



Christmas Parties '26

Starters

Roasted root vegetable soup, herb oil, prestige baguette (Vg)
Ham hock terrine, red onion jam, pickles, focaccia
Pumpkin and ricotta tortelloni, butternut squash velouté, pine nut and sage butter (V)
Gin and dill-cured salmon, green apple, beetroot, horseradish cream, rye 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, portobello mushroom, roast vine tomato, skin-on fries, peppercorn sauce (£3 supplement)
Med-style seabass, herb-roasted baby potatoes, green vegetables
Wild mushroom, spinach and beetroot Wellington, crispy kale, glazed carrots, red wine sauce (Vg)

Desserts

Christmas pudding, brandy crème Anglaise, cherries
Burnt Basque cheesecake, honeycomb, berries
Sticky toffee pudding, vanilla ice cream, warm toffee sauce
Lemon tart, vanilla ice cream (Vg)
Wedge of stilton, truffle honey, crackers

Monday to Wednesday 2 Courses - £29.95 / 3 Courses - £35.95
Thursday to Saturday 2 Courses - £31.95 / 3 Courses - £37.95

Please note - all dishes (except the Tortelloni, Vegan Wellington and Sticky toffee pudding) 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