

## **The Chancery Christmas Menu 2019**

### **Starters**

Jerusalem artichoke soup with truffle oil (v/ve)

Seared scallops, minted pea puree, crispy pancetta and parmesan mash

Duck and chicken liver pate served with apple chutney and toasted sourdough

Figs with Roasted beetroot, butternut squash and goats cheese crostini with a  
red onion marmalade (v)

### **Mains**

Roast sirloin of Beef with roasted potatoes, honey roasted carrot and parsnips, brussel  
sprouts and gravy

Roast turkey crown served with sage and onion stuffing, roast potatoes, honey roasted  
carrots and parsnips, brussel sprouts, pigs in blankets and gravy

Roasted mixed vegetable parcel served with braised lentils, green beans and  
sun dried tomato pesto (v/ve)

Pan fried sea bass fillet with roasted fennel in orange and thyme, Jersey Royal potatoes,  
French beans and a sauce vierge

### **Desserts**

Christmas Pudding with brandy butter

Red wine poached pears with mulled wine syrup, amaretti biscuit and mascarpone

Chocolate fondant, whipped cream and raspberries

Mixed cheese selection with crackers and chutney

**Two courses £21.95 and Three Courses £26.95**

Please let us know in advance any dietary preferences

On parties of 8+ a 10% service charge will be added