

THE MILLER CARVERY & STEAK-HOUSE

Festive Menu

STARTERS

Chefs Tomato & Red Pepper Soup (V) (vegan)

topped with croutons & served with toasted flat bread (G.F. available)

Luxury Traditional Prawn Cocktail

Placed on green leaves, with 'Miller' dressing & toast (G.F. available)

Ham Hock Terrine

Served with toasted flat bread, & a Red onion marmalade (G.F. available)

Seabass Ginger & Lime Fishcake

Served with a spiced fruit chutney

MAINS

Traditional Christmas Carvery (G.F. options)

Served with all the trimmings, including stuffing & pigs in blankets

10oz Sirloin Steak (£5.00 extra) G.F.

Served to your liking with gratin potatoe, & topped with panfried garlic, mushroom, & cherry tomatoes

Christmas Chicken Breast & Sausage Patti Burger

A chicken breast topped with a sausage patti & cranberry sauce

Served with Hand cut chips & slaw

Oven Baked Cod Loin topped with Panfried Garlic, Mushrooms & Cherry Tomatoes (G.F.)

Served with Potato Gratin & Green Beans

Beetroot & Butternut Squash Wellington (Vegan)

A puff pastry case filled with beetroot & butternut squash in a sweet balsamic chutney

Served with carvery potatoes & vegetables

DESSERTS

Traditional Christmas Pudding

Served with warm brandy sauce

Salted Caramel Profiteroles

Served with cream & Drizzled with caramel sauce

Mango & Passion Fruit Cheesecake

Served with a Lemon & Mango Sauce

Lemon Berry Cheesecake (V & Vegan & G.F)

With a lemon filling & a mixed berry compote

Cheese & Biscuits (£2.50 extra)

A selection of biscuits with 3 cheeses, cheddar, Stilton & Brie & a red onion marmalade

3 courses £ 28.95 p/ head or 2 courses £22.95 p/head

Menu available from Tuesday 26th November til Tuesday 24th December excluding Sundays & Mondays

Served from 12.15 til 3pm & 5.45 til 8.30pm. Last booking Xmas Eve 3pm

Tel 01933 770303 Please use booking form on back to reserve your place