



## FREMANTLE CHRISTMAS MENU

### *Starters*

GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)

CAULIFLOWER & TRUFFLE SOUP, sour cream, toasted baguette (Av. Gf) (Vg)

LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, Marie rose sauce (Gf)

### *Mains*

PAN-FRIED SCOTTISH HALIBUT, sautéed new potatoes, spinach, brown shrimp & caper beurre noisette (Gf)

WILTSHIRE FILLET OF BEEF, truffle mash, grilled radicchio, bone marrow jus

BUTTERNUT SQUASH TORTELLONI, sage, kale, hazelnut butter (Av. Vg)

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)

### *Puddings*

CHRISTMAS PUDDING, Brandy butter (V)

DARK CHOCOLATE TART, Chantilly cream, pistachios (V)

BASQUE CHEESECAKE (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

*£75 per person, only available through pre-order*

*Crackers & mini mince pies for the table*





## FESTIVE DATES FOR YOUR DIARY

Monday 16<sup>th</sup> November, *Christmas party season begins*

Thursday 26<sup>th</sup> November, *Thanksgiving specials*

Wednesday 9<sup>th</sup> December, *An evening of Christmas carols & mulled wine*

Friday 25<sup>th</sup> December, *Christmas Day Lunch*

Thursday 31<sup>st</sup> December, *New Year's Eve Dinner & Live music*

Friday 1<sup>st</sup> January, *New Year's Day Recovery Dinner*

For more information about bookings & Christmas opening hours please visit our website  
[www.thesurprise-chelsea.co.uk](http://www.thesurprise-chelsea.co.uk) or contact the team, [events@thesurprise-chelsea.co.uk](mailto:events@thesurprise-chelsea.co.uk)





CHRISTMAS & NEW YEAR  
AT THE SURPRISE





## CHRISTMAS PARTY MENU

### *Starters*

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)

SCOTTISH SALMON GRAVLAX, dill & tarragon crème fraîche, rye bread

GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)

### *Mains*

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries,  
Brussels sprouts, roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)

ROAST CORNISH COD, crushed new potatoes, baby spinach, brown shrimp beurre blanc (Gf)

BRAISED OX CHEEK, fondant potato, creamed spinach, bone marrow jus

BUTTERNUT SQUASH TORTELLONI, sage, kale, hazelnut butter (Av. Vg)

### *Puddings*

CHRISTMAS PUDDING, Brandy butter (V)

DARK CHOCOLATE TART, Chantilly cream, pistachios (V)

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

*£65 per person, only available through pre-order*

*Crackers & mini mince pies for the table*



## CHRISTMAS DAY MENU

*A welcome glass of Taittinger Champagne & smoked salmon blini*

### *Starters*

BRAISED RADICCHIO, pickled beetroot, walnuts, smoked shallot jus (Vg)

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)

LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem  
lettuce, Marie rose sauce (Gf)

CAULIFLOWER & TRUFFLE SOUP, sour cream, toasted baguette (Av. Gf) (V)

### *Mains*

WILTSHIRE FILLET OF BEEF, fondant potato, creamed spinach, Bone marrow jus  
(also available with roast garnish)

PAN-FRIED SCOTTISH HALIBUT, sautéed new potatoes, spinach, brown shrimp & caper  
beurre noisette (Gf)

SQUASH PITHIVIER, Scottish girolles, forest mushrooms, gravy  
(also available with roast garnish) (Vg)

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries,  
Brussels sprouts, roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)

### *Puddings*

CHRISTMAS PUDDING, Brandy butter (V)

DARK CHOCOLATE TART, Chantilly cream, pistachios (V)

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

*£110 per person with crackers & mini mince pies for the table*

*Only available via pre-order*



## NEW YEAR'S EVE MENU

### *To Start*

CAULIFLOWER & CELERIAC SOUP, crispy Ibérico ham (available without Ibérico)

### *Starters*

BRAISED WILD BOAR TORTELLONI, red wine sauce, Parmesan

HEIRLOOM TOMATO TARTARE, goat's cheese, shallots, basil, chives, toasted baguette (V)  
(Av. Vg) (Av. Gf)

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)

SOFT SHELL TEMPURA CRAB, fennel & apple slaw

### *Mains*

PAN-FRIED HALIBUT, confit potatoes, baby leeks, Champagne beurre blanc (Gf)

SQUASH PITHIVIER, garlic and rosemary mashed potato, forest mushrooms, gravy (Vg)

STOKES MARSH FARM BEEF WELLINGTON, wild mushroom duxelles, pink fir potatoes,  
spinach, bone marrow jus

CHATEAUBRIAND TO SHARE, rosemary & sea salt fries, buttered hispi cabbage, peppercorn  
& Béarnaise sauce (£25 surcharge per person)

### *Intermezzo*

LEMON & CHAMPAGNE SORBET

### *Puddings*

DARK CHOCOLATE TART, Chantilly cream, pistachios (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

APPLE TARTE TATIN TO SHARE, vanilla ice cream (V)

*£100pp only available via pre-order*

*For more information, please email the team: [events@thesurprise-chelsea.co.uk](mailto:events@thesurprise-chelsea.co.uk)*