

MAKE MEMORIES THIS CHRISTMAS DAY

Our indulgent Christmas Day menu

LIMITED EDITION

festive cocktails

JINGLE BERRY SOUR
WINTERBERRY BELLINI
SPICED APPLE COOLER

Please see our drinks menu for pricing and descriptions

MOËT & CHANDON
CHAMPAGNE

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

Please see our drinks menu for pricing

WHILE YOU WAIT

BREAD & OLIVE GRAZING PLATE*

Ciabatta and sourdough bread served with Nocellara olives, bone marrow & beef dripping butter, olive oil & balsamic vinegar

STARTERS

CROXTON MANOR BAKED CHEDDAR CHEESE SOUFFLÉ (V)

Topped with Camembert, cream and herb oil, served with focaccia

CHARGRILLED XO KING PRAWNS*

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

ROASTED RED PEPPER & TOMATO SOUP (VE)*

served with a sweet and tangy balsamic vinegar, lovage pesto and toasted rosemary focaccia

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

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

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

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*
- 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
- Spicy burnt chilli & crispy onions

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*

TURKEY BALLOTINE WRAPPED IN PANCETTA

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

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

DESSERTS

MILLIONAIRE CHOCOLATE FONDANT (V)

Indulgent warm Belgian chocolate fondant with a salted caramel melting centre, served with honeycomb ice cream

CROQUE-EN-BOUCHE CHEESECAKE (V)

Passion fruit cheesecake topped with creamy profiteroles, finished with a zesty passion fruit coulis

POACHED PEAR (VE)*

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

CLASSIC CHRISTMAS PUDDING (V)*

Rich and fruity Christmas pudding served with a warm brandy sauce

APPLE TART FINE (V)

Delicate buttery puff pastry tart with layers of apple slices, drizzled with toffee sauce and topped with vanilla bean ice cream

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 cranberry & raisin toasts

SOCIAL BITE GOOD FOOD FOR A GOOD CAUSE

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. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering. Our dish range is subject to change based on availability of products.

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

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Please note: No other voucher or discount can be redeemed alongside our Christmas Day menu