



CHARLTON HOUSE  
RESTAURANT

# Christmas Party Night

## STARTERS

**Game Terrine** GF\*

Toasted sourdough, plum & blackberry chutney

**Spiced Butternut Soup** GF\*

Herb oil and sage crisp

**Crab and Avocado Tian** GF, DF

Citrus dressing, torched grapefruit

## MAINS

**Traditional Bronze Turkey Breast** GF\*, DF

Duck fat roast potatoes, honey glazed parsnips, carrots,  
seasonal greens, pigs in blankets, sage & onion stuffing,  
Yorkshire pudding, red wine gravy

**Roasted Butternut Squash** DF

Chestnut & pearl barley Wellington, roast potatoes, carrots,  
parsnips, seasonal greens, port & onion jus

**Salmon En Croute** GF, DF\*

Sauté new potatoes, seasonal greens, beurre blanc

## DESSERTS

**Bailey's Crème Brûlée** GF\*

Cinnamon shortbread

**Chocolate Orange Marquise**

Burnt orange caramel

**Christmas Pudding** GF\*

Brandy Anglaise

TWO COURSES 49 | THREE COURSES 59

Served 17:00 & 18:00 - 20:45

Please inform us of any allergies or intolerances before placing your order. V - Vegetarian, VE - Vegan, DF - Dairy Free, N - Nuts, GF - Gluten Free, GF\*, DF\* - option available.

Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our service charge goes to our staff.

Though our suppliers & chefs take great care to remove all bones from our boneless items, there remains a small chance that some may be present. Please exercise caution while eating.