

# Chapter.

KITCHEN | BAR | TERRACE



CHRISTMAS 2025

December 2<sup>nd</sup> – December 20<sup>th</sup>

Tuesday to Saturday | lunch & dinner

*whole table must order | pre-order required for tables of 8+ | £25pp deposit at time of booking*

2 courses £40pp | 3 courses £50pp

**Forrest Mushroom Soup. (VE)**

tarragon oil

**Duo of Devon White Chicken.**

terrine | chicken liver parfait | spiced pear jam | crispy skin

**Semi-cured Torched Salmon.**

lobster mayonnaise | sea vegetables | orange | rice cracker

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**Wild Bronze Turkey.**

roast potato | sausage stuffing | pig in blanket | cabbage & chestnuts | cranberry jus

**Fillet of Market Fish.**

cauliflower, caper & barley risotto | parsley

**Potato Gnocchi. (V)**

grilled tender stem | squash | cranberry & caper brown butter

**8oz Naturally Grass-fed Rump Cap. (£5 supplement)**

duck fat chips | grilled tender stem | peppercorn sauce

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**Chapter Christmas Pudding.**

vanilla butter | brandy sauce

**Dark Chocolate Fondant. (V)**

salted caramel ice cream

**Egg Nog Crème Brulee. (V)**

cinnamon & cranberry flapjack

**British Cheese Plate. (£5 supplement)**

chutney | fruit | crackers

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Sprouts & Chestnuts £5.00 | Honey Roasted Carrots & Parsnips £5.00

Cheese Platter. (serves 6/8) £60.00 | Mini mince pies (5) £10.00