



The *Mill*

Weddings 2016



The *Mill*

Weddings
2016



History of the Mill

Built in 1795, it ceased milling corn about 43 years ago and now out of the dust, grime and decay, the mill has taken on a new look. Corn has been ground on the present site for many years going back to the time of King Henry VIII. The site then was the Priory Mill, milling flour for the monks there, now the site of the present St. Michael's Church. It is believed the mill had two water wheels and was described as "Two Mills under one roof".

The present building dates back to 1795, being built by Robert Bill in that year. A stone on the front of the mill is inscribed thus 'R.B. erected in the year MDCCLXXXV'. After over four hundred years of milling, the site and building, now restored, offer a pleasant setting for your enjoyment. The Mill is fed by a leat which enters the building by means of a bridge at second floor level.

Prior to 1890 the water rotated an over-shot wheel of some 25ft. in diameter. In 1890 the wheel was replaced by a turbine which could produce up to 30 kilowatts of electricity. The main spur wheel, measuring 13 feet 3 inches across, survives, and pierced wooden struts indicate the existence of three pairs of millstones, one pair of which remain.

These pairs of stones would produce 180lbs of fine dressed flour per hour while the top floor of the mill would house up to 100 tons of grain. The pair of millstones can be found in The Mill Restaurant.

Stoney Richard Smith, son of Richard Smith, was born in the mill house opposite on 16th February 1836. His brainchild is "Hovis Flour". Smith conceived the idea of extracting the highly nutritious wheatgerm from the wheat, lightly cooking it to preserve the nutrients, then putting back into the flour many times more wheatgerm than it originally contained. This flour was known as 'Smith's Patent Germ Flour*' and the bread produced from it 'Smith's Patent Germ Bread'.

Smith patented his process in October 1887 and teamed with a firm of millers in Macclesfield, S. Fitton & Sons Ltd. He joined the Board of Fittons and died in 1900. He is buried in Highgate Cemetery, North London, close to the grave of Karl Marx. 'Smith's Patent Germ Flour' was considered a cumbersome title, even by Victorian standards, and in 1890 a competition was held to find a more appropriate name. The competition was won by a Mr Herbert Grime, an Oxford schoolmaster, who suggested 'HOVIS' as a contraction of the Latin couplet 'Homonis Vis' (the strength of man). Until after the second war the 'O' in 'Hovis' was always shown thus: — 'o' thereby indicating the original contraction.

The word 'Hovis' was registered as a Trade Mark in 1890. Later, in 1898, Fittons changed their name to 'The Hovis Bread Flour Company'. Later still in 1918, 'Hovis Limited' was launched as a public company. The Hovis Trade Mark is registered throughout.



Perfect Parties

Celebrations are not a daily occurrence which is what really makes them special and at The Mill private dining is a speciality of ours. From small intimate dinners, meetings or parties to large conferences and weddings, The Mill has something for everyone and has gained in reputation through delivering fantastic cuisine and excellent service.

It is the contrast between the ordinary days and the celebratory days that creates the precious memories we hold forever. At The Mill we love weddings! It takes more than luck and artistry to create the perfect day, we have both the experience and expertise to ensure that your wedding day will be a truly memorable event and we will work with you every step of the way to make sure it is just that.

Whether you're booking an intimate meal with friends or organizing the office party, The Mill restaurant can cater for your every needs. Design your very own unique celebration with creative canapés, seasonal cocktails and buffet choices, or simply enjoy lunch or dinner in the restaurant.

Organising your Perfect Day is no small matter, but at The Mill Restaurant and Hotel we are here to help you ensure everything runs smoothly.

We delight in making your Wedding Reception an occasion which is memorable in every way.

From the moment of arrival to the time when the last speech has been made, our caring and professional team will attend to your every request. So, why not hold your Wedding Reception at The Mill and let us help you make it a truly special occasion.

We are fully licensed for civil ceremonies.

We can help you to compile your own individually priced wedding package.

Hog Roast for 100 people £495.00

Giant Paella for 80 people £395.00

Finger buffets from £8.95 per person (minimum 20 guests)

Afternoon tea from £8.95 per person (minimum 20 guests)

Hot Buffets from £13.95 per person (minimum 20 guests)

Ritz Package

Based on 50 day guests and 150 evening guests

Day time reception

50 flutes of Lauren Perrier Rose Champagne

Ritz Menu

Starters

Cream of Vegetable Soup

with croutons

Fresh King Scallops

served with salad and sweet & sour sauce

Chicken liver Pâté

served with Continental cured meat, salad and toast

Mains

Rack of Lamb Roasted

with homemade crushed black pepper mashed potato & asparagus, with mint sauce

Staffordshire Fillet Beef Medallions

served with mixed roasted vegetables & red wine mushroom sauce

Fillet of Sea Bass

served with morrocon style couscous & salad

Pear William Red Onion Brie Tart

served with rich tomato sauce & salad

Desserts

Homemade Forest Fruit Eton Mess

Rich Chocolate Gateaux

served with vanilla ice cream

Cheese Plate

served with grapes, celery & biscuits

Coffee and Tea served with Chocolates





Ritz Package

25 Bottles of wine with the meal (red, white or rose)

Toast 50 flutes of Moët Chandon

4 tier wedding cake including cake stand & knife

50 white chair covers including sashes plus table runners matching

All flower decorations including (bouquet, button holes & central table pieces)

Signing book, post box and wooden easel for table plan

Evening

Candy Buffet

Finger Buffet plus Hog Roast or Giant Paella

Resident DJ

Linen, glassware and cutlery

Exclusive use of the venue till 1am (last drinks order 12:30am)

5 hotel double rooms including breakfast

Use of venue for civil ceremony

£6495 (Monday to Thursday)

£7995 (Friday and Sunday)

£8995 (Saturday)





Savoy Package

Based on 50 day guests and 120 evening guests

50 flutes of Proseco

Savoy Menu

Starters

Cream of Vegetable Soup

with croutons

Somerset Goats Cheese

served with salad and roasted pepper sauce

Prawn Cocktail

served fresh lettuce and homemade Marie Rose sauce

Mains

Braised Sirloin Steak

served with chunky chips, flat mushroom and salad

Fresh Tuna Steak

with roasted sweet potato and garden vegetables

Spinach Ricotta Crêpes

with aged parmesan cheese and salad

Desserts

Orange Crème Brulle

with vanilla ice cream

Chocolate Cheese Cake

with strawberry sauce

Cheese Plate

with grapes celery and biscuits

Coffee and tea with chocolates



Savoy Package

20 Bottles of wine with the meal (red, white and rose)

50 flutes of sparkling wine

4 tier wedding cake including cake stand and knife

50 chair covers including sashes plus table runners matching

Signing book, post box and wooden easel for table plan

Evening

Finger Buffet plus Hog Roast or Ppaella

Resident DJ

Linen, glassware and cutlery

Exclusive use of the venue till 1am (last drinks order 12:30am)

Bridal suite including breakfast

£4995 (Monday to Thursday)

£6495 (Friday and Sunday)

£7495 (Saturday)





Marriott Package

Based on 50 day guests and 120 evening guests

50 Pimms and lemonade

Marriott menu

Starters

Cream of Vegetable Soup

with croutons

Smoked Scottish Salmon

served with salad and lemon vinaigrette

Duck and Orange Pâté

served with salad and toast

Mains

Staffordshire Roast Beef

served with Yorkshire pudding, roast vegetables and homemade rich gravy

Scottish Salmon Fillet

served with mashed potato, vegetables and hollandaise sauce

Roast Mediterranean Vegetable Risotto

with Parmesan cheese



Marriott Package

Desserts

Homemade Lemon Meringue

Cheese Plate

served with grapes, celery and biscuits

Fresh Salad

with local vanilla ice cream

Coffee and Tea with Chocolate

10 bottle of wine with the meal (red, white or rose)

50 flutes of sparkling wine for the toast

Evening

Finger Buffet plus Hog Roast or Giant Paella

Resident DJ

Linen, glassware and cutlery

Exclusive use of the venue till 1:00 (last drinks order 12:30am)

£3495 (Monday to Thursday)

£4995 (Friday and Sunday)

£5995 (Saturday)





Hilton Package

Based on 40 day guests and 120 evening guests

Hilton Menu

Starters

Cream of Vegetable Soup

with croutons

Salmon, Lime and Coriander Fish Cakes

and salad

Mains

Free Range Chicken Breast

served with mashed potatoes, vegetables and tarragon white wine sauce

Garden Spinach Ricotta Penne Pasta

with Parmesan

Desserts

Cheese Plate

served with grapes, celery and biscuits

Fresh Fruit Salad

with local vanilla ice cream

Evening

Finger Buffet plus Hog Roast or Giant Paella

Linen, glassware and cutlery

Exclusive use of the venue till 1am (last drinks orders 12:30am)

£2013 (Monday to Thursday)

£3495 (Friday and Sunday)

£4495 (Saturday)

(All prices include 20% VAT)



The *Mill*
∞∞

**The Mill Restaurant,
Hotel & Licenced Wedding Venue**

Mill Street
Stone
Staffordshire
ST15 8BA

01785 818456

info@themillrestaurantandhotel.com
www.themillrestaurante.org.uk