

CHARTWELL RESTAURANT

Sunday Lunch

STARTERS

Roasted Parsnip & Apple Soup £7

Chestnut crumb, Truffle oil, Sourdough
(V) (GF Option)

Winter Prawn Cocktail £9

Lettuce, Marie Rose Sauce, Pomegranate, Bread
(GF)

Chicken Liver Pâté £9

Cranberry and port compote, toasted brioche
and dressed leaves

MAIN COURSE

all our roasts are served with garlic & thyme roast potatoes, seasonal greens, roasted
celeriac puree, maple glazed carrot, a giant Yorkshire pudding & lashings of beer gravy

Roast Breast of British Turkey

Pigs in blanket, stuffing (GF Option)

Roast Rump of Beef

Horseradish cream (GF Option)

Pork Belly with Crackling

Apple sauce (GF Option)

Pan-Fried Sea Bass Fillet

White wine sauce (GF Option)

Vegetable Wellington

Red Wine Gravy (V)

SIDES

Cauliflower Cheese (GF)(V)(VE) £5

Honey-roasted parsnips & Chantenay carrots (GF)(V)(VE) £5

Brussels sprouts, chestnuts, bacon (GF) £5

Braised red cabbage, apple, cinnamon (GF)(V)(VE) £5

Sage and onion stuffing balls (V) £5

DESSERTS

Christmas Pudding £8

Brandy Sauce (V)

Spiced Rum Crème Brûlée £8

Cinnamon Shortbread (V)

Lemon Tart with Italian Meringue £8

Raspberry Coulis, Candied Zest (V)

Valrhona Chocolate Delice £8

Salted Caramel (V)

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

Please inform your server of any allergies or dietary requirements. A 10% service charge applies.

Family of Four offer: 2 adults + 2 children under 16, Sundays only, subject to availability.