



SOUTH PLACE CHOP HOUSE

CHRISTMAS DAY LUNCH 2017
3 COURSES £60



TO START

PUMPKIN SOUP
SMOKED BACON, SAGE

GOOSENARGH CHICKEN & HAM HOCK TERRINE
BURNT APPLE PUREE, SOURDOUGH TOAST

SALT BAKED BEETROOTS
GOATS CURD, QUINCE, WINTER LEAVES

SMOKED MACKEREL & SOFT BOILED EGG SALAD
BABY GEM & RED WINE DRESSING

MAIN COURSE

ROAST NORFOLK TURKEY
ORANGE & CRANBERRY STUFFING, PIGS IN BLANKETS, HONEY ROAST PARSNIPS

SLOW COOKED OX CHEEK "BOURGUIGNON"
CREAMED POTATO, RED WINE

GLAZED MACARONI
MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT

ROAST COD
ROOT VEGETABLE GALETTE, SPROUT TOPS, ROASTING JUICES

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
BRANDY SAUCE

CHOCOLATE FONDANT
VANILLA ICE-CREAM

APPLE & CINNAMON CRUMBLE
WARM CUSTARD

ENGLISH STILTON & PORT POACHED PEARS
HOUSE MADE OATCAKES, PICKLED WALNUTS

Prices include VAT at 20%

*A discretionary 12.5% service charge will be added to your bill
please inform your waiter for any allergies or dietary requirements*

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