

CHRISTMAS DAY MENU

Christmas Day

WITH ADDED
INDULGENCE

MILLER & CARTER
- STEAKHOUSE -

CHRISTMAS DAY MENU

5 COURSES FOR £68.95

STARTERS

TOMATO & RED PEPPER SOUP

Topped with balsamic glaze and Grana Padano crumb, served with toasted artisan breads.

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

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

DUCK LIVER & PORT PARFAIT

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

KING PRAWN, LOBSTER & AVOCADO COCKTAIL

Served with crispy pancetta crumb, tempura samphire, homemade tomato & red pepper salsa and our own cocktail sauce.

SORBET

CHAMPAGNE SORBET (V)

A refreshing sparkle to cleanse your palate.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED PRIME STEAK & SEAFOOD DUO

A choice of our 12oz Ribeye or 8oz Fillet, topped with a pan-fried atlantic scallop & king prawn skewer.

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

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.

HAND CARVED ROAST TURKEY

Hand carved turkey breast served with dauphinoise and homemade roasted potatoes, pomegranate glazed roasted root vegetables, braised red cabbage, buttered greens, shredded sprouts with pancetta, clementine & fig stuffing, Cumberland pig in blanket and a rich chicken dripping gravy.

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 scallop and tempura king prawns, with a lobster & prosecco sauce on dauphinoise potatoes, chargrilled pak choi and buttered greens.

DESSERTS

KUMQUAT & ALMOND CHRISTMAS PUDDING (V)

Served with a luxury Grand Marnier custard and a zesty orange curd.

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.

WHITE CHOCOLATE & RASPBERRY MERINGUE

Served with a refreshing strawberry & prosecco sorbet, homemade orange cream, glazed fresh berries and raspberry sugar crunch.

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.

COFFEE & LUXURY MACAROONS (V)

A young guest menu is also available on Christmas Day, ask a team member for more details. A deposit of £10 per person is required at the time of booking. Deposits are non-refundable if your table is cancelled or amended. Full payment required by 30th November 2018.

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.