



## CHRISTMAS FAYRE

2 Courses £19.95 3 Courses £22.95

Available for Parties and Bookings from 1<sup>st</sup> December 2016

### STARTERS

Roasted tomato & Mediterranean vegetable soup, sourdough roll & butter

Chicken, ham & duck paté, toasted ciabatta & spiced beetroot & cranberry chutney

Mini Prawn & smoked salmon fishcakes with seasonal & lobster aioli

Baked rondelle of goats' cheese with roasted Tuscany vegetables and sun blushed tomato pesto

Millers antipasto Spanish ham salamis buffalo mozzarella pickles bread & balsamic dip

Creamy garlic mushrooms with fresh herbs & pecorino cheese & crusty bread

### MAINS

Our famous Christmas Pie, Yorkshire Turkey with sage & cranberry stuffing  
served with rich gravy & chunky chips

Dales lamb, pot roasted Wharfedale lamb rump with garlic & rosemary  
served with scallion mash & mulled red wine sauce

Scottish salmon, poached escalope of Scottish salmon with colcannon mash  
served with creamy white wine & dill weed sauce

Sirloin of beef, succulent roast sirloin of beef & Yorkshire pudding with duck fat spuds & rich  
gravy (served medium rare to medium)

Escalope of chicken, panko crumbed breast of chicken with garlic chive & spring onion butter  
sauce served with rustic salad bowl & chunky chips

En croûte of vegetables, butternut squash, red pepper spinach & zucchini encased in puff  
pastry baked until golden & served with red wine sauce & pommes de jour

### DESSERTS

Millers festive Eton mess

Selection of local & continental cheeses & grape chutney

Banana & toffee cheesecake with banoffee ice cream

Our Christmas pudding with creamy dark navy rum sauce

Millers profiterole with baileys cream & chocolate sauce