

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

- ROASTED SWEET POTATO SOUP** finished with cream, croutons and baker's bread (v)
- CHICKEN RILLETTE** served with beetroot relish, salad leaves and ciabatta toasts
- PARMA HAM AND CLEMENTINE SALAD** served with mixed leaves, buffalo mozzarella and garlic & herb croutons
- ROASTED JERUSALEM ARTICHOKES** with goats cheese, lambs lettuce, spinach, toasted hazelnuts and a lemon dressing (v)
(without goats cheese vegan friendly)
- SMOKED SALMON** with cream cheese and chive, pickled cucumber and toasted granary bread

MAIN COURSE

- TRADITIONAL ROAST TURKEY** served with duck fat roast potatoes, sage and onion stuffing, pigs in blanket, roast gravy and bread sauce
- CLASSIC BEEF BOURGUIGNON** with a red wine sauce and served with a crusty baguette
- GARLIC AND ONION POTATO ROSTI** served with grilled halloumi, baby spinach, roasted vine cherry tomatoes and a red pepper dressing (v)
(without halloumi for vegan friendly)
- RED LENTIL AND AUBERGINE MOUSSAKA** served with buttered kale and savoy cabbage (v)
- PAN COOKED SEABASS** served with buttered herby new potatoes, a garlic tomato bisque with chorizo & mussels and samphire

All served with Brussel sprouts, braised red cabbage, carrot and swede mash & honey roasted parsnips

DESSERT

- TRADITIONAL CHRISTMAS PUDDING** served with brandy sauce and redcurrants
- CHEESE BOARD** with celery, grapes, chutney and a cracker selection
- DARK CHOCOLATE SEMI FREDDO** chocolate soil, hazelnut crumb and peppermint ice cream
- SPICED APPLE TART** served with vanilla cream and apple crisps
(vegan friendly when pre-ordered)
- ORANGE CHEESECAKE** served with a clementine compote, vanilla tuile and an orange gel

A SELECTION OF TEAS & COFFEES ARE AVAILABLE BUT ARE NOT INCLUDED

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | AVAILABLE MON - SAT

TO BOOK Please call us on 01732 810360 or email enquiries@thechaser.co.uk

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

We require a £10 per head on booking.

All tables need to preorder at least 10 days in advance.

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.