



Christmas Day '26

Starters

Cured fillet of beef, anchovy sauce, lilliput capers, balsamic caviar
Pumpkin and ricotta tortelloni, butternut squash velouté, pine nut and sage butter (V)
Black tiger prawns and crayfish, lobster bisque, sun-dried tomato, garlic focaccia
Beetroot tartare, charred asparagus, crispy chickpeas, almond cream (Vg)

Mains

- A TRIO OF CHRISTMAS ROASTS -

Surrey farm rump of beef, Honey glazed gammon, Roast turkey crown
Served with tallow potatoes, parsnip purée, braised red cabbage, carrots, pigs in blankets, stuffing, giant Yorkshire pudding, creamy brussels sprouts and gravy
Wild mushroom, spinach and beetroot Wellington, crispy kale, glazed carrots, red wine sauce (Vg)
Roast cod fillet, lemon beurre blanc, fondant potato, caramelised fennel, asparagus, herb oil
Slow-braised lamb shoulder, garlic and herb potato purée, charred hispi cabbage, red wine jus

Desserts

Christmas pudding, brandy crème anglaise, cherries
Burnt Basque cheesecake, honeycomb, berries
Sticky toffee pudding, vanilla ice cream, warm toffee sauce
Dark chocolate mousse, cocoa nibs, dry citrus
Lemon tart and vanilla ice cream (Vg)
Wedge of stilton, truffle honey, crackers

Adults £95 (3 courses)

Children U12 (Garlic bread, Roast + Dessert) £45 | Toddlers U5 (Roast + Ice cream) £25

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

- £45 deposit per person required upon confirmation (non-refundable from 10 December)
- we will need a pre-order by 10 December at the latest
- 10% service charge will be added to your bill
- all communication 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