



# CHÂTEAU LA CHAIRE

## Dinner Menu

### To Start

**Chefs Soup Of The Day**  
Crusty Bread & Butter

**Aged Beef Tartar**  
Shallots, Capers, Crispy Sourdough  
(£3 HB Supplement)

**Chicken Liver Parfait**  
Roasted Fig, Red Onion Chutney, Brioche

**Classic Prawn Cocktail**  
Baby Gem, Marie Rose

**Pan Fried Scallops**  
Roasted Sweetcorn, Pistachio Crumb  
(£5 HB Supplement)

### Main Course

**Beef Fillet**  
Truffled Mash, Bourignonn Sauce  
(£8 HB Supplement)

**Roasted Scottish Salmon**  
Jersey Crab Crushed New Potatoes  
Tenderstem Broccoli, White Wine Sauce

**Slow Cooked Belly Pork**  
Candied Apple, Creamy Bacon Cabbage  
Wholegrain Mustard Jus

**Pan Fried Turbot**  
Brown Shrimp Potato Cake, Roasted Fennel  
(£3 HB Supplement)

**Roasted Truffle Polenta Cake**  
Winter Vegetables (vg)

### Dessert



**Sticky Toffee Pudding**  
Vanilla Bean Ice Cream, Salted Caramel Sauce

**Lemon Tart**  
Poached Winter Berries, Blackberry Sorbet

**Local Apple Tart Fin**  
Confit Apple, Earl Grey Ice Cream

**Ice Creams & Sorbets**  
Chef's Selection Of House Made Ices

**Selection of 3 Artisan Cheeses**  
Apple Chutney, Grapes, Biscuits (gf)  
(£5 HB Supplement)



Tea & Coffee

£40 per person

Head Chef - Ross Bott

*Dishes may contain nut/ nut derivatives. (gf) Gluten Free option available (v) Vegetarian (vg) Vegan.  
Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of  
waiting staff about the ingredients in your meal before placing your order.  
A discretionary 10% service charge will be added to your bill. All tips go to the team.*

