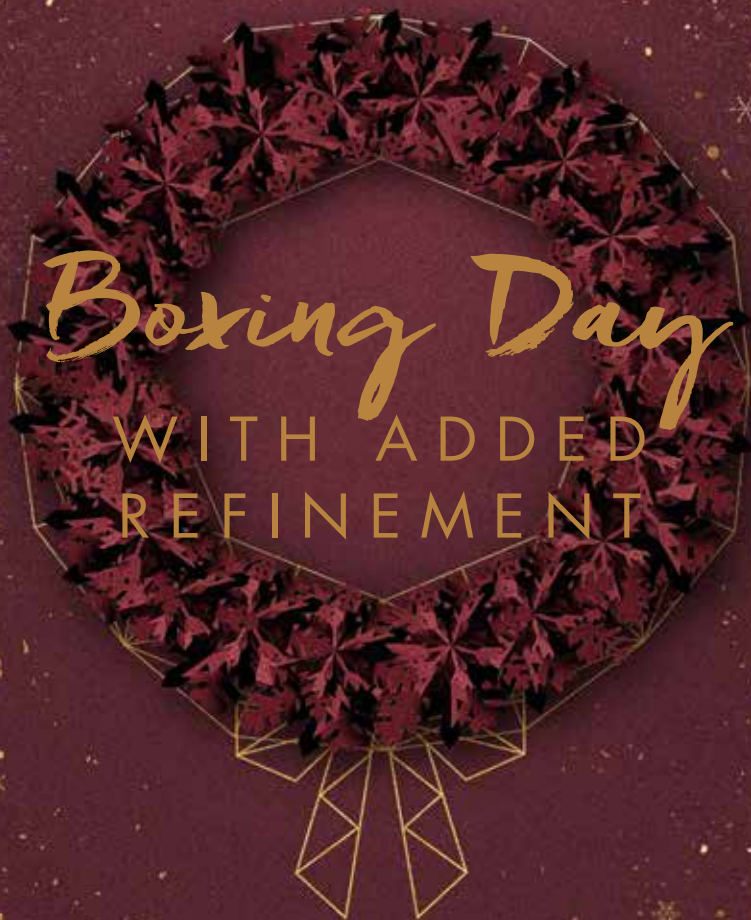


BOXING DAY MENU



MILLER & CARTER
- STEAKHOUSE -

BOXING DAY MENU

4 COURSES FOR £31.95

STARTERS

LOBSTER, SAMPHIRE & LEMON MASCARPONE RILLETTE

Served with toasted artisan breads.

DUCK LIVER & PORT PARFAIT

Served with a cranberry & sloe gin chutney and toasted artisan breads.

TOMATO & RED PEPPER SOUP (V)

Topped with green pesto and served with toasted artisan breads.

CARAMELISED SHALLOT & GOAT'S CHEESE TART TATIN (V)

Served with a pomegranate glaze, savoury nut granola and dressed leaves.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK

Served with parsley butter, seasoned fries, our signature crispy onion loaf, roasted balsamic glazed tomato, an iceberg lettuce wedge and steak sauce of your choice.

Tailor your experience and choose one of the following expertly grilled cuts:

BISTRO RUMP 8oz

SIRLOIN 8oz

FILLET 8oz

RIBEYE 12oz

£7 supplement

£4 supplement

YOUR STEAK, YOUR WAY

Choose a wedge dressing

Bacon & Honey Mustard, Buttermilk Ranch & Croutons, Stilton & Blue Cheese or Garlic Mayonnaise & Grana Padano.

Choose a steak sauce

Beef Dripping Sauce, Porcini Mushroom & Black Garlic, Rich Bordelaise, Cracked Peppercorn or Classic Béarnaise.

GARLIC & SZECHUAN PEPPER MARINATED LAMB RUMP

Served with dauphinoise potatoes, roasted aubergine caviar, a medley of buttered greens and a rich Bordelaise sauce.

MUSHROOM, BRIE & SPINACH WELLINGTON (V)

Served with dauphinoise and homemade roasted potatoes, pomegranate glazed roasted root vegetables, braised red cabbage, buttered greens, shredded sprouts and a porcini mushroom & black garlic sauce.

SALMON & SEAFOOD MEDLEY

Salmon fillet served with pan fried scallops and tempura king prawns with a lobster & prosecco sauce on dauphinoise potatoes, chargrilled pak choi and buttered greens.

DESSERTS

RICH CHOCOLATE, CARAMEL & ORANGE DOME (V)

A rich chocolate ganache dome, served with freshly whipped cream, rich chocolate sauce, fresh berries and gold sugar tuile.

GINGER, SALTED CARAMEL & PEAR PUDDING (V)

Served with vanilla bean custard.

CHEESE BOARD (V)

A selection of Double Gloucester, Shropshire Blue and Somerset Camembert served with savoury seed & nut biscuits, cranberry & sloe gin chutney, celery and grapes.

CARAMEL BISCUIT VANILLA CHEESECAKE (V)

Served with gold sugared berries and rich toffee fudge sauce.

COFFEE & LUXURY MACAROONS (V)

Our Boxing Day menu is available all day on the 26th December only. A deposit of £10 per person is required at the time of booking for tables of five or more. Deposits are non-refundable if your table is cancelled or amended within seven days prior to visit.

All our food is prepared in a kitchen where cross contamination 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. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.