

THE MILLER

Christmas Menu

Two Courses £24.95 · Three Courses £29.95

Served from 25th November to 23rd December, Wednesday to Saturday only

Lunch 12:15pm – 3pm · Dinner 5:30pm – 8pm

TO START

Chef's Christmas Carrot & Parsnip Soup (VG) (GF*)

roasted with cinnamon & ginger, served with sourdough toast

Venison & Beef Terrine (GF*)

apple & fig chutney, toasted sourdough

Luxury Prawn Cocktail (GF*)

crisp leaves, Marie Rose sauce, toasted sourdough

Crispy Jackfruit Wings (VG)

crispy "chicken-style" jackfruit with a Mediterranean dip

MAINS

Traditional Turkey Carvery (GF*)

*roast turkey with stuffing, pigs in blankets,
freshly cooked vegetables & a homemade*

Yorkshire pudding

other carvery meats will be available on the day

Beetroot & Butternut Squash Wellington

(VG)

served with vegetables from the carvery

Bistro 10oz Ribeye Steak (+£5.00)

*Cajun-style wedges & grilled cherry tomatoes,
finished with a red wine jus*

The Miller Portobello Burger

*hand-pressed homemade beef burger topped with
portobello mushroom, smoked bacon & Stilton
in a toasted brioche bun, red onion, lettuce, red
pepper & basil mayo, served with fries*

Cod Loin (GF)

*roasted parsnips, carrots & shallots, topped with
béarnaise sauce*

TO FINISH

Traditional Christmas Pudding

served with warm brandy sauce

Chocolate Truffle Brownie Torte (VG) (GF)

with a drizzle of dark chocolate sauce

Lemon & Raspberry Semifreddo

served with lemon sauce

Christmas Mince Pie Cheesecake

served with salted caramel sauce

Cheese & Biscuits (+£4.00)

*mature Cheddar, Stilton & Brie with red onion
chutney, crackers, grapes & celery*

(VG) vegan · (GF) gluten-free · (GF*) gluten-free option available

Please let us know of any allergies or dietary requirements when making your booking