



AT CHENESTON'S

CHRISTMAS DAY MENU

SELECTION OF HOMEMADE BREADS
Cultured English butter

DORSET CRAB SALAD
Avocado, compressed apple

SALT BAKED CELERIAC
Compressed apple, roasted yeast





LOBSTER RAVIOLO
Cauliflower, samphire, bisque

ROQUEFORT & CONFERENCE PEAR TARTLET
Port reduction, bitter leaves

HIGHLAND VENISON TARTARE
Smoked egg yolk, truffle, pickled mushroom


DUCK LIVER PARFAIT
Chicory & orange marmalade, gingerbread

POTATO & GRUYÈRE TERRINE
Smoked onion ketchup



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 short rib, Jerusalem artichoke, Roscoff onion, mashed potato, truffle,
red wine jus*



STUFFED DOVER SOLE
Scallop & prawn mousse, caviar, salsify, kale, champagne velouté

CELERIAC, PARMESAN & TRUFFLE PITHIVIER
Baby leeks, cranberries, chestnut, roasted sprouts



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EGGNOG PARFAIT
Cranberry

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HOMEMADE TRADITIONAL CHRISTMAS PUDDING
Brandy anglaise



ESPRESSO & CARDAMOM CUSTARD TART
Chocolate sorbet, orange



HAZELNUT PARIS-BREST
Baileys, praline, chocolate

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£325

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.



AT CHENESTON'S

VEGAN CHRISTMAS DAY MENU

SELECTION OF HOMEMADE BREADS

Bouchard Finlayson olive oil

WILD MUSHROOM TARTLET

Truffle, vegan Parmesan

SALT BAKED CELERIAC

Date purée, chestnut, Granny Smith, truffle

ROASTED BEETROOT & ORANGE SALAD

Bitter leaves, port reduction

ROASTED SQUASH, TRUFFLE & CHESTNUT PITHIVIER

Baby leeks, cranberries, roasted sprouts

SOUR CRANBERRY MOUSSE

Candied orange

MONT BLANC

Chestnut, meringue

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS

£295

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