



CHELSEA BRASSERIE

Christmas Menu

2 courses £24.95 OR 3 courses £29.95

STARTERS

- Crab & smoked salmon stack finished with herb oil (v, df, gf, nf)
- Seared beef with pickled veg, parmesan, mustard mayonnaise finished with garlic crisps (gf, nf)
- Vegetable and arborio rice stuffed mushroom finished with herb oil & garnish (v, ve, gf, df, nf)
- Lightly spiced chicken with mango mayonnaise (gf, nf)
- Apple blue cheese walnut salad with herb oil (v, gf)

MAINS

- Pan roasted turkey breast, parsnip puree, rosemary roasted new potatoes, pigs in blankets, tenderstem broccoli finished with red wine jus (gf, df, nf)
- Slow cooked duck leg on a bed of sauteed mushrooms & new potatoes finished with orange jus (gf, df, nf)
- Slow cooked beef with wholegrain mustard mash, pak choi served with pan jus (£7 surplus) (gf, nf)
- Garlic & saffron baked salmon served with creamy coconut risotto (v, gf, df, nf)
- Baked aubergine stack on a bed of lightly spiced risotto (ve, v, gf, df, nf)

Served with a selection of house vegetables

DESSERTS

- Christmas pudding served with crème anglaise (v, ve, df excluding crème anglaise)
- Chocolate & raspberry torte served with fruit compote (ve, gf, v, df)
- Lemon & orange tart with lemon & orange curd ganache served with vanilla icecream (v)
- Cheese selection served with crackers, fruit & chutney (v, nf) (£5 surplus)
- Selection of icecreams & sorbets

To secure all bookings £10 per head deposit required.
Pre order to be received by 30th November
Please contact the restaurant to discuss dietary requirements

Telephone: 01242 222634
info@chelseabrasserie.com

WWW.CHELSEABRASSERIE.COM