
CHISWELL STREET DINING ROOMS

We Meet Again

T H I S C H R I S T M A S



Christmas Menu

£50 for two courses | £65pp for three courses

Both options include mince pies





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STARTERS

- Cream of cauliflower soup, ale rarebit, sourdough crouton
Iron-age pork shoulder, leek and pig's head terrine, quince
and seeded mustard relish, mustard greens
- Blood orange cured Hampshire River Test trout, pickled fennel,
dill mayonnaise, house pumpernickel
- Salt baked heritage beetroot and carrots, celeriac purée, red wine shallots,
fried capers, tarragon sauce *(pb)*



MAINS

- Haunch of wild Suffolk venison, 'humbles' offal croquette,
creamed potatoes, truffled Savoy cabbage, braising juices
- Roast Norfolk Bronze turkey, bread sauce, creamed bacon, sprouts and
chestnuts, game sausage and walnut stuffing, duck fat roast potatoes,
pigs in blankets, roasting juices
- Roast fillet of Atlantic cod, mussel, pea and leek kedgeree,
curried egg velouté
- Butternut squash, wild mushroom, sage and pearl barley
Wellington, pea and shallot salad *(pb)*



DESSERTS

- Christmas pudding, brandy custard
Sticky toffee pudding, vanilla ice cream
- Gingerbread, dark chocolate délice, kumquat compote, mulled wine syrup
Pistachio frangipane tart, plum sorbet, mulled figs *(pb)*
- British cheeseboard, pear and saffron chutney, wafers and grapes *(£3 supplement)*
Cheeseboard can be offered as an additional course for £10pp

Complimentary mince pies

(pb) plant based

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre order in advance. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please visit chiswellstreetdining.com