

## Christmas Set Menus

### Menu 1

#### Starters

##### **Scottish Oak Smoked Salmon**

Capers, red onion, lemon & crème fraiche

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##### **Foie Gras & Chicken Liver Parfait**

Mandarin jelly & toasted brioche

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##### **Warm Salad of Wild Mushrooms**

Crispy poached egg & parsnip

#### Mains

##### **Traditional Roast Turkey**

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

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##### **Grilled Fillet of Sea Bream**

Crushed new potato, spinach, champagne & saffron sauce

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##### **Roasted Breast of Chicken**

Roasted pumpkin risotto & sage jus

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##### **Savoy Cabbage**

Stuffed with chestnuts, celeriac  
& truffle butter sauce

#### Desserts

##### **Chamberlain's Homemade Christmas Pudding**

With brandy sauce

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##### **Crème Brûlée**

With raspberry compote

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##### **Mulled Wine Poached Pear**

Black berry sorbet & poppy seed crisp

#### Cheese Course

### Selection of Cheese & Accompaniments

#### Coffee, Tea & Mince Pies

**3 courses/44.00 per person**

**4 courses/48.00 per person**

## Menu 2

### Starters

#### **Pressed Terrine of Game**

Toasted sour dough, pear chutney

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#### **Scottish Oak Smoked Salmon**

Prawn Marie Rose & melba toast

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#### **Salt Baked Heritage Beetroot**

Goats cheese

### Mains

#### **Traditional Roast Turkey**

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

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#### **Roasted Loin of Pork**

Fondant potato, black pudding, Brussels Sprouts & cider sauce

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#### **Tournedos of Cod**

Mousseline potato, lobster, buttered kale & lobster cream

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#### **Chestnut & Black Cabbage Risotto**

### Desserts

#### **Chamberlain's Homemade Christmas Pudding**

With brandy sauce

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#### **Apple Tarte Tatin**

Bourbon vanilla ice cream

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#### **Valrhona Chocolate Tart**

Mandarin sorbet

### Cheese Course

#### **Selection of Cheese & Accompaniments**

#### **Coffee, Tea & Mince Pies**

**3 courses/46.00 per person**

**4 courses/50.00 per person**

## Menu 3

### Starters

#### Crab Salad

Cucumber ribbons, crispy rye bread & crème fraiche

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#### Ballotine of Foie Gras & Confit Duck

Melon chutney & spiced bread

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#### Tart of Ceps & Wild Mushrooms

Sherry vinegar dressing

### Mains

#### Traditional Roast Turkey

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

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#### Half Lobster Thermidor

Hand cut chips & French beans

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#### Roasted Fillet Steak

Anna potato, roasted shallot & truffle butter sauce

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#### Winter Vegetable & Goats Cheese Wellington

Served with thyme sauce

### Desserts

#### Chamberlain's Homemade Christmas Pudding

With brandy sauce

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#### Sticky Toffee Pudding

Vanilla Ice Cream

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#### Assiette of Chocolate

### Cheese Course

#### Selection of Cheese & Accompaniments

#### Coffee, Tea & Mince Pies

3 courses/60.00 per person

4 courses/64.00 per person