

1874



1965



THE CHURCHILL HOTEL



CHRISTMAS DINING MENU

£27.50

Nº1

Nº2

Nº3

Starters

Main Courses

Desserts



**PARSNIP &
CHESTNUT SOUP**

**KING PRAWN
COCKTAIL,
BLOODY MARY
DRESSING**

**POTTED DUCK,
BRIOCHE, APPLE
CHUTNEY**

**BEETROOT TARTE
TATIN,
ROCKET & PARMESAN
SALAD**

**HAY BAKED
SHOULDER OF LAMB,
PEARL BARLEY, WILD
MUSHROOMS & TRUFFLE**

**BAKED LEMON SOLE,
BROWN SHRIMP & CAPER
BUTTER**

**ROAST TURKEY
TRADITIONAL TRIMMINGS**

**SALT AGED SIRLOIN
STEAK,
TOMATO, MUSHROOMS &
WATERCRESS
£7.50 SUPPLEMENT**

**LEEK,
CHESTNUT
MUSHROOM
& BLUE CHEESE TART**

**CHRISTMAS
PUDDING,
BRANDY CREAM**

**CHOCOLATE POT,
PISTACHIO BISCOTTI**

**EGG CUSTARD
TART,
BLOOD ORANGE
SORBET**

**CHEF'S CHOICE OF
THREE CHEESES**



Whether you are staying with us in the hotel or just visiting for dinner, a bite for lunch or one of our beautiful handmade desserts, as Head Chef of Dewsnaps Brasserie, it is my great pleasure to welcome you to our restaurant.

Our passion lies in creating the Best of British fayre from seasonal ingredients and local suppliers, all with a modern, balanced approach to presentation.

You may not see us during your visit, but please be assured that my team and I are working hard behind the scenes to ensure that your dining experience with us is memorable and enjoyable.

Kevin Browerbank
Head Chef