



The Chambers
**The 2011 XMAS
Chambers MENU**

Roast carrot, butternut squash & garlic soup with thyme croutons
~~~~~

Creamed leek & stilton in a puff pastry croustade accompanied by a dressed leaf salad  
~~~~~

Pressed pork & herb terrine with cornichons & crispy bread flutes
~~~~~

Kentish roast turkey traditionally served with all the Xmas trimmings &  
Chambers proper roast gravy  
~~~~~

Medium roasted mustard glazed sirloin of beef with homemade Yorkshire pudding
~~~~~

Winter vegetables & puy lentils baked in a large field mushroom topped with festive herb  
crumble & finished with a parsnip puree.  
~~~~~

Lemon & parsley crumbed salmon fillet & wilted radicchio dressed with a cranberry, mint,
cucumber & spring onion salsa
~~~~~

Christmas pudding served with a baked fig & sweet brandy sauce  
~~~~~

Crème caramel served with flambèd prunes
~~~~~

Homemade chocolate brownie served with vanilla ice cream & seasonal berries  
~~~~~

£23.00

Please mark your choices next to your name on the menu planner

Many thanks

