

CHELSEA

BAR & BRASSERIE

Christmas Day Menu 7 courses £70.00 per person

Amuse bouche on arrival

Sweet potato soup

STARTERS

- Prosciutto served with pear, rocket & balsamic dressing
- Chickpea, chilli, garlic & feta salad
- Tiger prawns cooked with butter, lemon, garlic, tomato sauce served with baked ciabatta
- Farmhouse pate with onion chutney and baked ciabatta
- Mushrooms cooked with garlic and cheese in vegetable butter

MAINS

- Roast turkey with pork sage and cranberry stuffing, pigs in blanket, honey roasted parsnips, roast potatoes, sprouts & red wine jus
- Duck leg confit, potato gratin & blackberry jus
- Slow cooked tender boneless beef ribs, creamy wholegrain mustard mash with a mushroom red wine jus
- Slow roasted pork belly, creamed cabbage with red wine jus
- Grilled salmon fillet, creamy white wine sauce with crushed new potatoes
- Mushroom & truffle oil risotto
- Spinach and ricotta stuffed tortellini with garlic, basil in a creamy sauce finished with Parmesan & rocket

(All mains served with selection of vegetables)

Palate cleanser

DESSERTS

- Festive Christmas pudding with brandy sauce
- Selection of cheese with biscuits & chutney
- Chocolate brownie with vanilla ice-cream
- Warm apple tart with custard
- Selection of ice-cream & sorbet

TO END

Tea & Coffee

to book **01242 222634** info@chelseabrasserie.com
or call in for details

WWW.CHELSEABRASSERIE.COM