



Chamberlain's Restaurant

Christmas Set Menus

Menu 1

Starters

Scottish Oak Smoked Salmon

Garnished with capers, red onion, lemon & crème fraiche

Foie Gras & Chicken Liver Parfait

Garnished with mandarin jelly & toasted brioche

Warm Salad of Wild Mushrooms

With crispy poached egg & parsnip

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & gravy

Grilled Fillet of Sea Bream

With crushed new potato, spinach, champagne & saffron sauce

Roasted Breast of Chicken

Garnished with roasted pumpkin risotto & sage jus

Savoy Cabbage

Stuffed with chestnuts, celeriac & truffle butter sauce

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Crème Brûlée

With raspberry compote

Mulled Wine Poached Pear

With black berry sorbet & poppy seed crisp

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/43.50 per person

4 courses/47.50 per person



Menu 2

Starters

Game Pie

With Cumberland sauce

Scottish Oak Smoked Salmon

Garnished with prawn Marie Rose & melba toast

Salt Baked Heritage Beetroot

With goats cheese cannelloni

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & rich gravy

Roasted Loin of Pork

Fondant potato, black pudding, Brussels Sprouts & cider sauce

Tournedos of Cod

With mousseline potato, lobster, buttered kale & lobster cream

Curry Glazed Cauliflower

Garnished with cous cous, lime pickle, cucumber ketchup, poppadoms & coriander

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Apple Tarte Tatin

With Bourbon vanilla ice cream

Valrhona Chocolate Tart

With mandarin sorbet

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/45.50 per person

4 courses/49.50 per person



Menu 3

Starters

Crab Salad

With cucumber ribbons, crispy rye bread & crème fraiche

Ballotine of Foie Gras

With melon chutney & spiced bread

Tart of Ceps & Wild Mushrooms

With sherry vinegar dressing

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & rich gravy

Half Lobster Thermidor

Served with hand cut chips & French beans

Roasted Fillet Steak

With Anna potato, roasted shallot & truffle butter sauce

Winter Vegetable & Goats Cheese Wellington

Served with thyme sauce

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Spicy Roasted Pineapple

Rum Baba & crème Chantilly

Assiette of Chocolate

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/59.50 per person

4 courses/63.50 per person



Chamberlain's Christmas Party Terms & Conditions

Menu

For parties up to 8 people guests will be able to select from the set menu chosen on the day of the event.

For parties of 9 people and above, the menu and each individual choice must be pre-ordered 72 hours prior to the event.

(Dietary requirements will need 72 hours' notice)

If requested, we would be happy to create a tailor-made menu using a combination of the dishes on the set menus and this will be quoted at an individual price.

(The three starters, four mains and three desserts)

A menu table plan is attached for you to fill in your guests individual choices.

Deposit / Cancellation

A 50% deposit is required for parties of 8 or more to secure your reservation.

A full refund will be given upon receipt of a 72 hour written cancellation for the entire booking or individuals, after this time no refunds will apply.

Thank you for choosing Chamberlain's. We look forward to providing you with a great service for your Christmas party and hope that having experienced our personal level of service, like many of our existing customers; you will want to return again.