



# AT CHENESTON'S

## CHRISTMAS EVE MENU



SELECTION OF HOMEMADE BREADS  
*Cultured English butter*

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APPLE, PORT & GOAT'S CURD TARTLET  
*Walnut*

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SMOKED HAM HOCK & GRAIN MUSTARD TERRINE  
*Piccalilli, sourdough*

HAND DIVED SCALLOP  
*Cauliflower, fennel jam, chorizo crumb*

FRENCH ONION SOUP  
*White truffle, Gruyère crouton*

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SLOW BRAISED SHOULDER OF LAMB CROQUETTE  
*Sun dried tomato ketchup, black olive*

SMOKED POTATO & LEEK CROQUETTE  
*Chive hollandaise*

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ROASTED BREAST OF MERRIFIELD FARM DUCK  
*Beetroot, orange, chicory, confit duck leg pie*

NORTH ATLANTIC HALIBUT  
*Brassicas, Oscietra caviar, Champagne velouté*

DOUBLE BAKED WESTCOMBE CHEDDAR SOUFFLÉ  
*Celeriac, grain mustard, apple, celery, walnut*

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DARK CHOCOLATE SORBET  
*Preserved cherries*

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MULLED WINE POACHED PEAR  
*Cinnamon ice cream, ricotta, candied walnut*

GINGERBREAD STICKY TOFFEE PUDDING  
*Marmalade ripple ice cream*

MONT BLANC  
*Chestnut, vanilla, meringue*

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£245



*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.*