

# CHAMBERS WINTER PRIVATE DINING MENU

From £39 per person

Choose two starters, mains & desserts for your party

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## STARTERS

- Rabbit rillettes**, pistachio, prune, sourdough
- Jerusalem artichoke velouté**, crispy pancetta, chestnut
- Maple cured salmon**, crab, citrus fruit
- Marinated beetroot**, red chard, plum, honeyed pecan (V)

## MAINS

- Coffee spiced highland venison**, sweet potato, figs, pickled walnut **supplement £15.00**
- Pearl barley risotto**, chestnut, curly kale, blue cheese (V)
- South coast cod**, fennel, orange, wild mussels, beurre blanc
- Gressingham duck breast**, brussels, bacon, celeriac, sour cherry

## DESSERTS

- Chocolate ganache**, caramelised banana, peanut brittle
- Poached pear**, amaretto cookies, ginger crème anglaise
- Vanilla pannacotta**, blackberries, lavender tuille
- Cheese selection**, nut & raisin bread, seasonal chutney **supplement £6.00**
- Additional cheese course** **supplement £12.00**

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(V) = Vegetarian Dishes

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.