

Christmas Menu





**THE
CHAMBERLAIN HOTEL
CHRISTMAS LUNCH MENU**

Three Courses £19.50

Chicken liver pâté

With grape chutney and granary toast

Potato parsnip soup

Sided with crusty bread and butter

Seasonal fruit salad

Pomegranate and quince apple salad with cranberry sauce and crispy croutons

Festive turkey

Carved turkey breast with roast potatoes and all the trimmings

Slow-roast topside of beef

Set on fondant potatoes, seasonal vegetables and rich gravy

Vegetable and Stilton Wellington

With roast potatoes, seasonal vegetables and parsley sauce

Christmas pudding

And traditional brandy cream sauce

Dark chocolate mousse

Topped with winter berries

Treacle tart

Sided with citrus crème fraîche

Coffee & mince pies

Wishing you all a very merry Christmas from all the team here at The Chamberlain Hotel and our jolly good friends from Kopparberg, Gordon's, J20, Bacardi, Jack Daniels, Glenmorangie, Veuve Clicquot, Bulmers, Baileys, Tia Maria and Sol.



**THE
CHAMBERLAIN HOTEL
CHRISTMAS MENU**

Three Courses £26.95

Scottish salmon and prawn mille-feuille

Layer of filo pastry filled with smoked salmon and marinated prawns

Beef mushroom Carpaccio

Thin slices of fillet beefsteak with pan-fried mushrooms

Parsnip and Jerusalem artichoke velouté

Cream based parsnip soup topped with a swirl of Jerusalem artichoke crème

Seasonal fruit salad

Pomegranate and quince apple salad with cranberry sauce and crispy croutons

Festive turkey

Carved turkey breast with roast potatoes and all the trimmings

Sherry laced belly of pork

Slow-cooked pork belly with fondant potatoes and rich sherry jus

Gressingham breast of duck and glazed figs

Oven-baked duck breast set on braised red cabbage with dauphinoise potato and fig sauce

Salmon en croute with Béarnaise sauce

Salmon medallion wrapped in puff pastry topped with Béarnaise sauce and seasonal vegetables

Butternut squash pie

Roasted butternut baked pie sided with sage risotto

Clementine Suzette

Caramelised clementine with hazelnut ice cream

Christmas pudding soufflé

Soufflé with Christmas pudding and vanilla brandy cream

Chocolate crème brûlée

Caramel crisp topped rich chocolate mousse with fresh winter berries

British cheese board

Three British cheeses with water biscuits and apple

Coffee and Truffles



**THE
CHAMBERLAIN HOTEL
CHRISTMAS 2010**

Terms & Conditions

- **A non-refundable deposit of £10 per person will be required to confirm your booking.**
- **Full pre-payment is required a minimum of 14 days prior to your booking.**
- **A pre-order form & final numbers must be completed and given to the hotel a minimum of 14 days before the date of your event.**
- **We regret that refunds are not possible for guests who do not arrive on the day and no credits will be given against the final bill.**
- **Please note that when dining in the restaurant, dependent on numbers, you may not all be seated on one table, but several tables together in one area.**
- **Private function suites are available for large parties.**
- **Bookings are non-commissionable.**
- **All prices shown are inclusive of VAT @ 17.5%.**
- **Service charge is at your discretion.**

For more information, please do not hesitate to contact Lidia on 020 7680 1500 or E-mail chamberlainhotel@fullers.co.uk

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