

The
St John's
Chop House



EST. 2009

Christmas Day 2016

£65 pp

Canapés
&
Glass of Blanquette de Limoux

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Starters

Game & Chestnut Terrine (N)
Apple & Winter Spice Chutney, Crispbread

Mushroom & Red Lentil Pâté (V)
Caramelised Red Onion Jam, Rye Bread

Smoked Pigeon Breast (N)
Roasted Chestnut Purée, Mixed Leaf Salad

Beetroot Smoked Salmon
Salmon Mousse, Quince Jelly, Crispbread

Butternut Squash Soup (V)
Spiced Pumpkin Seeds, Truffle Oil, Parmesan Crouton

Mains

Beef Wellington
*Parsnip & Potato Gratin, Roasted Butternut Squash,
Brussel Tops, Port Sauce*

Roast Turkey (N)
*Brussels Sprouts, Braised Red Cabbage, Honey Roast Carrots,
Pigs in Blankets, Chestnut Stuffing & Roast Potatoes*

Salmon En Croûte
*Dauphinoise Potatoes, Runner Beans, Baby Carrots,
Mixed Herb Butter*

Venison Haunch Steak (N)
*Fondant Potato, Savoy Cabbage with Bacon & Chestnuts,
Confit Shallots, Port & Chocolate Sauce*

Festive Nut Roast (N) (V)
*Truffled Cauliflower Cheese, Parsnip & Potato Gratin, Roasted
Butternut Squash, Brussel Tops, Red Wine & Cranberry Sauce*

Desserts

Christmas Pudding (V)
Brandy Butter

Sticky Toffee Pudding (V)
Salted Toffee Sauce, Vanilla Ice Cream

Chocolate Cheesecake (V)
Sherry Chantilly Cream, Orange Crisps

Mulled Poached Pear (V)
Cherry Sorbet

Chop House Cheese Board
Biscuits & Chutney

Tea & Coffee

Handmade Christmas Truffles (V)

Children's Menu

£25 pp (Includes Soft Drinks)

Any Starter

Children's Roast Turkey (N)
or
Children's Festive Nut Roast (N)(V)

Any Dessert

(N) Contains Nuts (V) Vegetarian
Please ask to see the Gluten-Free and Dairy-Free version of this menu. We are flexible in catering for allergies and intolerances, please just let us know when booking. Please contact us to view our booking terms & conditions.