

AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

## Christmas Day Menu

### STARTER

**WILD MUSHROOM AND CHESTNUT SOUP** served with a crusty bread roll (v)  
*(can be made vegan friendly on request)*

**GOATS CHEESE CHEESECAKE** with a red onion marmalade, beetroot puree, sesame tuile and a parsnip crisp (v)

**SMOKED DUCK & ORANGE SALAD** served with a crispy egg, watercress, pomegranate and a sherry vinegar dressing

**CRAB, PRAWN AND SMOKED SALMON** with a quenelle of white crab and prawn, a homemade brown crab mayo, smoked salmon ribbon, micro herbs and a drizzle of olive oil

### FISH COURSE

**BAKED COD LOIN** served with samphire, sea rosemary and a parsley sauce  
*Vegetarian Alternative*

**GARLIC WILD MUSHROOMS** with baby spinach and bubble and squeak (v)

### MAIN COURSE

**TRADITIONAL ROAST TURKEY** served with duck fat roast potatoes, sage and onion stuffing, pigs in blanket, bread sauce and roast gravy

**ROAST SIRLOIN OF BEEF** served with garlic and herb roast potatoes, roast gravy and a Yorkshire pudding

**SALMON FILLET** with braised pearl barley, salmon caviar and a salsa verde

**LOIN OF LAMB** with a wild mushroom risotto, roasted shallots, wilted spinach and pan juices

**TRIO OF ARANCINI** – tomato & basil, spinach & nutmeg and red pepper & sun blushed tomato with dressed rocket and aioli (v)  
*(can be made vegan friendly on request)*

**GRILLED GOATS CHEESE** served with carpaccio of beetroot, pecan nuts, roasted cherry tomatoes, red chard, alfa shoots and a balsamic dressing (v)

*All mains served with - carrot and swede mash - sticky braised red cabbage - Brussels sprouts - cauliflower cheese - roasted parsnips*

### DESSERT

**TRADITIONAL CHRISTMAS PUDDING** brandy sauce and redcurrants

**SELECTION OF ENGLISH CHEESES** serve with celery, grapes, chutney and a cracker selection

**LEMON AND SESAME TART** sesame meringues, sesame snap and lemon ice cream

**SALTED CARAMEL PANNA COTTA** with a toffee macaroon, caramel sauce, honeycomb pieces and a vanilla tuile

**DARK CHOCOLATE MOUSSE** served with chocolate soil, vanilla cream and chocolate shortbread *(vegan option available on request)*

**COFFEE AND TEA SERVED WITH TRIO OF TRUFFLES WHITE CHOCOLATE, DARK AND MILK**  
*(Instead of mince pies)*

**TO BOOK:** Please call us on 01732 810360 or email [enquiries@thechaser.co.uk](mailto:enquiries@thechaser.co.uk)

**EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY**

We require a £20 per head deposit on booking.  
Preorders and full payment required by the 1st December  
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.  
100% of the tips leave are distributed amongst the crew.

**£79.95**