



Christmas Parties

Starters

Red lentil and roast butternut squash soup (Vg)
basil oil and prestige baguette

Pork and turkey terrine
picked shallots, apple compôte, toasted brioche

Wild mushrooms on toasted sourdough (V)
spinach, grana padano

Salmon gravadlax and beetroot carpaccio
dill-mustard sauce, herbed croutons

Mains

Roast turkey crown
Beef tallow potatoes, parsnip purée, braised red cabbage, carrots,
pigs in blankets, sausage stuffing and gravy

8oz Surrey Farm sirloin steak (£3 supplement)
portobello mushroom, roast vine tomato, skin on fries, peppercorn sauce

Scottish salmon and dill beurre blanc
crushed baby potatoes, green vegetables

Wild mushrooms and lentil Wellington (Vg)
baked sprouts, broccolini, carrots, vegan gravy

Desserts

Christmas pudding
brandy sauce and glace cherries

Raspberry and white chocolate cheesecake
home made honeycomb

Belgian waffle
caramel ice cream, toffee sauce, flaked almonds

Lemon tart (Vg)
vanilla ice cream

MONDAY TO WEDNESDAY 2 COURSES - £29 / 3 COURSES - £34
THURSDAY TO SATURDAY 2 COURSES - £31 / 3 COURSES - £36

*Please note - all dishes (except Vegan Wellington) can be made Gluten Free
(Please advise any dietary requirements on pre-order sheet)*



THE CHAPTER HOUSE

- minimum 6 people for the festive party menu
- a deposit of £10 per person is required at the time of making the booking
- confirmation of numbers 14 days prior to function at which point the deposit becomes non-refundable
- we will charge for the number confirmed or the number attending, whichever is greater
- we will need a pre-order for all party bookings 14 days prior to your function
- a 10% discretionary service charge is levied on all Christmas parties
- all communication regarding your party is to be made via e-mail on info@thechapterhouseuk.com