

CHARTWELL RESTAURANT

Festive A La Carte Menu

STARTERS

Truffle & Wild Mushroom Velouté £7

Chive Oil, Artisanal Sourdough Bread
(V) (GF Option)

Winter Prawn Cocktail £9

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

Gin Cured Salmon Gravlax £11

Dill, Crème Fraiche, Pickled Cucumber Ribbons, Rye Crostini

Game Terrine with Cumberland Sauce £9

Brioche, Pickled Winter Vegetables

MAIN COURSE

Christmas Roast Turkey £24

Traditional Festive Trimmings
(GF Option)

Vegetable Wellington £25

Puff Pastry, Mushrooms, Chestnuts, Spinach, Cranberries,
Root Vegetables, Red Wine Gravy (V)

Rosemary & Garlic Roast Beef Sirloin £27

Yorkshire Pudding, Horseradish Cream, Duck Fat Roast
Potatoes, Seasonal Vegetables

Penne Roasted Sprouts & Stilton £19

Caramelised Brussel Sprouts, Roasted Walnuts, Stilton
Sauce, Shallots, Thyme (V)

Ballotine of Free- Range Chicken £25

Pancetta, Leek Mousse, Potato Gratin,
Tarragon Jus

Roast Butternut Squash & Sage Ravioli £19

Brown butter, Pine Nuts, Parmesan
(V)

Pan Seared Sea Bass Fillet £26

Champagne Sauce, Saffron Fondant Potato, Samphire
(GF)

Ham & Waldorf Salad £19

Honey Glazed Ham, Apples, Celery, Walnuts, Grapes,
Mixed Leaves, Mustard Mayonnaise (GF)

SIDES

Roasted root vegetables (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, Candies Zest (V)

Valrhona Chocolate Delice £8

Salted Caramel (V)

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

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print