GLUTEN FREE CHRISTMAS DAY MENU

Indulgent Christmas Day set menu



Why not add a bottle 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

A choice of our 30 day aged prime Fillet 8oz or Ribeye 12oz topped with sautéed wild scallops.

Served with parsley butter, balsamic-glazed tomato*, onion loaf, and your choice of steak sauce, lettuce wedge dressing and side.

YOUR STEAK, YOUR

WAY

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

Brown throughout

2 Choose a steak sauce

- Three peppercorn*°
- Rich red wine sauce*
- Beef dripping sauceBone 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

- Seasoned fries
- Baby new potatoes
- 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 aioli and finished with a rich tomato tapenade.

TURKEY BALLOTINE WRAPPED IN PANCETTA

WELL DONE

Succulent turkey breast stuffed with Cumberland sausage, apricot & rosemary stuffing, wrapped in pancetta. Served with handmade roast potatoes, pigs in blankets, 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 Brussels 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 Goat's 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.



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. 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). 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.

(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. Fish dishes may contain small bones. * = this dish contains alcohol. ° Please be aware that this dish contains Wheat, Barley or Oats – containing gluten at a level of no more than 20ppm