



SOUTH PLACE CHOP HOUSE

CHRISTMAS DAY MENU 2019

Three-course menu - £65 per person

Glass of Nyetimber & canapés

TO START

Ironbark pumpkin soup, crispy sage
Goosnargh chicken and smoked ham hock terrine, celeriac remoulade, brioche
Dorset crab, avocado, spring onion, sourdough
Baked Montgomery cheddar tart, pickled beetroot and shallot salad

MAIN COURSE

Roast Norfolk bronze turkey, cranberry and sage stuffing, roast parsnips,
pigs in blankets, roast potatoes and gravy
Braised Angus beef feather blade, crisp potato terrine, Jerusalem artichoke, smoked
bacon and baby onions
Line-caught Newlyn cod, tartare creamed potato, curly kale and lemon butter sauce
Salt baked root vegetables, celeriac puree, wild mushrooms and hazelnuts (V)

DESSERT

Christmas pudding, brandy custard
Dark Valrhona chocolate and orange mousse, chocolate and caramel sauce
Roasted spiced pineapple, rum and coconut ice cream
Selection of British cheeses, poached pear, oatcakes

Mince pies

*Prices include VAT at 20%. A discretionary 12.5% charge will be added to your bill
We are happy to provide information pertaining to allergens & intolerances upon request*