



## ***DUSTY MILLER CHRISTMAS DAY 2017***

### ***Amouse Bouche***

**Naturally Smoked Haddock Croquette** piquillo pepper sauce, chorizo crisp

### ***Starters***

**Simmental Steak Tartare** fried duck egg, game chips & Mayfield's Farm toast

**Rabbit & Pork Terrine** green tomato chutney, Mayfield's farm toast & pickles

**Scottish Oak Smoked Salmon** lightly pickled cucumber,  
horseradish crème fraiche, watercress & caviar

**Handpicked Crab on Toast** white crab meat, brown crab mayo, chilli, lime & coriander

### ***Mains***

**Hertfordshire Free Range Roast Turkey** pigs in blanket,  
roast potatoes, Yorkshire pudding, buttered carrots & sprouts

**Simmental Fillet Steak** dauphinoise potato, mixed wild mushrooms & pancetta

**South Coast Hake Filet** Roasted root vegetables & red wine sauce  
**vegetarian option available on request**

### ***Puddings***

**Date & Ginger Cake** Just Dawlicious cinnamon ice cream

**Suffolk Christmas Pudding** Brandy cream

**Spiced Williams Poached Pear** Mince pear ice cream

**Just Dawlicious Clementine** ice cream & biscotti

**British Cheese Board** British cheese selection, crackers, Green tomato chutney

Tea and filter coffee

Mince pies

£80 per person Children under 10 £40

### **We Source Locally Where We Can**

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**Meat & Poultry**, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; **BREAD** is baked by Mayfield Farm Bakery. Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth; **Dawlicious Ice Cream**, made by Claire herself on the family run farm in Hertford Heath.

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## Reservation form

Name of booking:	
Contact number:	
Number in party:	
	Adults ..... Children.....

Pre-order your prosecco £27 per bottle Enter amount in box below  Bel Star <input style="width: 30px; height: 20px;" type="text"/>  Bel Star Rose <input style="width: 30px; height: 20px;" type="text"/>	<i>Steak tartare</i>	<i>Terrine</i>	<i>Smoked salmon</i>	<i>Crab on toast</i>	<i>Roast turkey</i>	<i>Filet steak (plus cooking)</i>	<i>Halibut</i>	<i>Vegetarian</i>	<i>Date &amp; ginger cake</i>	<i>Poached pear</i>	<i>Christmas pud</i>	<i>Cheese</i>
<b>Guest name</b>												
<b>Total</b>												

Please fill in your pre-order above, if children options are required we will be in touch to let you know the options.  
Please also let us know of any dietary requirements.

A deposit of £10 per person is payable within 1 week of a provisional booking being made. We are unable to guarantee your booking without this. Please send us your pre-order 2 weeks before your reservation date.