

# FESTIVE MENU

## STARTERS

### TOMATO & BASIL SOUP\* (V)

Finished with balsamic glaze and sour cream, served with foccacia  
Vegan option available (VE)

### CHICKEN LIVER & BRANDY PARFAIT\*

Served with cherry & sloe gin chutney, toasted breads

### BAKED CHEDDAR MUSHROOMS (V)

Creamy Cheddar cheese & spinach sauce, toasted breads

### PRAWN & AVOCADO COCKTAIL\*

Fresh avocado, baby gem lettuce, Bloody Mary sauce

## MAINS

### THE STEAK EXPERIENCE *by the Masters of Steak*

Our steaks are served with parsley butter, balsamic-glazed tomato\*, onion loaf, your choice of steak sauce and lettuce wedge dressing.

#### YOUR STEAK, YOUR WAY

##### 1 Choose how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	A hint of pink
WELL DONE	Brown throughout

##### 2 Choose a steak sauce

- Beef dripping sauce
- Porcini Mushroom & Black Garlic
- Tomato & garlic chimichurri
- Rich red wine sauce\*
- Three peppercorn\*
- Classic béarnaise\*

##### 3 Choose a wedge dressing

- Bacon & honey mustard
- Caesar & garlic croutons
- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette

##### 4 Choose your side

- Seasoned fries
- Thick cut chunky chips +£1
- Baby new potatoes
- Sautéed greens

### BLACK ANGUS PRIME RUMP 7oz

A firm texture and rich flavour. *Recommended medium*

### BLACK ANGUS SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture. *Recommended medium rare* £4.50 supplement

### 30 DAY AGED RIBEYE 12oz

Bursting with flavour. *Recommended medium* £7.50 supplement

### 30 DAY AGED FILLET 8oz

The most tender steak. *Recommended rare* £10 supplement

### HAND-CARVED TURKEY\*

Hand-carved turkey breast with lemon & thyme stuffing wrapped in bacon, crispy roast potatoes, carrots, Brussels sprouts, roasted parsnips and cauliflower cheese. Served with a roast chicken dripping gravy

### ROOT VEGETABLE WELLINGTON (VE)

Crispy roast potatoes, Tenderstem® broccoli, carrots and roasted parsnips. Finished with pomegranate seeds and served with a rich vegan gravy

### LOADED FESTIVE BURGER

30 day aged prime beef burger, topped with pulled turkey, onion loaf, Monterey Jack cheese, lingonberry, pomegranate & ginger glaze and special recipe burger sauce. In a brioche style bun topped with a pig in blanket and served with beef dripping sauce for dipping

### GRILLED SALMON FILLET\*

Served with a seafood bisque & Prosecco sauce, crushed potatoes and Tenderstem® broccoli

## Festive Sides

### ENJOY ANY 3 SIDES FOR £10

#### Roast potatoes

with beef dripping gravy 3.75

#### Pigs in blankets

with sticky lingonberry, pomegranate & ginger glaze 3.95

#### Truffled cauliflower cheese (V)

cheddar & garlic sauce, truffle-infused oil 3.95

#### Winter spiced braised red cabbage\* (VE)

redcurrant jelly, elderberry jus, dried cranberries and cinnamon 3.75

#### Glazed roast parsnips (VE)

served with pomegranate seeds and crispy sage leaves 3.75

## DESSERTS

### APPLE & DAMSON CRUMBLE (V)

With vanilla ice cream  
Vegan option available (VE)

### CHRISTMAS CHOCOLATE BROWNIE (V)

Served warm with a rich Belgian chocolate sauce and vanilla bean ice cream. Topped with a festive chocolate and dusted with gold powder

### MIXED FRUIT & KUMQUAT CHRISTMAS PUDDING\* (V)

Served with a warm brandy sauce

### SALTED CARAMEL PROFITEROLE SUNDAE (V)

Vanilla bean and double chocolate ice cream topped with salted caramel profiteroles, a dark chocolate & pumpkin seed bark and drizzled with salted caramel

### TRIO OF CHEESECAKES

A trio of salted caramel, raspberry and lemon cheesecake spheres. Served on a bed of biscuit crumble and drizzled in zesty blackcurrant curd and sweet toffee sauce

Our Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 30th November until 5pm 24th December 2023. This is a promotional menu, therefore no discounts (including staff discount) or offers can be redeemed alongside it, except for Shareholder Vouchers which may be used.





Indulge together this  
**CHRISTMAS**

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MILLER & CARTER  
- STEAKHOUSE -

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Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering. Our dish range is subject to change based on availability of products.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Our fish has been carefully filleted however some small bones may remain. Weights stated are approximate uncooked weights. \* = this dish contains alcohol.