



Christmas À LA CARTE

£69.95 PER PERSON



FIVE-COURSE MEAL
INCLUDES A WELCOMING DRINK

A glass of Prosecco, wine, beer, or any soft drink.

To Start

House-Baked Bread

Warm house-baked bread served with whipped salted butter and roasted garlic butter.
(G, M)

Starter

Duck Liver Parfait

Smooth duck liver parfait, red cherry preserve, and toasted brioche.
(G, M, E, SD)

Roasted Chestnut & Parsnip Soup

Velvety roasted chestnut and parsnip soup, served with warm house-baked focaccia.
(G, N)

Pan-Seared Scallops

Pan-seared king scallops, silky pea purée, crispy smoked beef, and herb butter.
(MO, M)

Slow-Braised Beef on Sourdough

Slow-braised pulled beef over toasted sourdough, finished with pickled onion, chilli, and a rich beef barbecue jus.
(G, SD)

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Mains

Chapel Steak Selection

Ribeye · Fillet · Sirloin · Bavette · D-Rump
All cuts 300g, chargrilled and cooked to your choice

Chapel Christmas Roast

Roast beef, roast turkey, and herb-roasted venison saddle, served with Yorkshire pudding, beef-dripping roast potatoes, seasonal vegetables, beef sausage in blanket, sage & onion stuffing, and rich bone gravy.
(G, M, E, SD)

Pan-Roasted Stone Bass

Stone bass fillet, fondant potato, tenderstem broccoli, and lemon & dill beurre blanc.
(F, M)

Fire-Roasted Aubergine (VG)

Fire-roasted aubergine, smoked butternut squash purée, crispy chickpeas, pomegranate, toasted seeds, and herb jus.
(N)

Sauces

Béarnaise

(M, E, MU)

Peppercorn Sauce

(M, SD)

English Mustard Cream

(M, MU)

Red Wine Jus

(SD)

Mushroom Sauce

(M, MU)

Bone Gravy

(MO, M)

House Chilli

(G, SD)

Sides

Triple-Cooked Chips

Crisp, golden triple-cooked chips.

Cauliflower Cheese

Roasted cauliflower baked in a rich cheese sauce with an aged Cheddar crust.
(M)

Bone Marrow Mash

Creamy mashed potato enriched with roasted bone marrow and rich bone gravy.
(M, SD)

Charred Hispi Cabbage

Fire-charred hispi cabbage, lemon butter sauce, finished with Parmesan
(M)

Desserts

Sticky Toffee Pudding Cheesecake

Sticky toffee pudding cheesecake, finished with toffee sauce.
(G, M, E, S)

Triple Chocolate Fudge Cake

Rich chocolate fudge cake served warm with vanilla ice cream.
(G, M, E)

Crème Brûlée

Classic vanilla crème brûlée fused with milk biscuits and strawberry jam, finished with a crisp caramelised top
(G, SD, E, M)

Chapel Ice Creams – Two Scoops

Vanilla (M) Chocolate (M) Strawberry (M) Salted Caramel (M, N)
Pistachio (N, M)

Allergens: (C) Crustaceans (D) Dairy (E) Eggs (G) Gluten (MU) Mustard (N) Nuts (MO) Molluscs (SU) Sulphites (SP)

Shellfish (F) Fish

Please inform your server of any allergies or intolerances before ordering.