

# Mrs Miller's

Culgaith

## **To start.....**

'Half a pint' of Royal Greenland prawns bound in home made Marie Rose sauce with crisp lettuce and warm home made bread. £5

Pressed terrine of Cumbrian ham hock, peppered pineapple pickle and toast. £5

Lightly spiced parsnip and carrot soup. £4 small, £5 regular.

## **To follow.....**

Pan fried local lambs liver, buttery mash, red wine and orange marmalade sauce, crispy bacon. £11

Roast breast of herb crusted local pheasant, smoky bacon and red onion mash, red wine sauce, roasted winter roots. £11

Pan fried sea bass, buttered leeks, lobster sauce, toasted almonds, new potatoes and seasonal vegetables. £11

Twice baked three cheese soufflé, dressed salad and warm home made bread. £9

**A selection of desserts will be available to finish.....**

**Today's lunch special. £6 main course only, £7 two courses.**

## **To start.....**

A bowl of home made spiced carrot and parsnip soup.

## **To follow.....**

Home cooked local ham, fried Cumbrian hen's egg and proper home cut chips.

**Please inform us of any dietary requirements or allergy's at time of booking. Full vegetarian options upon request.**

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