

Cheffins Christmas Day Menu

A GLASS OF CHAMPAGNE ON ARRIVAL

FRESH LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

SMOKED SALMON

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

CHICKEN LIVER PARFAIT

Peach and Fig Chutney (GF*)

CLASSIC CARPACCIO OF BEEF

Fresh Lemon | Salt | Pepper | Mustard | Parmesan Cheese | Olive Oil | Salad (GF*)

JUICY ROASTED BEETROOT AND GOATS CHEESE

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

GOLDEN FRIED CRISPY DUCK EGG

Bacon Butter Sauce | Spinach & Mushrooms | Chive Vinaigrette

CLASSIC PRAWN COCKTAIL

Mary Rose Sauce

IRISH GRASS FED FILLET STEAK

Triple Cooked Chips | Spinach | Peas (GF)

PAN SEARED COD PARIS BROWN MUSHROOMS

Fava Beans | Smoked Pancetta | Pea Puree | Dill and Chivas Split Dressing (GF)

GOLDEN HIND FREE-RANGE TURKEY

Chipolatas | Sage & Onion Stuffing | Festive Trimmings (GF)

GARDEN PEA AND SHALLOT TORTELLINI

Tomato & Sweet Red Pepper Sauce | Rocket Pesto & Crumbled Stilton (V)

ROASTED RUMP OF LAMB

Garlic Creamed Spinach | Crispy Parmentier Potatoes | Roasted Spring Onions | Sweet Pea Puree | Lamb Jus (GF)

PAN FRIED SEABASS

Fricassee of Vegetables | Atlantic Prawns | Meuniere Sauce (GF)

DINGLEY DELL SLOW ROASTED BELLY PORK

(Carved from the Trolley)

Roasted Potatoes | Festive Vegetables | Crackling (GF*)

TO FOLLOW

SELECTION OF DESSERTS AND CHEESES

£80 Per Adult / £40 Per Child

GF=GLUTEN FREE/VG=VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

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



Cheffins Set Menu

FRESH LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

JUICY ROASTED BEETROOT AND GOATS CHEESE

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

CHICKEN LIVER PARFAIT

Peach and Fig Chutney | Melba Toast

GOLDEN FRIED CRISPY DUCK EGG

Bacon Butter Sauce | Spinach & Mushrooms | Chives Vinaigrette

SMOKED SALMON

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

DINGLEY DELL OVEN ROASTED PORK BELLY

(Carved from the Trolley)

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

DUO OF BEEF

Fillet of Beef | Beef Feather Blade | Potato Terrine | Spinach | Cauliflower Puree | Rainbow Carrots | Beef Jus (GF*)

FILLET OF FRESH SALMON

Crushed New Potatoes | Fresh Crab Meat | Parsley | Hollandaise Sauce | Pea Shoots (GF*)

ROASTED SHALLOT GARDEN PEA TORTELLINI

Tomato & Sweet Red Pepper Sauce | Rocket Pesto & Crumbled Stilton (V)

PAN SEARED COD CHESTNUT MUSHROOMS

Fava Beans | Smoked Pancetta | Pea Puree | Dill and Chivas Split Dressing (GF)

CHICKEN BREAST

Chorizo | Roasted Pickled Onion | Spinach | Pea Puree | Crispy Bacon | Potato Terrine

STRAWBERRY ETON MESS

Vanilla Cream | Fresh Strawberries | Fresh Strawberry Sauce

CRÈME BRULÉE

Raspberries | Cocktail Apple

MILK CHOCOLATE TART

Pistachio Ice Cream | Macaroon

2 COURSES £23.90 / 3 COURSES £28.90

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10% Discretionary charge will be added to the bill on parties over 10 people



Cheffins Set Lunch Menu

LOBSTER SOUP

Crème Fraîche | 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 | Creamed Spinach | Pickled Roasted Onion | Crispy Bacon (GF*)

STEAK AND KIDNEY PIE

Chips and Peas

FISH & CHIPS

Cod in Batter | Hand Cut Chips | Tartar Sauce

AGED SIRLOIN STEAK

Au Poivre Sauce | Green Beans | Chips (GF)
(£4 Supplement to this dish)

SELECTION OF DESSERTS

2 COURSES £14.90

3 COURSES £16.90

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