

CHAMPNEYS

DINNER MENU

Christmas Eve

STARTERS

Pan-Seared Scallops

Sweetcorn purée chorizo and chorizo crumb

Chicken & Leek Terrine

Burnt leek ash and truffle aioli

Beetroot Tartare

Pumkin seeds and beetroot purée

Roasted Red Pepper & Tomato Soup

Onion loaf **VG**

MAIN COURSE

The '1789' Salad

Chicken breast, endive, local blue cheese, candied walnuts, honey truffle and marinated figs

Curried Cauliflower Heart

Coconut raita and mango puree with crispy chickpeas **VG**

Daube of Beef

Pomme purée, baby vegetables with red wine jus

Market Fish of the Day

DESSERT

Rum Poached Pineapple

Pomegranate and coconut sorbet **VG**

Sticky Toffee Pudding

Vanilla ice cream and scorched hazelnuts **V**

Selection of Fruit Sorbets

VG

Affogato

V

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.