



AT CHENESTON'S

CHRISTMAS DAY MENU

SELECTION OF HOMEMADE BREADS
Cultured English butter

DORSET CRAB SALAD
Avocado, compressed apple

SALT BAKED CELERIAC
Compressed apple, roasted yeast

LOBSTER RAVIOLO
Cauliflower, samphire, bisque





ROQUEFORT & CONFERENCE PEAR TARTLET
Port reduction, bitter leaves

HIGHLAND VENISON TARTARE
Smoked egg yolk, truffle, pickled mushroom

DUCK LIVER PARFAIT
Chicory & orange marmalade, gingerbread


POTATO & GRUYÈRE TERRINE
Smoked onion ketchup





ROASTED CROWN OF NORFOLK BRONZE TURKEY
*Sausage meat, cranberry & chestnut stuffed legs, pigs in blankets,
traditional roast vegetables, gravy*

ROASTED FILLET OF DRY AGED HEREFORD BEEF
*Braised short rib, Jerusalem artichoke, Roscoff onion, mashed potato, truffle,
red wine jus*



STUFFED DOVER SOLE
Scallop & prawn mousse, caviar, salsify, kale, champagne velouté

CELERIAC, PARMESAN & TRUFFLE PITHIVIER
Baby leeks, cranberries, chestnut, roasted sprouts



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EGGNOG PARFAIT
Cranberry

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HOMEMADE TRADITIONAL CHRISTMAS PUDDING
Brandy anglaise



ESPRESSO & CARDAMOM CUSTARD TART
Chocolate sorbet, orange



HAZELNUT PARIS-BREST
Baileys, praline, chocolate

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£325

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.