THE CHIMNEY HOUSE

Christmas
CELEBRATION MENU

2 courses £28
3 courses £35

Available 1st December
until 26th December
excluding Sundays
Christmas Eve &
Christmas Day

STARTERS

Smoked Salmon & Prawn cocktail
on sourdough toast

Heritage Salad *VG*
with heritage beetroot, leeks and walnut salad, pomegranate dressing

Haggis Bon Bons
with whiskey mustard dressing

Beef Carpaccio
fillet beef carpaccio with tangy soy dressing and a salad garnish

MAIN COURSES

Roast Turkey Breast
with pigs in blankets, stuffing, roast potatoes and gravy. Served with seasonal vegetables and bread sauce

Wrapped Pork Loin
Parma ham wrapped pork loin, root vegetable puree, and apple cider sauce. Served with seasonal vegetables

Baked Hake Fillet
with lobster and prawns bisque sauce. Served with new potatoes and seasonal vegetables

Winter Root & Squash Pot Pie *VG*
A chestnut, butternut squash and sweet potato pot pie, broccoli, cauliflower and Brussels sprouts, gravy

DESSERTS

Traditional Christmas Pudding
served with a brandy butter

Cranberry cheesecake *VG*
served with a berry coulis

Chocolate semifredo
a traditional Italian half-frozen dessert with a texture that sits right between a velvety mousse and rich ice cream

English cheeses *V £5 Supplement*
served with chutney and biscuits

Pre-order
only £10 deposit
per person

Book by 1st November
& everyone receives a
complimentary glass
of bubbly

To book please call 01273 556708
or email info@thechimneyhousebrighton.co.uk

V: Vegetarian VG: Vegan