

NEW YEAR'S EVE MENU



*New Year's Eve*  
WITH ADDED  
SOPHISTICATION

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MILLER & CARTER  
- STEAKHOUSE -

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# NEW YEAR'S EVE MENU

4 COURSES & A GLASS OF PROSECCO FOR £49.95

## 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.