



SOUTH PLACE CHOP HOUSE

FESTIVE MENU

2 COURSES £30 / 3 COURSES £35

27 NOVEMBER - 24 DECEMBER 2017



TO START

BUTTERNUT SQUASH SOUP

SIPPETS, SAGE OIL (V)

SALT BAKED HERITAGE BEETROOTS

GOATS CURD, QUINCE, WINTER LEAVES (V)

GOOSENARGH CHICKEN TERRINE

PRUNES, CELERIAC & TURNIP REMOULADE

DEEP FRIED CRAB CAKE

DEVILLED CRAB MAYONNAISE, PICKLED CUCUMBER

MAIN COURSE

ROAST NORFOLK TURKEY

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

SLOW COOKED BEEF "BOURGUIGNON"

CREAMED POTATO, RED WINE JUS

GLAZED MACARONI

MONTGOMERY CHEDDAR, PUMPKIN, CHESTNUT (V)

ROAST COD

ROOT VEGETABLE GALETTE, SPROUT TOPS, ROASTING JUICES

DESSERT

CHRISTMAS TART

RUM & RAISIN ICE CREAM

WARM CHOCOLATE FONDANT

VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

BRANDY CUSTARD

SELECTION OF SEASONAL CHEESES (£5 PP SUPPLEMENT)

FESTIVE CHUTNEY, CRACKERS

Prices include VAT at 20%

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

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