

Christmas menu

Seasonal food, creative spirit and a warm welcome

CHAPTER
eats.

2 courses £24, 3 courses £32

Starters

Red cabbage soup (vg) (gf available)

Velvety spiced red cabbage soup with crisp cinnamon croutons.

Seafood tartare

On toasted sourdough bread.

Welsh beef & blue cheese croquettes

Crisp croquettes filled with Welsh beef and tangy blue cheese, served with cranberry garlic mayo.

Mains

Traditional roast turkey (gf)

Turkey paupiette filled with sage and onion stuffing and wrapped in smoked streaky bacon, with crisp roast potatoes, maple glazed carrots and parsnips, Brussels sprouts, rich gravy and cranberry sauce.

Mushroom Wellington (vg)

Classic wellington made with mushrooms, roasted squash, spinach and herb stuffing, with crisp roast potatoes, maple glazed carrots and parsnips, Brussels sprouts and rich gravy.

Porchetta pork belly (gf)

Herb-rolled pork belly with crisp roast potatoes, maple glazed carrots and parsnips, Brussels sprouts, apple sauce and rich gravy.

Desserts

Traditional Christmas pudding (gf)

A festive classic served warm with brandy sauce.

Warm apple and cranberry crumble

Spiced orchard fruit beneath a golden crumble, served with vanilla custard.

Blackcurrant sorbet (vg)

Bright, refreshing blackcurrant sorbet.

Homemade cake

Decide on the day from our café selection of homemade cakes.

Finished with either custard or vanilla ice cream.

Pre-bookings only

See [Chapter.cymru/News/Christmas](https://chaptercymru.com/News/Christmas)
for booking details and T&Cs



Wines

Pre-order your wine for 20% off

CHAPTER
eats.

White

Circumstance Sauvignon Blanc, South Africa · £30

A natural Sauvignon with a refreshing minerality. Bright citrus, ripe peach, crushed laurel and a hint of fennel.

Red

Siglo Saco Reserva, Spain · £30

Red fruits, prune, liquorice and black pepper. A richer, more complex sibling to our house Rioja.

Rosé

Josh Scott 'Bla Bla Bla' Natural Rosé, New Zealand · £30

Easy drinking, finishing very dry and moreish. Flavours of strawberries up front, with hints of pear.

Sparkling

Thomson & Scott 'Noughty' Alcohol Free Sparkling Chardonnay / Rosé, Spain · £27.50

Prosecco Spumante doc Borgo Alato, Italy · £29.50

Peach and green apple. Fresh and light.

Gruet Brut Champagne, France · £49.50

Green apple and citrus. Floral and honeyed.

