

CHRISTMAS DAY CELEBRATION



A Festive Experience to Remember

*Sparkling Welcome Drink
Seasonal Festive Canapés
Three-Course Christmas Lunch
Live Festive Music
Tea, Coffee & Spiced Mince Pies
Elegant Winter Décor
Attentive, Impeccable Service*

£85 per person

*Celebrate the Magic of Christmas at The Chesterton
Hotel*



CHRISTMAS DAY MENU

C | H

Starter

- Roasted Butternut Squash & Hazelnut Soup — Velvety Roasted Butternut Squash Soup, Finished with Toasted Hazelnuts. (V, VE, GF, DF; Contains Nuts)
- Black Truffle Arancini — Crisp Golden Arancini Infused with Black Truffle, Served with Camembert Fondue & Chilli Jam. (V)
- Smoked Salmon Involtni — Delicate Smoked Salmon Rolls with Sesame, Beetroot Crème Fraîche & a Pepper Cracker.
- Game Pie — A Rich, Hearty Game Pie Served with Blackcurrant Relish & Tangy Cauliflower Piccalilli. (DF)

Main Course

- Roast Turkey — Traditional Roast Turkey with Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables & Rich Gravy. (DF)
- Lamb Shank — Slow-Cooked Lamb Shank with Creamy Mashed Potato, Honey-Roasted Carrots, Brussels Sprouts and Rich Lamb Jus. (GF, DF)
- Traditional Fish Pie — Served with Creamy Mashed Potato & Seasonal Vegetables. (GF)
- Roasted Butternut Squash & Apple Wellington — Served with Mashed Potatoes, Seasonal Vegetables, Sage & Chestnuts (V, VE, GF, DF)

Dessert

- Traditional Christmas Pudding — Served with Brandy Sauce. (V, VE, GF, DF)
- Matcha San Sebastián Cheesecake — Creamy Basque-Style Matcha Cheesecake, Paired with Pistachio Cream. (V, GF)
- Salted Caramel Sticky Toffee Pudding — Served with Rum & Raisin Ice Cream. (V)
- Eton Mess Sundae — A Light & Elegant Sundae of Crushed Meringue, Cream & Berries, Finished with Raspberry Sorbet. (V, GF; dairy-free available on request)



Any dish with (v) - Vegetarian (ve) - Vegan (gf) - Gluten Free (df) - Dairy Free next to them can be adapted for the dietary requirements. Please make sure that when ordering this is clearly indicated.