

# Mrs Miller's

Culgaith

To start.....

**Twice baked black dub blue cheese souffle,**  
Waldorf salsa. v

**Ravioli of Whitby crab and king scallops,**  
Buttered leeks and a ginger and lobster sauce.

**Carrot, honey and ginger soup,**  
Chive crème fraiche, hazelnut croutons. v

**A little jar of potted goose,**  
Sticky apple and crackling salad, toasted home made brioche.

To follow.....

**Traditional roast turkey,**  
Festive trimmings.

**Slow cooked shoulder of local lamb,**  
Honey'd parsnip puree, lamb and mint gravy, parsnip crisps and Hassel back potatoes.

**Pan roasted Scottish salmon,**  
Creamed cabbage and smoked salmon, 'bubble & squeak' potato pancake, 'Yorkshire caviar', lemon and prosecco.

**Wild mushroom risotto,**  
Winter vegetables, Eden Valley Brie, 'Scarborough fair' pesto and root vegetable crisps.

To finish.....

**Warm spiced apple cake,**  
Mulled wine ripple ice cream.

**Lemon three ways,**  
Lemon meringue roulade, lemon jelly and baked lemon mousse.

**Three Cumbrian cheeses,**  
Carr's water biscuits, seasonal chutney.

**Hot chocolate fondant,**  
Salted caramel ice cream.

**Two courses, £20, three courses £25. Tea or coffee and truffles included at lunch time only.**

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