

Experience Sensational

THIS CHRISTMAS DAY

MILLER & CARTER
- STEAKHOUSE -

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

° Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm. This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Our British & Irish steak is Red Tractor or Bord Bia Quality assured.

Weights stated are approximate uncooked weights. * = this dish contains alcohol. Our fish has been carefully filleted however some small bones may remain.

All calories are correct at time of menu print, live nutrition information is available online. All items are subject to availability.

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*Our Festive Menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 25th November until 24th December 2024.
This is a promotional menu, therefore no discounts or offers can be redeemed alongside it, except for Shareholder Vouchers and staff discount which may be used.
Please be aware that an optional 10% service charge will be added to the bill for tables of 8+. Please speak to your server if you would like this to be removed.*

GLUTEN FREE CHRISTMAS DAY MENU

Indulgent Christmas Day menu for £££ per person



Why not add a glass of Moët & Chandon Champagne to elevate your Steak experience?

Please refer to the drinks menu for pricing.

WHILE YOU WAIT

HOUMOUS & NOCELLARA OLIVE CROSTINI (V)

Crispy gluten free bread, smothered with creamy houmous and topped with Nocellara olive & herbs

STARTERS

HONEY GLAZED HAM HOCK TERRINE AND CHICKEN & BRANDY PARFAIT*

Hand-pressed sweet glazed ham hock terrine and full flavoured smooth chicken & brandy parfait. Served with a fruity hedgerow chutney

ROASTED RED PEPPER & TOMATO SOUP* (V)

served with a sweet and tangy balsamic vinegar & lovage pesto, served with toasted bread

BEETROOT & THYME TART (VE)

Creamy vegan cheddar alternative and thyme custard, beetroot & red onion chutney tart. Topped with watercress & pea shoots and drizzled with lovage pesto

CHARGRILLED XO KING PRAWNS*

Succulent king prawns in a XO sauce for a deep, savoury flavour sensation

MAINS

THE STEAK EXPERIENCE *by the Masters of Steak*

All of our steaks are served with parsley butter, balsamic-glazed tomato*, onion loaf, and your choice of steak sauce and lettuce wedge dressing

YOUR STEAK, YOUR WAY

1 Choose how you'd like it cooked

BLUE	Red throughout
RARE	Mostly red with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	A hint of pink
WELL DONE	Brown throughout

2 Choose a steak sauce

- Three peppercorn*^o
- Rich red wine sauce*
- Beef dripping sauce
- Bone marrow béarnaise
- Stilton & white port sauce*

3 Choose a wedge dressing

- Long Clawson Stilton & blue cheese
- Garlic mayonnaise & Grana Padano
- Classic vinaigrette
- Bacon & honey mustard

4 Choose your side

- Thick cut chunky chips +£1
- Baby new potatoes
- Seasoned fries
- Sautéed greens

SURF & TURF RIBEYE 12oz

Bursting with flavour and topped with sautéed wild scallops. Recommended medium

SURF & TURF FILLET 8oz

The most tender steak topped with sautéed wild scallops. Recommended rare

PAN-ROASTED COD LOIN

Served with dauphinoise potatoes, pea & broad bean purée, Tenderstem® broccoli. Topped with decadent saffron-infused aoli and finished with a rich tomato tapenade

TURKEY BALLOTINE WRAPPED IN PANCETTA

Succulent turkey breast stuffed with Cumberland sausage, apricot & rosemary stuffing, wrapped in pancetta. Served with handmade roast potatoes, parsnip purée, roasted carrots and Tenderstem® broccoli, shredded Brussels sprouts & pancetta and cauliflower cheese, cranberry sauce and a rich roast gravy

OYSTER MUSHROOM GALETTE (VE)*

Pastry tart filled with rich Oyster mushrooms. Served with handmade roast potatoes, parsnip purée, roasted carrots, Tenderstem® broccoli, cranberry sauce, with braised red cabbage, shredded sprouts and vegan gravy

DESSERTS

STICKY TOFFEE PUDDING* (V)

Rich toffee & date sponge finished with sticky pickled dates and vanilla bean ice cream

POACHED PEAR* (VE)

Poached pear lightly infused with saffron for delicate sweetness, served with refreshing coconut sorbet

SELECTION OF CHEESES (V)

A selection of our favourite luxury cheeses. Thomas Somerset Brie, British Blue Stilton, creamy Goats Cheese served with hedgerow chutney and toasted bread



This festive season, we're working with the charity Social Bite to support those less fortunate across the UK. We welcome you to join us in supporting this cause by simply adding a donation to your bill. Ask a team member to add any amount to your bill. Alternatively, please scan the QR code to donate through their website.

