CHAPEL

CHOPHOUSE & BAR

Christmas

DAY MENU

£99.95 PER PERSON

FIVE-COURSE MEAL

INCLUDES A GLASS OF PROSECCO OR NON-ALCOHOLIC SPARKLING WINE

Upgrade to Laurent-Perrier Champagne for an additional £15

Appetiser

Roasted Parsnip & Chestnut Soup
Smooth roasted parsnip and chestnut soup, finished with cream.
(D)

Starter

Duck Liver Pâté
Berry compote, toasted sourdough and rocket salad.
(G, D)

King Prawn Cocktail
Smoked salmon, caviar, crisp lettuce and Marie Rose sauce.
(CR, F, E)

Wild Garlic Mushrooms on Toast
Sautéed wild garlic mushrooms on toasted sourdough.
(G, D)

Sauces

Béarnaise
(D, E, M)

Pepper Sauce
(M, SD)

Mushroom Sauce
(M, MU)

Bone Gravy
(MO, M)

House Chilli
(G, SD)

Mains

Chapel Steak Selection
Ribeye · Fillet · Sirloin · D-Rump
All cuts 300g, chargrilled and cooked to your choice
(D)

Traditional Christmas Roast
Beef striploin, roast turkey or wild venison; rich gravy, roast potatoes, seasonal vegetables, Yorkshire pudding and festive trimmings.
(G, E, D, C)

Festive Nut Roast
Roast potatoes, seasonal vegetables and rich vegetable gravy.
(G, N, C)

Steak Diane
Pan-seared steak with a creamy mushroom and mustard Diane sauce, crushed new potatoes and roasted cherry tomatoes.
(D, M)

Pan-Fried Salmon
Crushed new potatoes, lemon and dill hollandaise.
(F, E, D)

Cauliflower Steak
Butternut squash mash, candied walnuts and green herb oil.
(N)

Desserts

Cheesecake
Vanilla cheesecake, biscuit base and berry compote.
(G, E, D)

Profiteroles
Vanilla cream and warm chocolate sauce.
(G, E, D, S)

Sticky Toffee Pudding
Warm date sponge, toffee sauce and vanilla ice cream.
(G, E, D)

Cheese Board

Cheddar · Brie · Smoked Cheese
Served with crackers and grapes.
(G, D)

Allergens: (C) Celery (D) Dairy (E) Eggs (G) Gluten (M) Mustard (N) Nuts (MO) Molluscs (SD) Sulphites (SP) Shellfish (F) Fish (CR) Crustaceans (s) Soya (SE) Sesame (L) Lupin (MO) Molluscs

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