

Mrs Miller's

Culgaith

Join us here at Mrs Miller's to end the year with fine food and drink. New years eve is always one of our most popular evenings so book now to avoid disappointment. Book before the end of November quoting 'BUBBLES' and we will give every member of your party a FREE glass of ice cold bubbly upon arrival.

To start.....

Roast breast of local shot wild partridge, celeriac risotto, cracked salted hazelnuts, smoky bacon crumbs, roasting juices and pear salsa. £9

Ravioli of lobster and king scallop, buttered leeks, lobster sauce and chive oil. £10

A little jar of potted local beef and bacon, onion jam and dripping toasts. £8

Tempura sea bass, oriental salad, satay dressing, Morecambe bay shrimps, peanut and radish. £9

A little cup of roasted red pepper and tomato soup, crème fraiche and a little Whitby crab toasty. £8

To follow.....

Grilled Cumbrian beef sirloin steak, red wine and shallot sauce, roasted cherry vine tomatoes, proper home cut chips. £19

Pan fried turbot, 'posh' mushy peas, lobster and smoked salmon 'fish finger', lemon and prosecco sauce, spears of asparagus. £21

Roast fillet of local pork wrapped in Italian ham, cabbage and bacon, pork belly and home made black pudding, crispy pork 'quavers', caramelised pineapple, pork and cider juices. £18

Roast loin of local venison, 'neeps and tatties', home made haggis fritters, Scottish whiskey and Cumberland mustard juices. £20

Cumbrian beef fillet steak, creamed spinach and nutmeg, a little steak and kidney pudding and sauce périgourdine. £25

Full vegetarian and vegan menus upon request, please inform us of any dietary requirements when booking.

**Mrs Miller's, Hazel Dene, Culgaith, Penrith, Cumbria,
CA10 1QF. 01768882520, www.mrsmillersculgaith.co.uk.**