



CHISWELL STREET DINING ROOMS

CHRISTMAS DAY 2025

£85 per person

STARTERS

Jerusalem Artichoke Soup *pb*
Thyme croutons, toasted seeds

Chapel & Swan Smoked Salmon
Cucumber, dill, cream cheese

Pulled Venison & Stilton Croquettes
Woodland mushroom sauce

Beetroot Carpaccio *pb*
Rosary ash goat's cheese, walnut, mustard dressing

MAINS

Peterhead Cod
Fennel, tenderstem broccoli, prawn bisque

Roast Norfolk Turkey
*Stuffing, duck fat roasted potatoes, Brussel sprouts,
Chantenay carrots, pigs in blankets, gravy*

Slow Cooked Beef Short Rib
Sprout tops, smoked garlic mashed potato, red wine jus

Stuffed Butternut Squash *pb*
Pomegranate, wild rice, feta

DESSERT

Christmas Pudding *pb*
Brandy Custard

Dark Chocolate and Orange Torte *pb*
Candied orange, vanilla Chantilly

Raspberry Frangipane Tart
Raspberry sorbet

Tea, Coffee and Mince Pies

(pb) plant based | *(v)* vegetarian

A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Caution, all game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com