



CHAMBERLAIN'S
of LONDON

Christmas set menus

Menu 1

Starters

Scottish Oak Smoked Salmon

Capers, red onion, lemon & crème fraîche

Foie Gras & Chicken Liver Parfait

Mandarin jelly & toasted brioche

Warm Salad of Wild Mushrooms

Crispy poached egg & parsnip

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & gravy

Grilled Fillet of Sea Bream

Crushed new potato, spinach, champagne & saffron sauce

Roasted Breast of Chicken

Roasted pumpkin risotto & sage jus

Savoy Cabbage

Stuffed with chestnuts, celeriac
& truffle butter sauce

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Crème Brûlée

With raspberry compote

Mulled Wine Poached Pear

Black berry sorbet & poppy seed crisp

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/46.50 per person

4 courses/50.00 per person



Menu 2

Starters

Pressed Terrine of Game

Toasted sour dough, pear chutney

Scottish Oak Smoked Salmon

Prawn Marie Rose & melba toast

Salt Baked Heritage Beetroot

Goats cheese

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & rich gravy

Roasted Loin of Pork

Fondant potato, black pudding, Brussels Sprouts & cider sauce

Tournedos of Cod

Mousseline potato, lobster, buttered kale & lobster cream

Chestnut & Black Cabbage Risotto

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Apple Tarte Tatin

Bourbon vanilla ice cream

Valrhona Chocolate Tart

Mandarin sorbet

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/49.00 per person

4 courses/55.00 per person

Menu 3

Starters

Crab Salad

Cucumber ribbons, crispy rye bread & crème fraiche

Ballotine of Foie Gras & Confit Duck

Melon chutney & spiced bread

Tart of Ceps & Wild Mushrooms

Sherry vinegar dressing

Mains

Traditional Roast Turkey

Roasted potatoes, chipolatas, chestnut stuffing, sprouts, carrots, cranberry jelly, bread sauce & rich gravy

Half Lobster Thermidor

Mousseline potato & French beans

Roasted Fillet Steak

Anna potato, roasted shallot & truffle butter sauce

Winter Vegetable & Goats Cheese Wellington

Served with thyme sauce

Desserts

Chamberlain's Homemade Christmas Pudding

With brandy sauce

Sticky Toffee Pudding

Vanilla Ice Cream

Assiette of Chocolate

Cheese Course

Selection of Cheese & Accompaniments

Coffee, Tea & Mince Pies

3 courses/60.00 per person

4 courses/66.00 per person