

# 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

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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

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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