

# AT CHENESTON'S

## FESTIVE PRIVATE DINING MENU

30th November 2024 - 3rd January 2025

### SELECTION OF HOMEMADE BREADS

*Cultured English butter*

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### LOBSTER & SCALLOP RAVIOLO

*Curried parsnip, coriander, bisque*

### SMOKED HAM HOCK, GRAIN MUSTARD & APPLE TERRINE

*Cranberry ketchup, port, brioche*

### ROSCOFF ONION TARTE TATIN

*Smoked crème fraîche, winter truffle*

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### JERUSALEM ARTICHOKE & CHESTNUT VELOUTÉ

*Thyme honey, leek oil*

### SMOKED CHICKEN & WILD MUSHROOM CROQUETTE

*Chicken velouté, tarragon*

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### ROASTED CROWN OF NORFOLK BRONZE TURKEY

*Sausage meat, cranberry & chestnut stuffed legs, pigs in blankets, traditional roast vegetables, gravy*

### ROASTED FILLET OF DRY AGED HEREFORD BEEF

*Braised beef dauphinoise, mushroom & truffle ketchup, braised leek, red wine jus*

### PAN SEARED ATLANTIC HALIBUT

*Broccoli, sprout top gnocchi, Exmoor caviar, Champagne velouté*

### DOUBLE BAKED WESTCOMBE CHEDDAR SOUFFLÉ

*Celeriac, grain mustard, apple, celery, walnut*

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### CHRISTMAS PUDDING CHOCOLATE FONDANT

*Cognac & orange ice cream*

### TAHITIAN VANILLA ROASTED MANGO

*Coconut rice pudding, cashew granola*

### WHITE CHOCOLATE MERINGUE ROULADE

*Pistachio, black cherry*

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### SELECTION OF BRITISH CHEESE

*Chutney, walnuts, grapes, crackers*

### TRUFFLED BARON BIGOD

*Sourdough crisps, red onion jam*

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### SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS

TWO-COURSE £90 | THREE-COURSE £110 | FOUR-COURSE £125 | FIVE-COURSE £140

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.