

Christmas

DAY MENU

- Starters -

French shallot soup (v/vg available)
gruyere crouton

Seafood stew 'Cioppino'
prawns, langoustine, baby squid, mussels, clams with toasted rye bread

Roast fillet of beef with tuna sauce
45 days dry aged, lilliput capers, caviar

Braised heritage beetroot
goat's cheese mousse, mint pesto

- Mains -

A trio of Christmas roasts
Surrey farm rump of beef, Honey glazed gammon, Roast turkey crown
All roast served with beef tallow potatoes, parsnip purée, braised red cabbage, carrots, creamy brussels sprouts, pigs in blankets, a giant Yorkshire pudding, gravy

Grilled monkfish salsa verde
lyonnaise potatoes, roasted fennel, braised shallots

Vegan strudel (vg)
roasted mediterranean vegetables, chickpeas, napoli sauce

- Desserts -

Christmas pudding, brandy sauce, cherries
Burnt basque cheesecake, mixed berry compôte, honeycomb
Chocolate delice, pistachios, cherries, raspberry sorbet
Lemon tart, coconut ice-cream (vg)
Trio of New Forest Ice cream

Adults £95 (3 courses), Children £45 (for 2 courses)
Toddlers (under 5) £25 for roast and ice cream



THE CHAPTER HOUSE

- full payment of the meal is to be made upon confirmation (non-refundable from 10 December 2024)
- we will need a pre-order by 10 December at the latest (any alterations to be made and receipt thereof confirmed via e-mail)
 - a 10% service charge is levied on all Christmas bookings
- ALL menu items can be gluten free on request - please advise of any allergies or dietary requirements in writing on the pre-order form
- all communication regarding your party is also to be made via e-mail on info@thechapterhouseuk.com
- we are taking bookings for 12 noon and 3pm (please also note that the pub will close at 6pm)
- please note all 12 noon bookings will need to vacate their tables by 2.30pm