

❄️ FESTIVE MENU



Christmas
WITH ADDED
LUXURY

MILLER & CARTER
- STEAKHOUSE -

FESTIVE MENU

3 COURSES & A GLASS OF PROSECCO FOR £29.95

STARTERS

TOMATO & RED PEPPER SOUP (V)

Topped with green pesto and served with toasted artisan breads.

SPICED RUM BARBECUE GLAZED CLUCK & DUCK WINGS

Topped with toasted sesame seeds, served with a blue cheese dip.

LOBSTER, SAMPHIRE & LEMON MASCARPONE RILLETTE

Served with toasted artisan breads.

BAKED CHEDDAR MUSHROOMS (V)

Button mushrooms in a creamy Cheddar & spinach sauce and topped with a savoury nut granola, served with toasted artisan breads.

MAINS

THE STEAK EXPERIENCE

30 DAY AGED RUMP STEAK 8oz

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 upgrade your steak to one of the following expertly grilled cuts:

FILLET 8oz	£9.50 supplement
SIRLOIN 8oz	£4 supplement
RIBEYE 12oz	£7 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.

HAND CARVED ROAST TURKEY

Hand carved turkey breast served with dauphinoise potatoes, pomegranate glazed roasted root vegetables, shredded sprouts with pancetta, clementine & fig stuffing and a rich chicken dripping gravy.

BAKED SEABASS

Served on creamy mashed potato with lobster & prosecco sauce and buttered green vegetables.

BAKED BEETROOT & CAMEMBERT TART (V)

Puff pastry tart topped with savoury nut granola and a sweet pomegranate glaze, served with grilled tenderstem broccoli and shredded sprouts.

DESSERTS

CARAMEL BISCUIT VANILLA CHEESECAKE (V)

Served with gold sugared berries and rich toffee fudge sauce.

GINGER, SALTED CARAMEL & PEAR PUDDING (V)

Served with vanilla bean custard.

DARK CHOCOLATE TORTE (V)

Served with coconut milk sorbet, gold sugared strawberries and a rich Belgian chocolate sauce.

KUMQUAT & ALMOND CHRISTMAS PUDDING (V)

Served with warm brandy sauce and a zesty orange curd.

Our festive menu is available all day Sunday to Friday and 12 - 5 on Saturdays. Served from 22nd November to 24th December 2018. 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.