

# The Chase Restaurant Christmas Menu 2017

Friday and Saturday evenings £39

## Starters

### Tomato And Basil Soup (V)

A tomato and fragrant basil soup, finished with garlic croutons.

### Red Onion And Goat's Cheese Tart (V)

Sweet onions cooked with balsamic vinegar in a pastry case, topped with goat's cheese and served with rocket dressed with olive oil.

### Prawn Cocktail

Prawns topped with Marie Rose sauce, served with brown bread and butter.

### Chicken, Duck And Red Onion Terrine

Chef's choice of terrine, served with a fruit chutney and sliced crisp bread.

### Tempura Battered Chilli Squid

Strips of squid fried in a light chilli batter, served with sweet and sour coleslaw.

### BBQ Pork Ribs

Pork ribs coated and cooked in our own BBQ marinade and sauce, served with a blue cheese dipping sauce.

### Prosciutto, Mozzarella And Tomato Salad

A salad of prosciutto, buffalo mozzarella and beef tomatoes, served with rocket finished with olive oil.

## Main Courses

### Roast Turkey

Slices of turkey served with roast chateaux potatoes, sprouts with bacon, orange flavoured carrots, sage, onion and sausage meat stuffing, pig in blanket and finished with gravy.

### 8oz Pork Steak

A pork steak lightly grilled and served with roast chateaux potatoes or new potatoes, braised red cabbage, peas, and orange flavoured carrots, finished with a sage & onion gravy.

### 8oz Sirloin Steak

English steak cooked to your liking, served with chips or jacket potato, peas or mixed salad, and a mushroom and red wine sauce.

### Grilled Bass Fillets

Fillets of sea bass grilled, served with buttery fennel and a Pernod and parsley cream sauce, peas and buttered new potatoes.

### Roasted Duck Legs

Two roasted duck legs served with roast chateaux potatoes, braised red cabbage, mashed carrot and swede, buttered peas, finished with a port and redcurrant gravy.

### Wrapped Salmon

Salmon steamed in baking paper with white wine, shoe string vegetables and parsley butter, served with orange carrots, peas and buttered new potatoes.

### Spinach, Potato And Stilton Pie (V)

Wilted spinach, diced potato and crumbled Stilton set in shortcrust pastry topped with creamy mashed potatoes, served with carrot and swede puree, peas and buttery new potatoes.

## Desserts

### Christmas Pudding

Moist pudding served with a choice of brandy butter, brandy sauce or cream.

### Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with raspberry ripple whipped cream and chocolate vanilla sauce.

### Caramel Apple Pie

A sweet shortcrust pastry case filled with layers of custard, apples and crunchy crumble which is flooded with a random layer of caramel fudge, served with custard or vanilla ice cream.

### Double Irish Cream Liquor Ice Cream

Brandy snap basket filled with Irish cream liquor ice cream and topped with a chocolate vanilla sauce.

### Vanilla Panna Cotta

Traditional Italian dessert topped with a fruit of the forest compote.

### Sparkle Mess Cheesecake

Cheesecake topped with a vanilla mousse finished with broken meringue pieces and raspberry crumbled dusting, served with cream or ice cream.

### Cheese And Biscuits

A selection of cheeses, served with celery, grapes, fruit chutney and biscuits.

## To Finish

Tea Or Cappuccino

Mini Mince Pies

Some of our dishes may contain nuts/shellfish. Allergen information available on request.  
All menu items subject to availability.

All orders are freshly prepared and cooked in rotation. Delays may be expected at busy periods.  
We thank you for your understanding.

