

Cheffins Christmas Menu

FRESH LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad (GF)

JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut and Micro Greens | Honey Mustard Dressing (GF/V)

CHICKEN LIVER PARFAIT

Peach and Fig Chutney | Melba Toast

STEAMED KING PRAWNS

Cherry Tomato and Basil Jus | Crispy fried Crab Bon Bon (GF*)

SMOKED SALMON

Sour Cream | Blinis | Green Apple Salad (GF*)

FRESH ROASTED CROWN OF ENGLISH TURKEY

(Carved from the Trolley)

Sage & Onion Stuffing | Fresh Chipolata Sausage | Roast Potatoes | Seasonal Vegetables (GF*)

DUO OF BEEF

Fillet of Beef | Pave of Beef Feather Blade | Dauphinoise Potato | Spinach | Rainbow Carrots | Beef Jus (GF*)

FILLET OF FRESH SALMON

Crushed New Potatoes with Fresh Crab meat and Parsley | Hollandaise Sauce (GF*)

PEA AND ROASTED SHALLOT TORTELLINI

Tomato Sauce | Rocket Pesto & Crumbled Stilton (GF/V)

PAN SEARED COD AND MOREL MUSHROOMS

Fava Beans | Smoked Pancetta | Pea Puree | Dill Virgin Oil (GF)

HONEY & SAGE CRISPY BAKED PORK BELLY

Creamed Spinach | Seasonal Vegetables | Pork Jus

HOME MADE CHRISTMAS PUDDING

Creamy Cinnamon | Brandy Sauce

STRAWBERRY ETON MESS

CRÈME BRULÉE

MILK CHOCOLATE TART

Pistachio Ice Cream

MATURE CHEDDAR COLSTON BASSETT STILTON

Grapes | Biscuits | Quince

£32 PER PERSON

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT.
10% Discretionary charge will be added to the bill on parties over 10 people



Cheffins Early Bird Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

CLASSIC PRAWN COCKTAIL

Mary Rose | Lemon Wedge (GF)

CHICKEN & DUCK LIVER PATE

Hot Toast | Black Butter Compote (GF*)

HERITAGE TOMATO COCKTAIL

Cucumber Sorbet | Toasted Hazelnuts | Pesto | Buffalo Mozzarella | Feta Cream Dressing (V/GF)

CRISPY SQUID

Chilli | Salt | Pepper (GF)

DINGLEY DELL BELLY PORK

Carved From the Trolley | Roasted Potatoes | Festive Vegetables (GF)

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Radish | Croutons (GF*)

CHICKEN BREAST

Chorizo | Sweetcorn Puree | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF)

SMOKED DUCK BREAST SALAD

Poached Egg | Pickled Mushrooms | Asparagus | Toasted Hazelnuts | Honey Mustard Dressing (GF)

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

STEAK AND KIDNEY PIE

Chips and Peas

SELECTION OF DESSERTS

2 COURSES £14.90

3 COURSES £16.90

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Cheffins Set Lunch Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

CLASSIC PRAWN COCKTAIL

Mary Rose | Lemon Wedge (GF)

CHICKEN & DUCK LIVER PATE

Hot Toast | Black Butter Compote (GF*)

HERITAGE TOMATO COCKTAIL

Cucumber Sorbet | Toasted Hazelnuts | Pesto | Buffalo Mozzarella | Feta Cream Dressing (V/GF)

CRISPY SQUID

Chilli | Salt | Pepper (GF)

DINGLEY DELL BELLY PORK

Carved From the Trolley | Roasted Potatoes | Festive Vegetables (GF*)

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Radish | Croutons (GF*)

CHICKEN BREAST

Chorizo | Sweetcorn Puree | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF*)

SMOKED DUCK BREAST SALAD

Poached Egg | Pickled Mushrooms | Asparagus | Toasted Hazelnuts | Honey Mustard Dressing (GF)

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

STEAK AND KIDNEY PIE

Chips and Peas

SELECTION OF DESSERTS

2 COURSES £14.90

3 COURSES £16.90

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Cheffins Set Menu

LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

HERITAGE TOMATO COCKTAIL

Cucumber Sorbet | Toasted Hazelnuts | Pesto | Buffalo Mozzarella | Feta Cream Dressing (V/GF)

CHICKEN & DUCK LIVER PATE

Hot Toast | Black Butter Compote (GF*)

FRESH ASPARAGUS

Poached Egg | Hollandaise Sauce

STEAMED SALMON FILLET

Fromage Blanc | Beetroot | Grapefruit | Faux Caviar (GF*)

CRISPY SQUID

Chilli | Salt | Pepper (GF)

POACHED SALMON SALAD

Poached Egg | Baby Gem Lettuce | Tomato | Cucumber | Radish | Croutons (GF*)

DINGLEY DELL BELLY PORK

Carved From the Trolley | Roasted Potatoes | Festive Vegetables (GF*)

AGED SIRLOIN STEAK

Au Poivre Sauce | Chips | Green Beans

FRESH BREAM FILLET

Crushed Potatoes | Fresh Garden Herbs | King Prawn Butter Sauce (GF)

CHICKEN BREAST

Chorizo | Sweetcorn Puree | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF*)

FISH & CHIPS

Cod in Beer Batter | Hand Cut Chips | Tartar Sauce

HANDMADE GARDEN PEA AND ROASTED SHALLOT TORTELLINI

Tomato & Pesto Sauce | Pea Puree | Roasted Onions | Pea Shoots | Fresh Basil | Mature Chive Oil (V)

SELECTION OF DESSERTS

2 COURSES £26.00

3 COURSES £30.00

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