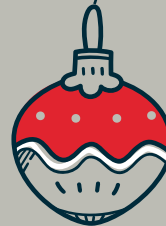




# CHART HOUSE

BAR & RESTAURANT



## FESTIVE MENU

Two Courses 27  
Three Courses 32

### STARTERS

- Sumac and Pomegranate Labneh on Warm Flatbread (V)
- Deep Fried Lightly Dusted Squid with a Sweet Kombu Soy Sauce
- Roast Harissa Cauliflower with Warm Coriander Hummus (VG)
- Sticky Gochujang Chicken
- Baked Feta and Figs with Honey and Crackers (V)

### LARGE PLATES

- Roast Turkey Crown with All The Trimmings
- Chickpea, Spinach and Peanut Butter Curry (VG)  
Served with Sticky Jasmine Rice
- Pan Fried Salmon in a Creamy Tuscan Sauce and Roast Baby Potatoes (WF)
- Roast Poussin with Bacon and Sprout Hash and a Garlic and Thyme Jus (WF)
- Goats Cheese, and Chestnut Mushroom Tagliatelle (V)

### DESSERTS

- Warm Apple Tart with Ice Cream (V)
- Dark Chocolate Brownie with Kirsch Black Cherries (VG,WF)
- Lemon and Raspberry Parfait (V,WF)
- Panettone Bread and Butter Pudding with Crème Anglaise (V)

(V) - Vegetarian, (VG) - Vegan, (WF) - Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. A discretionary 10% service charge will be added to your bill. Both service charge and tips are gratefully received and are passed directly to colleagues.



