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 Steak

A choice of our 30 day aged prime Fillet 8oz or Ribeye 12oz 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	blue cheese	Thick cut chunky chipsCrushed baby potatoes
	MEDIUM RARE	Mostly pink with a hint of red	 Rich red wine sauce* 		
YOUR	MEDIUM	A central pink band	 Three peppercorn*° 	 Garlic mayonnaise & Grana Padano 	 Sautéed greens
WAY	MEDIUM WELL	A hint of pink	 Classic béarnaise* Porcini mushroom & black garlic 	Classic vinaigrette	
	WELL DONE	Brown throughout			

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° (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.

Indulge together this CHRISTMAS

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. ° Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm.

(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. 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 <u>before</u> placing your order.