## GlUten free Christmas Day

## Luxurious four course set menu

## CANAPÉS

CHICKEN LIVER \& BRANDY PARFAIT CROSTINI* and HOUMOUS \& NOCELLARA OLIVE CROSTINI (V)

## STARTERS

## PORTOBELLO \& PORCINI MUSHROOM SOUP (V)

Finished with balsamic vinegar, served with toasted bread

## PARFAIT \& TERRINE DUO**

Duck \& chicken terrine and chicken \& brandy parfait, accompanied by cherry \& sloe gin chutney, served with toasted breads
GIANT KING PRAWNS
Sautéed in garlic butter

## MAINS

## THE STEAK EXPERIENCE by the Masters of Steake

A choice of our 30 day aged prime Fillet 8 oz or Ribeye 12 oz topped with sautéed wild scallops. Served with parsley butter, balsamic-glazed tomato*, onion loaf, your choice of steak sauce and lettuce wedge dressing

| YOUR | (1) Choose how you'd like it cooked |  | (2) Choose a steak sauce | (3) Choose a wedge dressing | (4) Choose your side |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | BLUE | Red throughout | - Beef dripping sauce | - Bacon \& honey mustard | - Seasoned fries |
| STEAK, | RARE | Mostly red with a hint of pink | - Tomato \& garlic chimichurri <br> - Rich red wine sauce* | - Long Clawson Stilton \& blue cheese | - Thick cut chunky chips <br> - Crushed baby potatoes |
|  | MEDIUM RARE | Mostly pink with a hint of red |  |  |  |
| YOUR | MEDIUM | A central pink band | - Three peppercorn** | - Garlic mayonnaise \& Grana Padano | - Sautéed greens |
| WAY | MEDIUM WELL | A hint of pink |  | - Classic vinaigrette |  |
|  | WELL DONE | Brown throughout | - Porcini mushroom \& black garlic |  |  |

SURF \& TURF RIBEYE 12oz
Bursting with flavour and topped with sautéed wild
scallops. Recommended medium

## SURF \& TURF FILLET 8oz

The most tender steak topped with sautéed wild scallops. Recommended rare

## HAND-CARVED TURKEY*

Hand-carved turkey breast with lemon \& thyme stuffing wrapped in bacon, carrots,
Brussels sprouts and green beans. Served with a rich gravy
BUTTERNUT SQUASH, CHESTNUT \& APRICOT ROAST (VE)
Maple glazed butternut squash, chestnut \& apricot roast. Served with crispy roast potatoes, carrots, Brussels sprouts and a rich gravy, finished with a sprinkle of pomegranate seeds

## GRILLED SEA BASS AND GIANT KING PRAWN*

Two sea bass fillets topped with a giant king prawn, served on a bed of dauphinoise potato, Tenderstem® broccoli and green beans. Drizzled in creamy seafood \& Prosecco sauce

## DESSERTS

LUXURY CHEESE BOARD (V)
Double Gloucester, Cenarth Brie, Coastal Cheddar and Shropshire Blue. Served with toasted bread, red onion chutney, celery and grapes

RICH BANOFFEE PIE ${ }^{\circ}(\mathrm{V})$
Biscuit base, whipped cream, caramelised banana, drizzled with toffee sauce
STICKY TOFFEE PUDDING (V)
Rich toffee \& date sponge, served warm with vanilla bean ice cream
PASSION FRUIT, PEACH \& MANGO ETON MESS (V)
Zesty fruit compote mixed with fresh whipped cream and white chocolate \& raspberry meringue clouds. Topped with a raspberry sugar crunch No other voucher or discount can be redeemed alongside our Christmas Day menu.


MILLER \& CARTER

- STEAKHOUSE -

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. ${ }^{\circ}$ Please be aware that this dish contains Wheat \& Barley - containing gluten at a level of no more than 20 ppm.
$(\mathrm{M})=$ 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. Weights stated are approximate uncooked weights. * $=$ this dish contains alcohol. Our fish has been carefully filleted however some small bones may remain. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). All our food is prepared in a kitchen where other cross contamination risks may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

