

Festive à la carte

at Chapters Restaurant

Artisan Bread Board

artisan breads, extra virgin olive oil and balsamic syrup, farmhouse butter (v) **£2.50**

Kefalonia Pitted Olives (v)(gf) **£2.75**

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Soup of the Day

artisan bread and farm house butter (ve) **£5.50**

Duck a l'orange Pate

winter spiced chutney, sourdough toast **£6.25**

Potted Salmon

cucumber jelly, watercress mousse (gf) **£6.00**

Celeriac, Potato and Truffle Risotto

toasted hazelnuts (ve) (gf) **£5.95**

Pan Fried King Scallops **

with wilted spinach and bacon lardons, garlic and white wine cream sauce,
topped with parmesan cheese **£7.95**

(ve) = Vegan (gf) = Gluten Free ** = Can be made gf on request

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Roast Turkey Breast **

Sage and onion stuffing, pigs in blankets, roast potatoes, red wine jus **£12.50**

Mushroom and Chestnut Pithivier (ve) **

Spiced red cabbage, colcannon mash, onion gravy **£11.95**

Smoked Haddock Ballantine (gf)

Crayfish bisque sauce, potato gnocchi **£15.50**

Braised Short Rib of Beef **

Pan haggerty potato, dark stout gravy **£16.50**

Amritsari Cod **

Indian spiced, garlic and green pea chutney, Bombay potato **£12.95**

All main courses served with seasonal vegetables

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Traditional Christmas Pudding **

vanilla custard **£5.50** (Vegan option available)

White Chocolate and Orange Cheesecake **£5.50**

Pannatone Bread and Butter Pudding

Baileys cream sauce **£6.25**

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Lemon Tart
passionfruit cream **£5.50**

Mulled Winter Fruits (gf)
coconut cream, citrus sorbet (ve) **£5.00**

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Selection of Cheese and Biscuits
Served with winter spiced chutney,
grapes and a selection of crackers and breads **£7.95**

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