



Festive Menu

2 courses £22.95 OR 3 courses £25.95

STARTERS

SOUP OF THE DAY - baked bread roll or gluten free bread (v, gf)

PEAR SALAD - blue cheese, walnuts, herb oil, balsamic dressing (v, gf)

GRILLED PORTABELO MUSHROOM - sauce vierge, grated cheddar cheese, garnish, balsamic dressing (v, gf)

PATE - caramelised red onion chutney, baked bread roll/gluten free bread

ANTIPASTI - salami, prosciutto, pancetta, artichoke, olives, buffalo mozzarella (gf)

CRAB TIAN - tomato, avocado, rocket garnish, baked bread roll/gluten free bread (gf)

MAINS

ROAST TURKEY - clementine stuffing, pigs in blanket, roast potatoes, honey glazed parsnips, carrots, sprouts, gravy

BONELESS BEEF RIBS (surplus £5) - slow cooked (well done), honey roasted chantenay carrots, hasselback potatoes, red wine jus

ROAST PORK BELLY - braised red cabbage creamy mash, jus

CRISPY DUCK BREAST - crispy skin (well done), creamy mash, cranberry jus

PAN SEARED SEABASS - Crushed new potatoes, caper lemon cream sauce (gf)

SMOKED TOFU - vegetable stir fry, sesame, garlic crisps (v, gf, ve)

TORTELLINI - filled with spinach & ricotta, creamy garlic sauce, rocket, parmesan (v)

SELECTION OF VEGETABLES & ROAST POTATOES TO ACCOMPANY

DESSERTS

CHRISTMAS PUDDING - Crème anglaise

CHELSEA CRÈME BRULEE - mixed fruit compote, chocolate wafer

CHEESE SELECTION (surplus £5) - Fruits, biscuits, chutney

WARM CHOCOLATE BROWNIE - chocolate sauce, vanilla icecream

From 15th November till 24th December

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

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