



Christmas Menu

At The Miller Carvery & Steakhouse

STARTERS

Chef's Broccoli & Stilton Soup (G.F.)

Served with Toasted Sourdough or Gluten free toast

Wild Boar and Plum Pate

Served with Apple & Fig chutney & Toasted Sourdough

Luxury Traditional Prawn Cocktail (G.F)

Placed on Green Leaves, drizzled with Miller Dressing

Stuffed Bell peppers with Cream Cheese (Veg)

With Sun-dried tomato on a Toasted Ciabatta

MAINS

Traditional Christmas Carvery (G.F.)

Choose from our succulent meats; Turkey, Beef, Pork or Gammon

Beetroot and Butternut Squash Wellington (vegan)

Served with Vegetables from the Carvery

Bistro Sirloin steak topped with garlic butter (+ £7.50) (G.F)

Served with Barton cut steak potatoes seasoned mushroom & tomato

Yellow Fin Sole topped with garlic, lemon & dill & Sun-dried Tomato

Potato gratin and seasonal vegetable

DESSERTS

Traditional Christmas Pudding

Served with Warm Brandy Sauce

Salted Pistachio Semifreddo

With a Pistachio drizzle

After Dinner Mint & Dark Chocolate Torte

& a drizzle of raspberry sauce

Trillionaires Tart (G.F & Vegan)

A vegan pastry case topped with indulgent chocolate style ganache

Cheese & Biscuits (+£2.00)

Mature Cheddar, Stilton & Brie Served with crackers & Red onion Chutney, grapes, celery

£29.95 p/head 3 course. £24.95 for 2 courses

For steak option plus add £7.50.

From the 28th November to 24th December

Served only Wednesday to Saturday 12.15 - 3pm & 5.30 to 8pm

PLEASE CHECK AVAILABILITY

