



Christmas Day

Starters

Double baked cheese soufflé
gruyere, aged parmesan

Hand-dived scallops
cauliflower purée, pomegranate, smoked guanciale

Seared carpaccio of beef
horseradish cream, prosciutto, lilliput capers

Braised heritage beetroots (Vg)
pickled walnuts, asparagus, citrus sauce

Mains

A trio of Christmas roasts
Surrey Farm rump of beef, Honey glazed gammon and Roast turkey crown
All served with tallow potatoes, parsnip purée, braised red cabbage, carrots,
pigs in blankets, stuffing, giant Yorkshire pudding, creamy brussels sprouts, gravy

Fillet of hake and lobster sauce
duchess potatoes, roast fennel, greens

Pistachio crusted lamb rump
dauphinoise potatoes, broccolini, red wine jus

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

Desserts

Christmas pudding
brandy sauce, glace cherries

Raspberry and white chocolate cheesecake

Belgian waffle
caramel ice cream, toffee sauce, flaked almonds

Lemon tart, vanilla ice cream (Vg)

£95 ADULTS (3 COURSES) | £45 CHILDREN U12 (2 COURSES) | £25 TODDLERS U5 (ROAST + ICE CREAM)

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



THE CHAPTER HOUSE

- £40 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