



It's the most wonderful time of the year.

CHRISTMAS EVE MENU | Lunch & dinner | £35per kid under 12
24th December 2022 *pre-order service only

Upon arrival

GLASS of Apple Jus

Bread selection, butter, Extra-virgin olive oil and Balsamic Vinegar (VE/GFA) from the house

Amuse bouche

Chef's secret treat

Starters

Celeriac & apple soup, salted butter, sourdough roll (GFA/ VE)

Crispy goat cheese Bonbons, salt-baked beetroots (V/ GF)

Kid garlic bread (V/ GFA)

Beetroot & chickpea hummus, winter crudité (VE/ GF) | 3.50

Mains

Salt baked beetroot Wellington, truffle mushroom tapenade, maple syrup glazed carrots, roast potato, plant-based gravy, chestnut Brussel sprouts (GF/ VE)

Pan-fried Salmon, white creamed tagliatelle, Parmesan cheese(GFA)

Pan-seared pork chop, house gravy, roasted mushroom and cherry tomatoes, chunky chips (GF)

Free-range turkey roulade, pigs in blankets, maple glazed roots, roasted potatoes, Chestnut Brussel sprouts, bread sauce or cranberry sauce (GF/ DF)

Pre- Dessert

Strawberry sorbet

Desserts

Warm Christmas pudding, custard (GF/ VE)

Dark Chocolate Tiramisu

Warm brownie, chocolate & orange sauce, vanilla ice cream (GF/ DF)



[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

A 12% discretionary service charge will be added to tables of 6 or more, please do not feel obliged to pay this if you don't feel the service warrants it.
Please note that all the food we serve is prepared and freshly cooked on-premises. If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.

-The Chandos Arms -