

# Mrs Miller's

Culgaith

Vegetarian Option

## To start...

Twice baked three cheese soufflé.

Mushroom soup truffle oil.

A little jar of potted aubergine and sun blushed tomato, toasted home made brioche.

## To follow...

A bowl of wild mushroom risotto, parmesan 'crackling', poached Cumbrian hen's egg.

Pumpkin and fennel 'bangers', parsnip and honey puree, red wine and cranberry juices, chive mash.

Home made lasagne of winter vegetables, hand rolled pasta, Lakeland cheddar sauce, toasted cheese glazed focaccia.

## To finish.....

Christmas pudding, brandy sauce, rum and raisin ice cream.

Lemon meringue pie.

Chocolate mousse, boozy cherries.

**Two courses £15, three courses £18.**

*Full dietary requirements upon request. Please inform us if any of your party has ANY type of food allergy or intolerance.*

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Christmas lunch 2015. The following menu is available at lunch times during November, December and January by pre order and request only. Mrs Miller's is open every lunch during November, December and January as normal. Please contact James for more information on 01768882520 or email mrsmillersculgaith@hotmail.co.uk.

## To start....

Chicken liver pate, spiced orange and toasted brioche.

Out of shell mussels, white wine, garlic and winter roots, fresh chives and whipped lobster cream.

Cream of mushroom soup, truffle oil.

## To follow.....

Roast turkey, Christmas trimmings.

Slow cooked local lamb shank, minted mash, winter roots, pearl barley, lamb and redcurrant juices.

Pan fried fillet of cod, kedgeree risotto, smoked haddock and Greenland prawns, light curry cream, village quail egg.

## To finish.....

Christmas pudding, brandy sauce, rum and raisin ice cream.

Lemon meringue pie.

Chocolate mousse, boozy cherries.

**Two courses £15, three courses £18.**

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