

FESTIVE
Memoir

DEACONS

BANK

CHAPEL - EN - LE - FRITH





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2 COURSES £39

3 COURSES £49

Starters

SWEET POTATO

Pickled onion, old winchester custard (v)

WHITE CRAB

Sweetcorn salsa, lime tuile

BEETROOT-CURED SALMON

Avocado, sourdough crisp

DUCK LIVER PARFAIT

Cherry, pistachio, toasted bread

BAKED CAMEMBERT

Rosemary and garlic, bread of the day, apple & sultana chutney (+£5)

Desserts

CHOCOLATE MARQUISE

Hazelnut brittle, rum and raisin ice cream

MANGO BAKED CHEESECAKE

Mango salsa, white chocolate ice cream

LEMON TART

Crème fraîche, bergamot meringue

CHRISTMAS PUDDING

Torched with brandy, redcurrants, brandy butter

Main

TURKEY BREAST

Wrapped in smoked streaky bacon, pomme puree, honey glazed parsnip, chesnut stuffing, pigs in blankets & gravy

CELERIAC, POTATO & LEEK MILLE-FEUILLE

*Jerusalem artichoke velouté
Old Winchester crisp*

PAN-FRIED HALIBUT

Salt-cured halibut, smoked mussels, parmentier potatoes, fennel, bouillabaisse sauce, crispy kale

THREE-CHEESE TWICE-BAKED SOUFFLÉ

Confit potato, Henderson's relish, cavolo nero

80Z SIRLOIN STEAK

Fondant potato, grilled red pepper, chilli-fried tenderstem broccoli, chimichuri (+£5)

PARMENTIER POTATOES £6

SEASONAL GREENS £6

HONEY GLAZED CARROTS
& PARSNIPS £6

Sides

CHEESE PLATTER (+£6)

Includes all of the Cheese below: medjool dates, pickled walnut, frozen grapes, chutney, homemade biscuits

BLACK STICKS BLUE | BARON BIGOD
DOUBLE GLOUCESTER | CHARCOAL CHEDDAR



DETAILED ALLERGEN IS AVAILABLE UPON REQUEST. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.