a very special guest!

Enjoy our delicious festive dining menus, cocktails, and drinks in our Restaurant, prepared with fresh, seasonal ingredients with a festive twist.

Celebrate with family, friends, and colleagues at one of our Festive Party Nights, perfect for raising a few glasses and getting into the festive spirit. Our private parties are perfect for family celebrations, intimate gatherings and big bashes.

We're excited to announce we will be open this year for Christmas Day Dining! Celebrate with friends and family without the pressure of setting the table or doing dishes! Be sure to be quick, reservations are limited.

Then wave off 2025 in style at our fabulous Hogmanay Gala Ball and welcome in 2026 with a bang!

So, let's get the reindeer in tow and the sleigh in motion!

No matter the occasion, the party's on, the feeling's here, that only comes this time of year...

Contents

<u>BREAKFAST WITH SANTA</u>	3
<u>GIFT VOUCHERS</u>	4
<u>FESTIVE DINING MENU</u>	5
<u>EVENT DRINK PACKAGES</u>	6
<u>PRIVATE PARTIES</u>	7
<u>DANCING THROUGH THE DECADES</u>	8
<u>DANCE ANTHEMS NOSTALGIC 90S & 00S</u>	9
<u>CHRISTMAS COMEDY AT MILL & BRAE</u>	10
<u>UNISON ANTHEMS PARTY NIGHTS</u>	11
<u>CHRISTMAS EVE DINING</u>	12
<u>CHRISTMAS DAY DINING</u>	13
<u>BOXING DAY DINING</u>	14
<u>NYE GALA BALL</u>	15

For all
**festive bookings
and enquiries:**

Contact:
christmas@millandbrae.com
Tel: 0141 884 2670
(Opt 2)

Saturday 6th December 2025
 Sunday 7th December 2025
 Saturday 13th December 2025
 Sunday 14th December 2025
 Saturday 20th December 2025
 Sunday 21st December 2025
 Monday 22nd December 2025

Breakfast with Santa

For all
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Contact:
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 (Opt 2)



Nothing says Christmas like a visit to see Santa!

After last year's success, we're delighted to announce the return of Breakfast with Santa at Mill & Brae!

Bring the kids and soak up the Christmas magic whilst everyone tucks into a hearty, freshly cooked breakfast! Santa's Oldest Elf will be in attendance and will be ready to share magical Christmas stories, along with facepainting, magic, festive activities, and films, along with one special guest visiting with a gift for every child.

Booking for this event is essential; please call (0141 884 2670 option 2) or pop into the venue to book. Full payment at the time of booking is required. No refunds for cancellations or drops in numbers with be given.

*Gluten free and vegetarian / vegan breakfast options available, please notify the team with booking

Doors open 9.45am
 Breakfast Served from 10am
 Festive Fun begins at 10.15am
 Santa Arrives around 11.30pm

Children (Aged 3-12) £18.95
 Adults (Aged 13 and over) £13.50
 Babies & Toddlers (Aged 0-2) £9.95

Kids Breakfast Buffet

Any five items plus toast and a kid's drink

Adults breakfast buffet

Any eight items plus toast and a tea or coffee

Choose from:

Link or lorne sausage, bacon, haggis, black pudding, scrambled eggs, mushrooms, tomato, potato scone, hash brown & beans.

Mill & Brae Vouchers

For all
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(Opt 2)

Giving you a little extra this Christmas!
25% Extra Free on Monetary Vouchers

To take advantage of
our amazing festive
offer, enter code:

FESTIVE25

at checkout!

Mill &
Brae

Mill &
Brae
MONETARY VO

Terms & Conditions Apply

Mill & Brae Gift Vouchers

It's that time again – search the attic for sparkly lights and decorations and fill your home with seasonal scents to get yourself in the mood for celebrations. We love this time of year because we get to spend time with and spoil the special people in our lives.

While many of us have our gifts ready and wrapped under the Christmas tree, sometimes the perfect gift comes from moments spent together.

We've got it all; from the gift of an afternoon tea, especially for the family member or friend

with the sweet tooth, to an intimate dinner for as many as you wish, with delicious food, alongside fantastic cocktails and wine. Show your loved ones what they mean to you; give them the unbeatable gift of the Mill & Brae experience.

Our monetary vouchers can be purchased in any denomination you want and redeemed as full or part payment for services at Mill & Brae. Gift Vouchers are only available online via our website below.

www.millandbrae.com

25% Extra Free Monetary Vouchers Available to purchase between 1st November 2025 and 24th December 2025 inclusive. These promotional vouchers are redeemable from 1st January 2026 to 31st December 2026 only. Redemption will not be possible before or after these dates.

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FESTIVE DINING

We're helping everyone celebrate Christmas throughout December this year. Our festive menu runs from Monday 1st December until Tuesday 23rd December.

Dining in December, booking is essential, and we will be asking for a small £5 per person deposit on all bookings throughout December to maximise table availability for all customers and minimise bookings being unfulfilled.

Festive Menu

Lunch

11.30am – 4pm

2 courses | £18.95

3 courses | £23.95

Dinner

4pm onwards

2 courses | £21.95

3 courses | £27.95

Festive Menu

Chef's Tomato & Roasted Red Pepper Soup

(V, VGA, GFA)

Finished with basil oil and served with a freshly baked petit pain

Brussels Pate with Chicken Livers (GF)

Autumn leaves, plum and apple chutney, and oatcakes.

Prawn Marie Rose Cocktail (GFA)

Crisp lettuce leaves and paprika infused Marie rose sauce, wholemeal bread, and butter.

Mini Scottish Yorkies

Two mini-Yorkshire puddings stuffed with layers of haggis and neeps, with fluffy mash. Finished with peppercorn sauce and parsnip crisps.

Traditional Roast Turkey (GFA)

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, seasonal roots and sprouts, and rich gravy.

8oz Sirloin Steak (£6 supplement) (GFA)

Chargrilled to your preference, however our Chef recommends Medium! Served with cherry vine tomatoes, skin on fries, and peppercorn sauce.

Oven Baked Cajun Salmon (£3 supplement) (GF)

Cajun dusted salmon fillet, fluffy chive mash, seasonal roots and sprouts, and creamy Cajun sauce.

Root Vegetable Wellington (VG)

Butternut squash and sweet potato encased in golden puff pastry with a poppy seed sprinkle. Served with rosemary & garlic roast potatoes, seasonal roots and sprouts, and rich gravy.

Traditional Christmas Pudding (GF)

Served with brandy sauce and cranberries.

Chocolate and Raspberry Tart (VG, GF)

Served with raspberry coulis and winter berry compote.

White Chocolate & Raspberry Brulee Cheesecake

Served with raspberry coulis and winter berry compote.

After Eight Sundae (GF)

Real dairy Mint Choc Chip ice cream, After Eight pieces, rich chocolate sauce, and skooshy cream.

V – Vegetarian | VG – Vegan

GF – Gluten Free | GFA – Gluten Free Available



Drinks Packages

Pre-Order your Drinks & save 20%

Pre-order your drinks and avoid queues at the bar, giving you more time to enjoy the party!

Simply email our team at christmas@millandbrae.com with your order we'll get in touch to finalise the order and take payment, and the drinks will be waiting for you on arrival!*

Please ensure you include your booking date and time, along with the lead booking name and what event you are booked for.*

* Mill & Brae reserve the right to withdraw or substitute any offer (if required) according to stock availability.
* These prices are only available for pre-purchased drinks.

WHITE WINE

Conto Vecchio Pinot Grigio	£24.95	£19.95
San Abello Sauvignon Blanc	£25.95	£20.75
Paddock Chardonnay	£25.50	£20.40

ROSE WINE

Bulletin White Zinfandel	£22.95	£18.35
Conto Vecchio Pinot Grigio Blush	£24.95	£19.95

RED WINE

San Abello Merlot	£25.50	£20.40
Paddock Shiraz	£24.95	£19.95
El Colectivo Malbec	£25.95	£20.75

FIZZ

Vitella Prosecco Spumante Brut NV	£29.95	£23.95
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SPIRITS

Smirnoff Red Vodka 4 jugs of draught mixer	£95.00	£76.00
Grey Goose Vodka 4 jugs of draught mixer	£125.00	£100.00
Bacardi Superior Rum 4 jugs of draught mixer	£100.00	£80.00
Morgan's Spiced Rum 4 jugs of draught mixer	£100.00	£80.00
Sailor Jerry Spiced Rum 4 jugs of draught mixer	£110.00	£88.00
Gordons Pink Gin 4 jugs of draught mixer	£100.00	£80.00
Gordons Gin & Draught Mixers 4 jugs of draught mixer	£95.00	£76.00
Gordons Gin & Fever Tree Bottles 12 assorted Fever Tree mixers	£125.00	£100.00
Jack Daniels Bourbon 4 jugs of draught mixer	£115.00	£92.00
Southern Comfort 4 jugs of draught mixer	£115.00	£92.00

BUCKETS ON YOUR TABLE

Assorted Bottled Beers 12 bottles	£54.00	£43.20
Assorted Kopparberg Flavours 8 mixed bottles	£47.20	£37.75
Assorted Softs 10 cans	£30.00	£24.00

For all festive bookings and enquiries:

Contact:
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(Opt 2)



PRIVATE PARTIES

Looking for something private, exclusive, and bespoke this year?

We are confident we will have the perfect space to suit all your needs!

All our event spaces are fully adaptable, giving the ability to cater for any private festive event.

Every event will be totally bespoke, so please contact our events team via christmas@millandbrae.com to discuss your requirements.

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Upstairs at Mill & Brae

Looking for something exclusive on a bigger scale?

The Gleniffer Suite can cater for up to 160 guests, dependant on layout and requirements. This is the ideal venue to host a private Christmas Party, whether it's family, friends or work! Looking for value for money – our availability Sunday – Thursday allows us to offer unbeatable value.

Available
for groups
80-160

Downstairs at Mill & Brae

Looking for something a little more intimate?

Our Browns' Suite is ideal for smaller and less formal festive gatherings, or even a more formal sit-down meal and party. Fully Accessible.

Available
for groups
20-85

Drinks on you?

Save on the rounds with drinks tokens and packages purchasable in advance of your party!





Dancing Through the Decades



Start this year's festive fun with a night of dancing through the decades! We're bringing the Swinging Sixties, right the way through to some good old Eighties Rock & Roll! Not forgetting some good old Disco from the Seventies! As the night goes on, we'll dive back and forth leaving no decade or genre uncovered! So, book an awesome night of festive fun, music and dancing to remember this December for friends, family, and colleagues as our house DJ keeps the dance floor alive all night long!

- ★ **Festive three-course meal**
- ★ **Live Resident DJ**
- ★ **Party 'till 1.00am**

Party Menu

Chef's Lentil Soup (V)*

Served with a freshly baked petit pain

Traditional Roast Turkey*

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, seasonal roots and sprouts, and rich gravy.

Chocolate and Raspberry Tart (GF) (VG)

Served with raspberry coulis and winter berry compote.

- * Gluten Free & Vegetarian/Vegan options available on the night.
 V – Vegetarian | VG – Vegan | GF – Gluten Free

Friday 5th December 2025

Arrival | 6.45pm
 Dinner | 7.30pm
 Carriages | 1.00am

£29.95
 Per Person
 Parties of less than 8 may
 be seated with other
 small parties

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 (Opt 2)

Terms & Conditions

A non-refundable deposit of £10 per person is required at the time of booking. Full payment is required 28 days prior to the date of your booking. All food options must be pre-ordered 21 days prior to the date of your booking, including any dietary requirements. No refunds will be processed for changes to numbers or cancellations after 21 days prior to the date of your booking.

Group bookings must book and pay together, part or individual payments will not be accepted.

Dance Anthems

Nostalgic 90s & 00s



We're getting the party into full swing on the first Saturday of December! Every dance and club anthem you can think of... Expect to hear it! So, book an awesome night of festive fun, music and dancing to remember this December for friends, family, and colleagues as our house DJ keeps the dance floor alive all night long!

Saturday 6th December 2025

Party Menu

Chef's Lentil Soup (V)*

Served with a freshly baked petit pain

Traditional Roast Turkey*

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, seasonal roots and sprouts, and rich gravy.

Chocolate and Raspberry Tart (GF) (VG)

Served with raspberry coulis and winter berry compote.

* Gluten Free & Vegetarian/Vegan options available on the night.
 V – Vegetarian | VG – Vegan | GF – Gluten Free

- ★ Festive three-course meal
- ★ Live Resident DJ
- ★ Party 'till 1.00am

£34.95
 Per Person
 Parties of less than 8 may be seated with other small parties

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Arrival | 6.45pm
 Dinner | 7.30pm
 Carriages | 1.00am



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Friday
DEC
12

CHRISTMAS COMEDY

Friday
DEC
19

Let the festivities begin with a barrel of laughs! We're bringing our famous Comedy Club to our festive schedule this year! So, book an epic night of festive fun and comedy to remember this December for friends, family, and colleagues as Des McLean and Friends alongside Graeme Mackie as BAD SANTA bring the house down! Not for the faint of heart! ⁽¹⁾

- ★ Festive three-course meal
- ★ Live Comedy
- ★ Resident DJ
- ★ Party 'till 1.00am

Party Menu

Chef's Lentil Soup (V)*

Served with a freshly baked petit pain

Traditional Roast Turkey*

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, seasonal roots and sprouts, and rich gravy.

Chocolate and Raspberry Tart (GF) (VG)

Served with raspberry coulis and winter berry compote.

* Gluten Free & Vegetarian/Vegan options available on the night.

V – Vegetarian | VG – Vegan | GF – Gluten Free

DES MCLEAN AND FRIENDS WITH GRAEME MACKIE AS BAD SANTA

Arrival | 6.45pm
Dinner | 7.30pm
Carriages | 1.00am

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£39.95
Per Person

Parties of less than 8 may
be seated with other
small parties

Terms & Conditions

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Festive Party Night with UNISON Anthems

BACK BY POPULAR DEMAND! We're welcoming back UNISON Anthems to Mill & Brae for another run of incredible entertainment this December. Bagpipes, Dhol Drums, Quad and Snare Drums – performing an epic set of Anthems across the genres. Audience participation is mandatory; we want to see that dance floor packed! Our House DJ will be on hand all night to keep the party going. These nights sold out last year, so get booked in quickly to avoid disappointment.

Saturday 13th December 2025
Saturday 20th December 2025

£39.95
Per Person

Parties of less than 8 may
be seated with other
small parties

Party Menu

Chef's Lentil Soup (V)*

Served with a freshly baked petit pain

Traditional Roast Turkey*

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, seasonal roots and sprouts, and rich gravy.

Chocolate and Raspberry Tart (GF) (VG)

Served with raspberry coulis and winter berry compote.

* Gluten Free & Vegetarian/Vegan options available on the night.

V – Vegetarian | VG – Vegan | GF – Gluten Free



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(Opt 2)

- ★ Festive three-course meal
- ★ UNISON Anthems Set
- ★ Live Resident DJ
- ★ Party 'till 1.00am

Arrival | 6.45pm

Dinner | 7.30pm

Carriages | 1.00am

Terms & Conditions

A non-refundable deposit of £10 per person is required at the time of booking. Full payment is required 28 days prior to the date of your booking. All food options must be pre-ordered 21 days prior to the date of your booking, including any dietary requirements. No refunds will be processed for changes to numbers or cancellations after 21 days prior to the date of your booking.

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Christmas Eve Dining

3 Courses | £24.95

This Christmas Eve we're offering an alternative to cooking the night before the big day!

Book in with family and friends for a relaxed, affordable experience with amazing food, great drinks, and even better company.

We're open from 9am for breakfast, and reservations are available up to and including 7pm. We will be closing at 10pm to allow our staff to be home, tucked up in bed with family when Santa arrives.

Dining in December, booking is essential, and we will be asking for a small £5 per person deposit on all bookings throughout December to maximise table availability for all customers and minimise bookings being unfulfilled.

Christmas Eve Dining

Breakfast Menu Available 9am – 12noon

Light Lunch Menu Available 11am – 2pm

Christmas Eve Dining from 12pm onwards

Christmas Eve

Chef's Tomato & Roasted Red Pepper Soup

(V, VGA, GFA)

Finished with basil oil and served with a freshly baked petit pain

Brussels Pate with Chicken Livers (GF)

Autumn leaves, plum and apple chutney, and oatcakes.

Mozzarella Sticks (V, GFA)

100% Mozzarella in breadcrumb. Served with spicy salsa and dressed salad.

BBQ Chicken Strips

Battered chicken breast tossed in BBQ sauce. Served with crisp mixed leaves.

Mexican Nachos (V, GF)

Tortilla chips, Nacho cheese sauce, cheddar, salsa, sour cream, and jalapenos.

Hunters Chicken (GFA)

Chargrilled chicken breast topped with bacon and cheese, smothered with BBQ sauce. Served dressed salad, coleslaw, and chips.

Steak Pie (GFA)

Traditional steak pie with golden flaky pastry. Served with chips and seasonal vegetables.

Simply Steak & Chips (£4 supplement) (GFA)

8oz sirloin steak, chargrilled to your preference, however our Chef recommends Medium! Quite simply served with a hearty helping of chips

Why not add peppercorn sauce and onion rings? £4

Fish & Chips (GFA)

Freshly batter haddock. Served with chips, tartare sauce, mushy peas, lemon.

Spinach, Chickpea & Sweet Potato Curry

Our own Indian inspired vegetable curry. Served with rice and mini naan.

Margherita Pizza (GF)

Sourdough base, tomato sugo, and 100% mozzarella.

Why not add extra toppings? £1 per topping.

Choose from: Pepperoni, Chorizo, Cajun Chicken, Haggis, Black Pudding, Red Onion, Peppers, Chillies, Jalapenos

Chocolate and Raspberry Tart (VG, GF)

Served with raspberry coulis and winter berry compote.

White Chocolate & Raspberry Brulee Cheesecake

Served with raspberry coulis and winter berry compote.

After Eight Sundae (GF)

Real dairy Mint Choc Chip ice cream, After Eight pieces, rich chocolate sauce, and scooshy cream.

V – Vegetarian | VG – Vegan

GF – Gluten Free | GFA – Gluten Free Available

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Christmas Day Dining

£79.95 per person

Children (Aged 12 and Under) £39.95

Celebrate the big day at Mill & Brae...

We know Christmas is even more magical with glorious food and great company. So, we've crafted a menu that's simply the most indulgent around; if there's a time you deserve a treat like this, it's at Christmas!

After you unwrap your presents, gather your loved ones at The Gleniffer. We'll take care of the cooking and give you the luxury of a Christmas expertly done.

Space is limited, and it's already in high demand – so be sure to get your booking in quick! We'll be taking bookings in the more traditional restaurant service style – so please get in touch, let us know your party size and we'll agree the perfect time for you to arrive.

A non-refundable deposit of £10 per person is required at the time of booking. Full payment is required by Monday 1st December 2025. All food options must be pre-ordered by Friday 5th December 2025, including any dietary requirements. No refunds will be processed for changes to numbers or cancellations after Friday 5th December 2025.

Christmas Day

Chicken Liver & Brandy Parfait (GF)

Classic Apple & Fig chutney, oatcakes, crisp salad, balsamic glaze

Smoked Salmon & Prawn Marie Rose Cocktail

(GFA)

Crisp lettuce leaves, paprika infused Marie rose sauce, dill and parsley croutons

Scottish Trio

Stornoway bon bon, crumbled haggis, on a bed of Chef's clapsnot. Finished with crispy pancetta and peppercorn sauce.

Trio of Melon with Port (V)

Juicy melon selection served with winter berries, coulis and a measure of Ruby Port.

Homemade Lentil Soup (V, VGA, GFA)

Served with freshly baked artisan bread.

Traditional Roast Turkey (GFA)

Rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, roasted festive roots and sprouts, and traditional turkey gravy.

Mill & Brae Christmas Roast (GFA)

Roast Silverside of Beef, rosemary & garlic roast potatoes, chef's stuffing, pigs in blankets, roasted festive roots and sprouts, homemade Yorkie, and rich red wine and rosemary jus.

Oven Baked Salmon (GF)

Served with King Prawns and a creamy seafood & Prosecco sauce. Rosemary & garlic roast potatoes and roasted festive roots and sprouts.

Butternut Squash & Sweet Potato Wellington

(VG)

Encased in a golden puff pastry topped with a poppy seed sprinkle. Rosemary & garlic roast potatoes, roasted festive roots and sprouts, and mushroom and thyme jus.

Eton Mess Cheesecake

Served with winter berry compote and coulis, white chocolate curls, gold dust and Chantilly cream

Christmas Pudding (GF)

Served with candied walnut, cinnamon sugar and brandy sauce.

Chocolate & Hazelnut Profiteroles

Served with rich hazelnut infused chocolate sauce, Chantilly cream and gold dust.

Chef's Selection of Cheese (GFA)

Served with a selection of savoury biscuits, grapes, winter berries, and fig chutney.

V – Vegetarian | VG – Vegan

GF – Gluten Free | GFA – Gluten Free Available

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Boxing Day Dining

3 Courses | £24.95

Well, it's over for another year! Breathing a big sigh of relief and leaving the stress behind? We're giving you and your loved ones the perfect, hassle free option for Boxing Day!

Our Boxing Day Menu offers hearty food at an affordable price. With options to suit everyone.

Undoubtedly our diary will fill up quickly, so get booked in to avoid disappointment.

We think our staff deserve a long lie after Christmas Day, so we will be opening a little later on Boxing Day, from 1pm with table reservations available until 9pm.

Dining in December, booking is essential, and we will be asking for a small £5 per person deposit on all bookings throughout December to maximise table availability for all customers and minimise bookings being unfulfilled.



Boxing Day

Homemade Lentil Soup (V, VGA, GFA)

Served with a freshly baked petit pain

Brussels Pate with Chicken Livers (GF)

Autumn leaves, plum and apple chutney, and oatcakes.

Mozzarella Sticks (V, GFA)

100% Mozzarella in breadcrumb. Served with spicy salsa and dressed salad.

BBQ Chicken Strips

Battered chicken breast tossed in BBQ sauce.

Served with crisp mixed leaves.

Tattie Scone Nachos (GFA)

Deep fried potato scones with haggis, black pudding, bacon, and pepper sauce.

Mexican Nachos (V, GF)

Tortilla chips, Nacho cheese sauce, cheddar, salsa, sour cream, and jalapenos.

Hunters Chicken (GFA)

Chargrilled chicken breast topped with bacon and cheese, smothered with BBQ sauce. Served dressed salad, coleslaw, and chips.

Steak Pie (GFA)

Traditional steak pie with golden flaky pastry.

Served with chips and seasonal vegetables.

Mill & Brae Stack (GFA)

Chargrilled chicken breast, bacon, haggis, and black pudding, smothered with pepper sauce.

Served with chips and seasonal vegetables.

Fish & Chips (GFA)

Freshly batter haddock. Served with chips, tartare sauce, mushy peas, lemon.

Spinach, Chickpea & Sweet Potato Curry (VG)

Our own Indian inspired vegetable curry.

Served with rice and mini naan.

Margherita Pizza (V)

Sourdough base, tomato sugo, and 100% mozzarella.

Why not add extra toppings? £1 per topping.

Choose from: Pepperoni, Chorizo, Cajun Chicken, Haggis, Black Pudding, Red Onion, Peppers, Chillies, Jalapenos

Chocolate and Raspberry Tart (VG, GF)

Served with raspberry coulis and winter berry compote.

White Chocolate & Raspberry Brulee Cheesecake

Served with raspberry coulis and winter berry compote.

Tablet & Vanilla Cheesecake (GF)

Served with butterscotch sauce and cream.

Alabama Chocolate Fudge Cake (GF)

Rich chocolate sauce and vanilla ice cream.

V – Vegetarian | VG – Vegan

GF – Gluten Free | GFA – Gluten Free Available

NEW YEAR GALA BALL

For all festive bookings and enquiries:

Contact:
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£59.95
Per Person

Parties of less than 8 may be seated with other small parties

It's the biggest event of the year, and what better way to finish off 2025?

Look out your best, get glammed up and bring in the bells with us in The Gleniffer Suite.

It's all glitz, glamour and showbiz as you arrive at Mill & Brae and step onto the red carpet. Followed by a prosecco reception as you enter The Gleniffer Suite for the best New Year party about!

You will sit down at 7.30pm to a stunning four-course meal. After dinner, our resident DJ will take you through the decades with all the biggest party tunes in the best build-up to the bells in history! UNISON will take to the floor at 11.30pm to bring in 2026 in their own unique, fabulous style!

After the bells, our DJ will continue the party into the small hours!

A non-refundable deposit of £10 per person is required at the time of booking. Full payment is required by Monday 8th December 2025. All food options must be pre-ordered by Friday 12th December 2025, including any dietary requirements. No refunds will be processed for changes to numbers or cancellations after Friday 12th December 2025.

New Years Eve

Chef's own Lentil Soup (VG)*

Served with a freshly baked petit pain

Brussels Pate with Chicken Livers (GF)

Autumn leaves, plum and apple chutney, and oatcakes.

Smoked Salmon & Prawn Marie Rose Cocktail (GFA)

Crisp lettuce leaves, paprika infused Marie rose sauce.

Trio of Melon with Port (V)

Juicy melon selection served with winter berries, coulis and a measure of Ruby Port.

Homemade Lentil Soup (V, VGA, GFA)

Served with freshly baked artisan bread.

Balmoral Chicken (GF)

Chargrilled chicken breast, haggis and bacon. Served with honey roasted roots and sprouts, rosemary roast potatoes, and pepper sauce.

Root Vegetable Wellington (VG)

Butternut squash and sweet potato encased in golden puff pastry with a poppy seed sprinkle. Served with rosemary & garlic roast potatoes, seasonal roots and sprouts, and rich gravy.

Braised Rib Eye of Beef (GF)

Served with honey roasted roots and sprouts, homemade Yorkie, rosemary roast potatoes, and rich red wine jus.

Profiteroles

Cream filled served with rich chocolate sauce.

Chocolate and Raspberry Tart (GFA, VG)

Served with raspberry coulis and winter berry compote.

White Chocolate & Raspberry Brulee Cheesecake

Served with raspberry coulis and winter berry compote.

V – Vegetarian | VG – Vegan

GF – Gluten Free | GFA – Gluten Free Available



Mill & Brae

December 2025