CHAPEL

CHOPHOUSE & BAR

Christmas

FESTIVE MENU

£75.95 PER PERSON

FIVE-COURSE MEAL

INCLUDES A WELCOMING DRINK

A glass of Laurent Perrier

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)

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.