



## CHRISTMAS FAYRE MENU @ THE MILLERS BAR

Pre-bookings only

2 COURSES £22 | 3 COURSES £26

We are open extra days throughout December

### STARTERS

*Roast butternut squash soup with garlic crouton and crusty bread (ve, 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)*

*Potato & crushed pea croquette with vegan harissa mayo dip (ve)*

### 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 served in a crayfish sauce (gf)*

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

*Meat-free mince & pearl onion pie, roasted potatoes, roasted veg & gravy (ve)*

### 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*

*Chocolate & cherry cheesecake with chocolate textures (ve)*

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

*\*Please let us know of any dietary requirements\**

ve - vegan  
vg - vegetarian  
gf - gluten free