



FESTIVE MENU

3 Course Festive Menu £35.95
/ 2 Course Only £30.95



STARTERS

PRAWN AND CRAYFISH COCKTAIL (GF)

In Sherry infused Marie Rose Sauce served with bread roll

CREAMY GARLIC MUSHROOMS WITH TOASTED CIABATTA (GF, V)

PANKO BAKED GOATS CHEESE BITES (V)

Jewelled with Curried Pine Nuts, Dried Fruits and Truffle Oil

WINTER VEGETABLE SOUP (V)

Served with toasted Ciabatta and Herbed Butter

MAINS

ROOT VEGETABLE AND PINE NUT PIE (Ve)

Served with creamy Mashed Potatoes, Seasonal Vegetables, Vegetarian Gravy

PAN FRIED SALMON FILLET

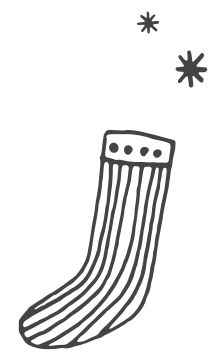
New Potatoes, Lemon and Mint Couscous, Prawn and Dill Sauce

BRAISED BEEF BOURGUIGNONNE

Served with Garlic Dauphinoise Potatoes and Pancetta wrapped Green Beans

ROAST TURKEY

*Served with creamy Mashed Potatoes, Roast Potatoes,
Pigs in Blankets, Sprouts, Savoy Cabbage, Sage and Onion Stuffing,
Honey Roasted Parsnips and Carrot Swede*



DESSERTS

CLASSIC CHEESE BOARD (V)

Four locally sourced Cheeses, Chutneys, Celery Sticks, Frozen Grapes and Crackers

TRADITIONAL CHRISTMAS PUDDINGS (V)

Served with Fruit Compote and Brandy Custard

BAILEYS AND WHITE CHOCOLATE CHEESECAKE (V)

Served with Chocolate Sauce, Chocolate Soil, and English Lakes Vanilla Ice Cream



**After - Tea, Coffee,
Miniature Mince Pies**

All food is made in our kitchen where nuts, gluten & other allergens are present. If you do have any food allergies, please inform your server before ordering. While we take all precautions to avoid cross-contamination, we cannot provide a 100% guarantee that our dishes are free from allergens. Please be aware that traces of allergens may still be present.

THE CHASE HOTEL

Bar & Restaurant



FESTIVE TAPAS

3 Plates for £25



CHARGRILLED HARISSA CHICKEN (GF)

Chicken Thighs, Roasted Almonds, Chilli Sauce

BUFFALO CAULIFLOWER WINGS (V)

Served with Blue Cheese Crumb

TENDER STEM BROCCOLI WITH AJADA (GF, V)

CHORIZO WITH ROASTED NEW POTATOES (GF)

**PAN FRIED SALMON BITES
WITH HONEY SESAME SOY SAUCE** (GF)

PATATAS AIOLI (GF, V)

Potatoes and house Garlic Mayonnaise

PATATAS BRAVAS (GF, V)

Potatoes, Spicy Tomato, Basil and Tabasco Salsa

PIGS IN BLANKETS

*Coated in a sticky Honey Mustard Glaze
topped with Sesame Seeds*

GAMBAS AL AJILLO (GF)

Pan fried King Prawns, Garlic Butter, Chilli and Lemon

GARLIC MUSHROOMS (GF, V)

Served on toasted Ciabatta

NACHOS (GF, V)

*Tortilla Chips served with melted Cheese,
Guacamole, Sour Cream, Pico de Gallo*

HALLOUMI FRIES (GF, V)

Topped with rocket and served with Chilli Jam

HOMEMADE CHIPS (GF, V)

GARLIC BREAD (V)

BREAD & OLIVES (V)



The Chase Hotel Bar & Restaurant



@thechasehotel