CHRISTMAS DAY MENU

Luxurious Christmas Day Menu for 99.95 per person

LIMITED EDITION *festive cocktails*

Jingle Berry Sour | 11.50
Winter Berry Spritz | 11.50
Baileys Salted Caramel Martini | 11.50
Orange Velvet Martini 11.50

Please see our drinks menu for descriptions

MOËT & CHANDON

Why not add a bottle of Moët & Chandon Champagne for £50 to elevate your Christmas Day experience?

ON ARRIVAL

To share MILLER'S SOURDOUGH & BUTTER* (V)
Seeded artisan multigrain sourdough boule, served with extra virgin olive oil, balsamic vinegar glaze and salted Netherend Farm butter

STARTERS

TWICE-BAKED CAULIFLOWER & CAMEMBERT SOUFFLÉ (V)
A decadent cauliflower cheese and Barber's Cheddar soufflé, topped with Camembert and pea shoots, served with warm focaccia bread

DUCK, PORT & BRANDY PARFAIT & BON BON*
Smooth duck liver, port and brandy parfait paired with a crispy duck bon bon. Served with plum and sloe chutney and toasted ciabatta bread

PRAWN & SMOKED SALMON COCKTAIL*
Delicate king prawns and smoked salmon, served on a bed of little gem lettuce and avocado with Bloody Mary cocktail sauce

SMOKY TOMATO & VEGETABLE TART (VE)
Finished with salsa verde, pea shoots, watercress, pomegranate and radish

SLOW-ROASTED TOMATO SOUP* (V)
Finished with balsamic vinegar glaze and salsa verde, served with sourdough bread and salted Netherend Farm butter. Vegan option available

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

A choice of our prime 50 day aged steaks: Filet Mignon 10oz or Ribeye 10oz topped with sautéed scallops & samphire. Served with parsley butter or our signature butter, balsamic-glazed tomato, onion loaf and your choice of steak sauce, lettuce wedge & dressing, and side.*

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
- Béarnaise
- Rich red wine sauce*
- Three peppercorn sauce*
- Café de Paris butter sauce*
- Chimichurri

3 Choose a wedge dressing
- Bacon & honey mustard
- Spicy burnt chilli & crispy onions
- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette

4 Choose your side
- Seasoned fries
- Triple-cooked chips
- Baby new potatoes
- Sautéed greens
- Camembert mashed potato

SURF & TURF FILET MIGNON 10oz
Two 5oz tender fillets topped with sautéed scallops & samphire. *Recommended rare*

SURF & TURF RIBEYE 10oz
Rich, juicy and bursting with flavour with generous marbling throughout, topped with sautéed scallops & samphire. *Recommended medium*

TURKEY PAUPIETTE
An individual festive roulade of succulent turkey breast stuffed with pork, caramelised onion and apple stuffing, wrapped in prosciutto. Served with handmade roast potatoes, pigs in blankets, parsnip purée, roasted carrots, Tenderstem® broccoli, shredded Brussels sprouts with pancetta, cranberry sauce and our beef dripping gravy, with cauliflower cheese on the side

DUO OF DUCK*
Pan-fried duck breast paired with a crispy slow-cooked duck croquette, served with creamy dauphinoise potatoes, butternut squash and thyme purée, Tenderstem® broccoli and a rich Madeira shallot sauce

BLACK COD*
Grilled Pacific sablefish served with thinly sliced Pommes Anna potatoes, butternut squash purée, sautéed king prawns, capers, Tenderstem® broccoli and samphire, finished with an elegant champagne butter sauce

BUTTERNUT SQUASH & CHESTNUT ROAST (V)
A blend of butternut squash, pumpkin and chestnuts, finished with dried apricots and a maple flavour glaze. Served with handmade roast potatoes, parsnip purée, roasted carrots, shredded Brussels sprouts and chestnuts, Tenderstem® broccoli, gravy and creamy cauliflower cheese on the side. Vegan option available.

DESSERTS

CARAMELISED BISCUIT TORTE (VE)
Biscoff® biscuit base with a coconut-based topping, finished with Biscoff® spread and paired with berries, blood orange sorbet and passion fruit coulis

VANILLA PANNA COTTA (V)
Silky vanilla panna cotta paired with Timperley rhubarb, mixed berries and crushed amaretti biscuit

STICKY TOFFEE PUDDING (V)
Rich toffee and date sponge with warm toffee sauce, served with your choice of vanilla ice cream, custard or brandy sauce*

SELECTION OF CHEESES (V)
British Blue Stilton, creamy Camembert and Devon Cheddar served with plum and sloe chutney and cranberry and raisin toasts

HONEYCOMB & SALTED CARAMEL DELICE (V)
A buttery biscuit base with a rich salted caramel core, layered with light mascarpone mousse. Finished with whipped cream, chocolate-coated honeycomb pieces and a caramel sauce

CLASSIC CHRISTMAS PUDDING* (V)
Rich and fruity Christmas pudding served with a warm brandy sauce

MILLER'S MINIATURE CHOCOLATE YULE LOG (V)
Crafted for one, our luxurious chocolate sponge is rolled with dark chocolate mousse and salted fudge, then covered in chocolate ganache. Served with mixed berries and vanilla ice cream.

Celebrate CHRISTMAS DAY in style

MILLER & CARTER
- STEAKHOUSE -

SOCIAL BITE

This festive season, we're working with charity Social Bite to support people who are homeless and vulnerable across the UK. We welcome you to join us in supporting this cause by scanning the QR code to make a donation.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(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. * = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Biscoff® is a registered trademark of Lotus Bakeries. Alcohol is only available to over 18s. Please drink responsibly. Visit bedrinkaware.co.uk

No voucher or discount can be redeemed alongside our Christmas Day Menu.

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