

NEW YEAR'S EVE MENU



New Year's Eve
WITH ADDED
SOPHISTICATION

MILLER & CARTER
- STEAKHOUSE -

NEW YEAR'S EVE MENU

4 COURSES & A GLASS OF PROSECCO FOR £47.95

STARTERS

CHEF'S MEAT BOARD

Sticky chipotle glazed chicken with toasted sesame seeds, beef barbacoa & dripping stuffed yorkie, duck liver & port parfait and toasted artisan breads.

BAKED CHEDDAR MUSHROOMS (V)

Button mushrooms in a creamy Cheddar & spinach sauce, served with 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.

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

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

Choose from the following steak cuts:

RIBEYE 12oz

SIRLOIN 8oz

FILLET 8oz

BISTRO RUMP 8oz

£2 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.

PANCETTA CRUSTED CHICKEN

Served with dauphinoise potatoes, a medley of buttered greens, poached egg and a rich chicken dripping gravy.

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.

GARLIC & SZECHUAN PEPPER MARINATED LAMB RUMP

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

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

GINGER, SALTED CARAMEL & PEAR PUDDING (V)

Served with vanilla bean custard.

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

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)

Our New Year's Eve menu is available on the evening of 31st December only. A deposit of £10 per person is required at the time of booking. 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.