

MERRY MILLER

SET MENU A

STARTERS

TODAY'S SOUP (v)

freshly made daily served with crusty bread & butter

SALT AND PEPPER SQUID

salt and pepper battered squid served with garlic mayonnaise

GOATS CHEESE & BEETROOT SALAD (v) (gf)

grilled goats cheese and homegrown & pickled beetroot dressed with wholegrain mustard vinaigrette

TOMATO, MOZZARELLA & BASIL CAPRESE (v) (gf)

a platter of beefsteak tomato, ripped mozzarella, fresh basil and green pesto dressing

MAIN COURSES

CHICKEN DAUPHINOISE (gf)

pan fried chicken breast served with garlic dauphinoise potatoes and a creamed peppercorn sauce & vegetables

INDONESIAN LAMB RENDANG (gf)

diced lamb braised in south east asian curry herbs & spices, red chillis & ginger slow cooked with coconut milk served with fragrant rice

STEAK AND KIDNEY SUET PUDDING

Diced beefsteak and kidneys braised in a rich ale gravy served with handcut chips & salad or roasted new potatoes & vegetables

FILLET OF SALMON, CREAMED LEEKS AND PANCETTA (gf)

Pan cooked fillet of salmon served with sauteed leeks and smoked pancetta finished with cream, dressed with saffron oil, new potatoes and tossed salad

AUBERGINE, & GOATS CHEESE TART (v)

baked tart of aubergine, tomato, roasted onions, goats cheese,, flavoured with mint and pesto served with a tomato coulis, roasted new potatoes & salad

DESSERTS

CHOCOLATE FUDGE BROWNIE

chocolate fudge brownie with caramel sauce served with caramel ice cream

APPLE, RED BERRY AND RHUBARB CRUMBLE

bramley apples, redcurrants, blueberries, raspberries and homegrown rhubarb under an oaty crumble topping with icecream, cream or custard

BAILEYS BRULEE

a brulee custard flavoured with Irish cream liqueur & white chocolate icecream

CHOCOLATE ORANGE POT

set Belgium chocolate with double cream and orange zest served with vanilla pod icecream

COUPE OF YORVALE PREMIUM ICECREAM

choose three scoops of our fantastic ice cream. Vanilla Pod, Strawberry, Choc Chip, White Chocolate, Jamaican Rum & Raisin, Banoffee or Mint Choc, carmel & choc, or Raspberry or Mango sorbet flavours

£22.95 PER HEAD.

All weights shown are approximate before cooking. The European rule bit! 1lb = 454 g.
All prices include VAT at the current rate. We require your menu selections at least five days prior to your party date for our suppliers