

# MERRY MILLER

cothill, nr abingdon ox13 6jw. 01865 390390 info@merrymiller.co.uk

## STARTERS

**Roasted Tomato, Basil & Red Pepper Soup (vegan)** vegan brioche chilli olive oil croûtons

**Smooth Brussels Pork & Chicken Liver Pate** with freshly baked sour dough bread

**Japanese Yakatori Chicken Skewers (g/f)** char grilled chicken skewers with black & white sesame seeds & Japanese yakatori dipping sauce

**Stilton Mushrooms & Chestnuts (v)** mixed sautéed mushrooms & roasted chestnuts in blue cheese sauce on toasted sour dough

**Bloody Mary Christmas Prawn Cocktail (g/f)** classic juicy king prawns with a spiced bloody mary cocktail sauce with lime, mint & pomegranate seeds to garnish

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

## MAIN COURSES

**Roast Turkey Ballontine & all the trimmings**

**(cranberry, pumpkin seed & chestnut roast also available) (vegan)** thick cut roast breast of turkey wrapped in streaky bacon with a cranberry & chestnut stuffing, roast potatoes, parsnips, turkey stock gravy & vegetables

**Slow roasted pork belly (g/f)** pork belly, crackling, apple sauce, braised red cabbage with apple & bacon, calvados gravy & dauphinoise potatoes

**Braised Beef Cheek (Brasato di Guanciale di Manzo (g/f) (+£2.00 Supplement)** slow braised beef cheek in red wine and Italian herbs, parmesan polenta mash, Italian red wine gravy, winter greens with diced parma ham & chestnuts

**Fillet of Cod with Sicilian Caponata (g/f)** oven roasted fillet of cod with a rich, hearty tomato, aubergine, olives, celery & almond ragu with hasselback roasted potatoes & buttered green beans

**Chicken Forestiere (g/f)** breast of chicken wrapped in parma ham, wild mushroom, red wine & tarragon sauce, sautéed new potatoes, buttered green beans

**Beetroot Wellington (vegan)** puff pastry lattice with a beetroot & soya mince filling served with roasted hasselback potatoes, beetroot sauce winter greens & green beans

**100z prime rib eye steak au poivre (+£5.00 Supplement)** with handcut fries, mushrooms, onion rings, green peppercorn sauce & dressed salad

## DESSERTS

**Fruit Sorbet (g/f) (vegan)** fresh raspberry, mango and blackcurrant sorbets

**Biscoff Biscuit Sponge Cake (vegan)** three layers of vanilla flavour & caramelised biscuit sponge layered with caramelised biscuit icing finished with caramelised biscuit crumb served with honeycomb ice cream

**Chocolate Bailey's Liqueur Cheesecake** whipped cream cheese & chocolate bailey's liqueur cheesecake on a biscuit base

**Nutella Chocolate Profiteroles** choux pastry buns filled with fresh cream with a hazelnut & chocolate sauce

**Christmas Pudding Strudel (v)** lattice pastry filled with traditional brandy pudding served with mince pie ice cream

**Clementine Crème Brûlée (g/f) (v)** zesty orange brûlée with cinnamon shortbread

**Cheeseboard (+£4.00 Supplement) (v)** our selection of seasonal cheeses, crackers, celery, apple & chutney (gluten free biscuits also available)

**3 COURSES £29.95**

(£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.** Please note 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 from the bar