

# MERRY MILLER

VALENTINES DAY MENU 14th February 2022. Bookings ONLY

## Starters

### Chicken Yakatori Skewers

Marinated chicken thighs in soy, ginger and garlic chargrilled and served with yakatori dipping sauce

### Pea Spinach & Ricotta Arancini Balls

Shallow fried balls of risotto rice flavoured with pea, spinach, marscapone and ricotta served with a minted mayonnaise (V)

### Thai Crab Cakes

Crab, chilli, lemongrass, ginger and coriander bound into fishcakes and shallow fried. Dusted in black and white sesame seeds and served with a thai sweet chilli dipping sauce(G/F)

### Smoked Salmon & Beetroot Salad

Rosettes of smoked salmon, pickled beetroot, dill & beetroot vinaigrette & horseradish cream cheese served on dressed salad with fresh bread

### Burrata, Basil & Tomato Caprese

Buffalo milk Burrata cheese served with fresh sweet tomatoes, fresh basil and a tangy basil vinaigrette (V) (G/F)

## Main Courses

Steak platter for 2 to share (please allow 40 minutes to cook and rest)

Rump Picanha cooked medium rare served with handcut chips, savoy cabbage and bacon, salad peppercorn sauce, hollandaise sauce (G/F)

### Sicilian Salmon Caponata

Pan fried fillet of Salmon served with aubergine, courgette & tomato caponata ragu, finished with toasted pine nuts, sauteed new baby potatoes & salad (G/F)

### Stuffed Chicken Breast

Filled with a goats cheese and parsley mousse, wrapped in parma ham and roasted. Served with an Italian nduja sausage and baby cherry tomato sauce with a dressed house salad (G/F)

### Portobello Mushroom Wellington

Golden brown puff pastry parcel filled with a mix of portobello and forest mushrooms with a merlot red wine mushroom sauce, sauteed potatoes and dressed house salad(V) (G/F)

## Desserts

### Chocolate Marquise

Cocoa Sponge base topped with a rich dark chocolate mousse & finished with dusting of cocoa powder and truffles

### Strawberry Baileys Cheesecake

Smooth strawberry baileys liqueur cheesecake on a gluten free hobnob biscuit base (G/F)

### Sticky Toffee Pudding

Indulgently rich sticky date sponge with lashings of toffee sauce (G/F)

Cheeseboard and vintage port (+£3.00 supplement per person)

Mature Cheddar, Stilton, Brie, Goats Cheese with a glass of LBV port, crackers, chutney and fruits

£29.95 per head.

£5.00 non refundable deposit required. Your reservation is not confirmed until this is paid.