



# CHALET

# menu

## TO START

### **Creedy Carver chicken & tarragon terrine**

Piccalilli, onion loaf

### **Gin cured salmon**

Pickled heritage carrot, horseradish mayo, chilli

### **Jerusalem artichoke soup**

Truffle, wild mushroom, Parmesan (v)

### **Sweet potato & spinach falafel**

Cumin hummus, pomegranate (v+)

## THE MAIN EVENT

### **Roast free-range bronze turkey**

Lemon & garlic stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

### **Stokes Marsh Farm slow-braised beef short rib**

Roast sea salt potatoes, spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots

### **Butternut squash, goat's cheese, spinach & red onion tart**

Spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots (v)

### **Baked seabass**

Olives & chermoula, samphire, tomato & herb butter sauce



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## DESSERT

### **Christmas pudding**

Brandy sauce, kirsch cherries (v+)

### **Caramel & chocolate cremeux**

Almond, cocoa sponge, blackberries

### **Raspberry & melon bavaois**

Mango sorbet, lime jelly

### **Mincemeat crumble tart**

Honeycomb ice cream

## Three courses 60

Including a glass of Champagne on arrival

v denotes vegetarian dishes, ve denotes vegan dishes

v+ denotes a dish that can be made vegan friendly

If you have an allergy or dietary requirements

please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%