

THE MILLER CARVERY & STEAK-HOUSE

## *Festive Menu*



Chef's Butternut Squash & Sweet Potato Soup (G.F. & Vegan)  
topped with croutons & served with a warm roll

King Prawns & Sliced Avocado

Placed on green leaves, & drizzled with Marie Rose sauce

Ham Hock & Apricot Terrine

With Toasted Bread & sweet chilli Jam

### MAINS

Traditional Christmas Roast

Choose 2 of our succulent meats; Turkey, Beef, Gammon or Pork, Served with all the trimmings

Cajun spiced Sweet Potato Roulade (G.F & Vegan)

Filled with vegan cream cheese & a sweet & spicy red pepper & red onion cajun flavoured chutney  
Served with vegetables from the carvery

10oz Rump Steak (Add £5.00)

Served with Dauphinoise Potatoes & Brocoli stems

The Festive Burger Stack

Home-made Beef Burger topped with, lettuce, red onion, Stilton Cheese & cranberry sauce, & a Pigs in Blanket Stack  
& served with hand-cut chips

Salmon with Lemon & Garlic

Oven baked Salmon, topped with lemon & Garlic, served with Dauphinoise Potatoes & Brocoli Stems

### DESSERTS

Traditional Christmas Pudding

Served with warm brandy sauce

Biscoff cheesecake

Drizzled with Biscoff Sauce

Rum Pudding

A sponge pudding with dates, smothered in a Rum flavoured Sauce  
Served with ice cream

Raspberry Sorbet (G.F. & Vegan)

Decorated with Blueberries & strawberry

Cheese & Biscuits (Add £2.50)

A selection of biscuits, with chutney, Cheddar, Stilton, Brie & Pickled Onion

**23.95 p/head**

Served Monday to Saturdays 12noon -8.00pm

From 30<sup>th</sup> November until 24<sup>th</sup> December (7pm last booking)

**Please Reserve your table with your choices on form overleaf**

