

CHRISTMAS

DAY

WE ARE DOING THINGS A LITTLE DIFFERENTLY THIS YEAR AT CHIME. THERE WILL BE ONE SITTING, NO RUSHING, JUST A TRULY RELAXING CHRISTMAS EXPERIENCE TO REMEMBER.

75.PP - ARRIVAL AT 12.30 - GLASS OF BUBBLY.

STARTERS

PARTRIDGE IN A PEAR TERRINE - HOUSE LEAVES, SPICED CHUTNEY & ARTISAN TOAST.

CHESTNUT & SHALLOT TARTE TATIN - MUSHROOM & MADEIRA SAUCE.

PAN SEARED SCALLOPS - CAULIFLOWER PURÉE & CRISP PARMA HAM.

PEPPERED BEEF CARPACCIO - THIN SLICES OF PEPPER CURED BEEF, PICKLED CUCUMBER & SHAVED PARMESAN.

MAINS

TURKEY BALLOTINE - TURKEY BREAST STUFFED WITH A CRANBERRY STUFFING & WRAPPED IN STREAKY BACON, HONEY ROASTED ROOT VEG, CRISPY ROAST POTATOES & A RICH JUS.

DIJON & HERB ROASTED PORK TENDERLOIN - SEASONAL GREENS, HERB ROASTED NEW POTATOES & A CIDER JUS

HAKE PAUPIETTE - BAKED HAKE FILLET, FILLED WITH A SMOKED SALMON MOUSSE, BUTTERY NEW POTATOES & WHITE WINE CREAM.

BETROOT & SQUASH WELLINGTON - GOLDEN PUFF PASTRY STUFFED WITH SAGE BRAISED LENTILS, THYME ROASTED BETROOT & BUTTERNUT SQUASH, SEASONAL VEGETABLES, ROAST POTATOES & GRAVY (V)

DESSERT

CHRISTMAS PUDDING LAYERED BREAD & BUTTER BAKE - BRANDY SAUCE.

SPICED APPLE FRANGIPANI TART - RUM ANGLAISE.

CHOCOLATE AND MASCARPONE SEMIFREDDO - MERINGUE DUST, CHERRY AND PORT COMPOTE.

LEMON POSSET - HOMEMADE SHORTBREAD AND RASPBERRY COMPOTE.

CHEESE

FOR THE TABLE - A SECTION OF THE FINEST CHEESE'S, CRACKERS, GRAPES, CELERY, CHUTNEY & FARM BUTTER.

FOOD SERVED AT 1PM. PRE ORDER ONLY. £10PP NON REFUNDABLE DEPOSIT REQUIRED. RESTAURANT CLOSING AT 5PM.

BAR CLOSING AT 4.30.