

3 COURSE LUNCH
£34.50

THE
CHOPHAUS
ESTD 2019

3 COURSE DINNER
£37.50

BAR & GRILL

CHRISTMAS 2021

STARTERS

Ham Hock Terrine
Cranberry & port chutney, piccalilli, crisp breads.

Spiced Parsnip & Yellow Lentil Soup (Ve)
Coconut yoghurt, local bloomer.

Kiln Smoked Salmon (GF)
Lemon pepper cream cheese, beetroot, clementine, crayfish dressing.

MAINS

All served with sage & garlic roast potatoes and herb dressed greens (Ve)

Turkey Roulade
Cranberry & leg stuffing, pig in blanket,
root mash, cranberry sauce, port jus.

Yorkshire Steak (GF)
Roast chestnut duxelles, Bordelaise sauce, crispy parsnips.
Sirloin 280g +£3 supplement
Fillet 250g +£7.50 supplement

Salisbury Steak (Ve)
Roast chestnuts, rainbow carrots,
crispy parsnips, porcini jus.

Baked Cod Thermidor (GF)
Samphire, Parmesan, crayfish dressing.

DESSERTS

Dark Chocolate & Orange Tart (GF)
Spiced honey crème fraiche.

Rum & Raisin Panna Cotta (Ve) (GF)
Mulled wine poached pear, honeycomb.

Xmas Pudding
Tonka bean & vanilla custard.

Yorkshire Cheese Plate (V) +£3 supplement
Crackers, celery, crisp breads, cranberry & port chutney.

Ve - Vegan, GF - Gluten Free, V - Vegetarian