

MERRY MILLER

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STARTERS

Roasted vegetable & Italian bean soup (vegan) (g/f available)

carrot, potato, onion & leek soup finished with borlotti, cannellini and butter beans with vegan olive oil croûtons

Smooth Brussels Pork & Chicken Liver Pate (g/f available)

caramelised red onion chutney, freshly baked sourdough bread

Buttermilk Breaded Chicken Fillets

breaded buttermilk chicken fillets with chilli cranberry dip

Colsten Basset Stilton Mushrooms & Chestnuts (g/f available)

mixed sautéed mushrooms & roasted chestnuts in blue cheese sauce, blue cheese crumb topping and toasted sourdough

Bloody Mary Prawn & Smoked Salmon Cocktail (g/f)

classic prawn cocktail & wafer thin smoked salmon with a spiced bloody mary cocktail sauce

please note breads used as accompaniments to our starters contain wheat unless requested gluten free

MAIN COURSES

Roast Turkey Ballontine & all the trimmings

Vegan cranberry nut roast also available (vegan) (g/f)

thick cut roast turkey in streaky bacon with a cranberry & chestnut stuffing,

roast potatoes, parsnips, turkey stock gravy & vegetables

Chicken Chasseur (g/f)

pan fried breast of chicken, wild mushroom, bacon, white wine & tarragon sauce, croquette potatoes, buttered greens

Slow roasted pork belly (g/f)

pork belly, crackling, apple sauce, braised red cabbage with apple & bacon, calvados gravy & dauphinoise potatoes

Roasted Red Pepper & Courgette Wellington (vegan)

puff pastry parcel filled with roasted red peppers, onions, courgette & peas, roasted red pepper & tomato sauce,

croquette potatoes & dressed tomato salad

Rump of Lamb (g/f)

colcannon mashed potato, red wine & rosemary gravy, winter greens with pancetta & sweet baby onions

Salmon Caponata (g/f)

oven roasted fillet of salmon with a rich, hearty tomato, aubergine, olives, celery & almond

ragu with hasselback roasted potatoes & buttered greens

10oz prime rib eye steak (+£6.00 Supplement)

With handcut fries, mushrooms, onion rings & dressed salad

DESSERTS

Honeycomb topped Chocolate Truffle Torte (g/f) (vegan)

chocolate biscuit base & Belgian chocolate truffle mousse topped with honeycomb pieces & honeycomb ice cream

Chocolate Bailey's Liqueur Cheesecake (v)

whipped cream cheese & chocolate Bailey's liqueur cheesecake on a biscuit base

Nutella Chocolate Profiteroles (v)

choux pastry buns filled with fresh cream with a hazelnut & chocolate sauce

Black Forest Christmas Pudding Strudel (v)

lattice pastry filled with traditional brandy pudding & morello cherries, served with black forest ice cream

Mulled Wine Winter Berry Crème Brûlée (v) (g/f available)

vanilla brûlée & mulled winter red berries served with biscotti biscuit

Cheeseboard (+£4.00 Supplement) (v) (g/f available)

our selection of seasonal cheeses, crackers, celery, apple & chutney

3 COURSES £32.00 (2 COURSES £28.00)

(£10.00 per head NON REFUNDABLE deposit required to confirm bookings)

Menu available 27th November - 24th December 2024. Unfortunately we cannot provide this menu on Sundays

Allergens:- Please inform staff of allergies. Our kitchen contains all 14 of the allergen ingredients as identified by EU Directive. Please ask on ordering if you require specific allergen information. This is available online or from the bar