

Mrs Miller's

Culgaith

Winter supper 2019. Sample menu only. We will be serving our winter supper every Saturday evening during January and February excluding the 16th of February.

To start.....

Local shot wild rabbit meatballs.

Herb mash, madeira and tarragon juices, home made ricotta and cracked salted hazelnuts.

Twice baked three cheese souffle.

Black dub blue, chieftain cheddar and Gruyere.

King scallop and smoked salmon ravioli.

Buttered leeks, lobster sauce.

Truffled' Eden Valley Brie.

Wild mushroom ketchup, pickled wild mushrooms and toasted home made baguette.

To follow.....

Grilled Cumbrian beef rump steak.

Brandy and green peppercorn sauce, coated cherry vine tomatoes and proper home cut chips.

Honey glazed breast of duck.

Sticky red cabbage, leg meat sausage, red wine sauce and boozy cherries.

Pan fried sea bass.

Risotto of fresh herbs, 'devilled chicken wings', cracked salted hazelnuts and madeira juices.

Roast pork fillet wrapped in Italian ham.

Smoky bacon and chieftain cheddar 'jacket', buttered kale, maple and Cumberland mustard sauce.

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

We can cater for most dietary requirements and allergies, please inform us at the time of booking.

Two courses £20, three courses £25.

**Mrs Miller's, Hazel Dene, Culgaith, Penrith, Cumbria,
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