

THE
CHAMELEON
RESTAURANT AND BAR

CHRISTMAS 2014

STARTERS

BUTTERNUT SQUASH SOUP

WITH STILTON CREAM SERVED WITH WALNUT BREAD (VEGAN WITHOUT CREAM)

BRULEED CHICKEN LIVER PARFAIT

WITH FRESH FIGS & A SPICED CITRUS REDUCTION, CRISPY TOASTS

SMOKED FISH TRIO

MACKEREL PATE, TROUT WITH HORSERADISH CREAM, SALMON, RYE TOASTS & CAPER BERRIES

CRISPY PORK BELLY

WITH A SPICED CIDER GLAZE, APPLE FENNEL SALAD

MAINS

TRADITIONAL ROAST TURKEY

WITH PIGS IN BLANKETS, STUFFING & GRAVY SERVED WITH ROAST POTATOES,
SAUTEED ROOT VEGETABLES & BRUSSEL SPROUTS WITH CHESTNUTS

BRAISED LAMB SHANK

WITH SWEET POTATO MASH, FINE GREEN BEANS & A PORT ROSEMARY JUS

SALMON SUPREME

WITH WINE & DILL IN PARCHMENT SERVED WITH CRUSHED NEW POTATOES & ORANGE-GLAZED BEETS

CRANBERRY, MUSHROOM, HAZELNUT & SWEET POTATO WELLINGTON

SERVED WITH FINE GREEN BEANS

DESSERTS

CHAMELEON CHRISTMAS PUDDING

PEDRO XIMENEZ SHERRY SOAKED FRUIT, STEEPED WITH BRANDY FOR 3 MONTHS, COINTREAU CREME ANGLAISE

MADAGASCAN VANILLA CHEESECAKE

WITH WINTERBERRY CHAMBORD COMPOTE, SUGARED BLACKBERRIES & MINT

GATEAU OPERA

A FESTIVE LAYERED COMBINATION OF CHOCOLATE, MOCHA, BUTTERCREAM & HAZELNUT,
SERVED WITH FRANGELICO CHANTILLY CREAM

COCONUT & PISTACHIO COOKIES

SERVED WITH A FRESH FRUIT SELECTION AND A STICKY GRAND MARNIER & HONEY DIPPING POT

2 COURSE LUNCH - £19.50

3 COURSE DINNER (MONDAY – THURSDAY) - £25.50

GALA NIGHTS (FRIDAY & SATURDAY) - £34.50 / £39.50

A SUGGESTED SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 8 OR MORE
PRE-ORDER REQUIRED 5 DAYS PRIOR TO THE EVENT