

# Chapter.

KITCHEN | BAR | TERRACE



CHRISTMAS 2024

November 26<sup>th</sup> – December 21<sup>st</sup>

Tuesday to Saturday | lunch and dinner

*whole table must order | pre-order required for tables of 8+ | £25pp deposit at time of booking*

£55pp

**Celeriac and Apple Soup.** (VE)

**Blue Cheese Mousse.** (V)  
savoury biscuit shard | red onion jam | watercress

**Gin Cured Salmon.**  
cranberry gel | rye bread | samphire

**Smoked Chicken Risotto.**  
Jerusalem artichoke textures | parmesan

•

**Wild Bronze Turkey.**  
roast potato | sausage stuffing | pig in blanket | cabbage & chestnuts | cranberry jus

**Slow Cooked Cornish Lamb Shoulder.**  
fondant potato | caramelised parsnip puree | caper lamb jus

**Market Fish of the Day.**  
potato & cauliflower rosti | lemon and parsley sauce | roasted cauliflower

**Wild Mushroom & Chestnut Wellington.** (VE)  
vegetable jus | white onion puree | grilled tender stem

•

**Chapter Christmas Pudding.**  
vanilla butter | brandy sauce

**Yule Log.**  
mascarpone cream | coffee | cocoa

**Orange Crème Brulee.**  
gingerbread biscuit

**British Cheese Plate.** (£5 supplement)  
chutney | fruit | crackers

*Vegan Dessert available*

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Sprouts & chestnuts £5.00 | Honey roasted carrots & parsnips £5.00

Cheese Platter. (serves 6/8) £60.00 | Mini mince pies (5) £10.00