



THE
KITCHEN
AT CHEWTON GLEN

Christmas Day Menu 2021

£140 per person

Starters

Starter Sharing Boards for the Table:

Treacle and Oat Soda Bread

Hoxton's sourdough, whipped farm butter and Arbequina olive oil
[D, G, SD]

Set Game Terrine

with cranberries and quince membrillo
[D, E, SD]

Loch Duart Whiskey Salmon and Smoked Gigha Halibut

lemon, Gentlemen's Relish and whole grain mustard, mayonnaise, capers and chopped gherkins
[E, F, Mu, SD]

Smoked Taramasalata with Crunchy Chicken Skin

chives and lavosh
[F, G]

Confit Roscoff Onion Salad (V)

buffaloumi, watercress and chilli jam
[Ce, D, Mu, SD]

Mains

Traditional Roast New Forest Turkey

with roasting pan jus
[Ce, D, SD]

Pan-Roasted Monkfish Tail

with caramelised fish bone jus
[Ce, F, SD]

Roasted Cauliflower Steak (V)

with a confit heritage cabbage and vegetable juices
[D, G, S, SD]

All the trimmings for the table

Vichy Carrots [D]

Goose Fat Roast Potatoes

Sprouts with Smoked Bacon Lardons [D]

Pigs in Blankets [G]

Chestnut and Cranberry Stuffing

[Ce, E, G, SD]

Honey-Glazed Piccolo Parsnips

Crushed Swede and Celeriac [D]

Bread Sauce [D, G]

Desserts

The Kitchen Festive "Apple"

with spiced apple and brandy compote
[D, E, G, S, SD]

or

The Chewton Christmas Pudding

with Armagnac Anglais
[D, E, G, N, S, SD]

Petit Fours of

Mince Pies, Orange and Star Anise Macarons, and Gooseberry Pâte de Fruit

[D, E, G, N, SD]

Menu is subject to change.