



The Chancery Christmas Menu 2021

Starters

Turkey and mushroom soup with crispy bacon, croutons and bread

Truffled mushrooms cooked in butter and white wine and finished with truffle oil and served with ciabatta

Pan Seared scallops, wasabi and pea puree and a white wine sauce

Seared beef liver served with a sage and butter sauce and toast

Mains

Beef Wellington served with parsnip puree, fondant potatoes, roasted carrot and Brussels sprouts with pancetta and chestnut and red wine jus

Roast Turkey served with parsnip puree, fondant potato, roasted carrots and Brussels sprouts with pancetta and chestnut, red wine jus and cranberry sauce

Roasted Cauliflower steak with parsnip puree, fondant potatoes and roasted carrot, Brussels sprouts and a creamy mushroom and chestnut sauce topped with vegan jus (vg)

Pan seared salmon served with parsnip puree, fondant potato, green beans and salsa verde

Desserts

Christmas Pudding with brandy sauce

Belle Hellene; poached pears served with berries compote and ice cream

Apple crumble served with custard

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