

**You Be Chef Christmas and Boxing Day Menu**  
**Nationwide Delivery or Restaurant Collection – Christmas Eve 2021**  
**Please select pre 12 Christmas delivery when ordering unless collecting**  
**Available to order until Sunday 5th December**

All orders include our house-baked bread and a little gift from us

**to begin**

Parfait of Sauteéd Chicken Livers with a Smoked Chicken Butter £17  
Mulled wine chutney and baked flat parsley crackers

**Allergens – Gluten/Eggs/Milk/Sulphur Dioxide and Sulphites**

Lightly Cured Chalkstream Trout in Seaweed and Lime £19  
Cauliflower cream, pink radish, crispy wild rice and a ponzu dressing

**Allergens – Fish/Soya**

Velouté of Butternut Squash Baked with Douglas Fir V £15  
Warm Vacherin Mont d'Or cheese gougères, toasted pumpkin seeds and pine oil

**Allergens – Gluten/Eggs/Milk**

Salad of Lightly Smoked Heritage Beetroots **Vegan** £15

Beetroot relish, fried capers and beetroot crisps

**Allergens – Sulphur Dioxide and Sulphites**

**to follow**

Ballotine of New Forest Venison with a Chicken and Roasted Chestnut Mousse £39  
Red cabbage, Medjool dates, creamed parsnips and crispy cavolo nero. Sauce grand veneur

**Allergens – Eggs/Milk/Sulphur Dioxide and Sulphites**

Confit of Dingley Dell Pork Belly with a Bramley Apple and Sage Stuffing £30  
Sautéed sprouts with pancetta, pomme Anna and a Calvados sauce

**Allergens – Eggs/Milk/Mustard/Sulphur Dioxide and Sulphites**

Poached Fillet of Cod with a Devilled Shrimp Butter £34  
Celeriac purée and ash baked celeriac

**Allergens – Crustaceans/Fish/Milk/Mustard/Sulphur Dioxide and Sulphites**

Risotto of Woodland Mushrooms with Sherry Vinegar **Vegan** £25  
Chargrilled salsify, grilled king oyster and pickled shimeji mushrooms

**Allergens – Sulphur Dioxide and Sulphites**

**to finish**

White Chocolate and Cherry Delice £15  
Dark chocolate and giottine cherry brownie, cherry gel and poached cherries with lemon thyme

**Allergens – Eggs/Milk/Sulphur Dioxide and Sulphites**

Titanic au Chocolate with a Mincemeat Centre £14  
Clementine spiced Anglaise and clementine jelly

**Allergens – Eggs/Milk/Sulphur Dioxide and Sulphites**

Granny Smith Apple Posset £14  
Poached blackberries and apple in sloe gin with festive granola

**Allergens – Milk/Sulphur Dioxide and Sulphites**

Vanilla Roasted Pineapple **Vegan** £14  
Coconut yoghurt, cranberry biscotti and pineapple sauce

**Allergens – None**

**Our kitchen uses many different ingredients in the preparation of our meal boxes. We therefore cannot 100% guarantee that dishes are free from allergens. Please contact us directly if you have severe allergies and we will be very happy to advise you.**