



CHRISTMAS FAYRE MENU @ THE MILLERS BAR

Pre-bookings only

2 COURSES £22 | 3 COURSES £26

Open 7 days a week throughout December

STARTERS

Roast butternut squash soup with garlic crouton and crusty bread (v, vg, gf)

Crispy Belly pork, apple puree, peas, pancetta, red wine jus with cracking (gf)

Smoked prawns, tomato salsa, baby gem lettuce, spicy mayo, lemon wedge served with crusty bread (gf)

MAINS

Roast turkey served with duck fat roast potatoes, creamy mash, pigs in blankets, Yorkshire pudding, seasonal vegetables, and lashings of gravy

Pan seared salmon fillet, crushed new potatoes, tenderstem broccoli with crayfish sauce (gf)

Mushroom and ricotta ravioli with a white wine and creamy mushrooms sauce served with garlic bread and rocket (v)

SIDES £3 each

Hand Cut Chips | Pigs in Blankets | Savoy Cabbage & pancetta | Buttered New Potatoes | Roasted Winter Vegetables | Parmesan & Truffle Fries (£4)

DESSERT

Our famous homemade sticky toffee pudding with delicious salted caramel ice cream and butterscotch sauce

Classic Christmas pudding with brandy sauce

Trio of locally-sourced cheeses served with homemade chutney, artisan crackers, grapes and celery

v - vegan
vg - vegetarian
gf - gluten free

Please let us know of any dietary requirements