

Christmas Day Lunch

Believe in the magic of Christmas
and enjoy a feast without the fuss.

Christmas is a time to eat, drink, be merry and indulge.

Let us take the hassle out of the festivities to give you a truly memorable family Christmas Day. Join us for drinks and canapés at noon, followed by a traditional three-course lunch at 12.30pm.

Our choice of menu offers the whole family an unforgettable feast of traditional turkey and lashings of trimmings. And whatever you choose, the perfect setting, ambience and delectable desserts will ensure a Christmas Day to remember.

£67.50 PER PERSON
CHILDREN UNDER 12 - £34

BOOK NOW

Call 01494 837484 or email reservations.ccc@chartridge.co.uk

All menu items are subject to change according to availability.



Menu

STARTERS

Chartridge trio of salmon, hot smoked maple syrup potted with watercress, beetroot cured (GF) (DF)

Cream winter vegetable soup (V) (GF)

Coarse pork terrine, grain mustard, granny smith apple

Watermelon and feta salad (V) (GF)

MAINS

Roast turkey, sage and onion stuffing, garlic and rosemary potatoes roasted in goose fat, chipolatas wrapped in streaky bacon, seasonal vegetables, cranberry sauce (DF)

Poached fillet of sea bass, nage of seafood, saffron potatoes, samphire, spinach (GF)

Slow roast sirloin of beef, goose fat roasted potatoes, roasted shallots (GF) (DF)

Cranberry, chestnut, stilton and squash strudel, new potatoes, seasonal vegetables (V)

All served with seasonal vegetables and potatoes

DESSERTS

Traditional Christmas pudding, brandy sauce (V)

Selection of cheese, celery, grapes, biscuits (V)

Chef's duo of desserts (V)

Coffee, tea, infusions

Mince pies

Allergen information for each dish is available on request, please ask a member of our team who will be delighted to help

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

