

Hanson at the Chelsea

Good food guide 2020 & AA rosette recommended 2020

Michelin guide recommended 2017



Christmas Set Menu

2021

Lunch 2 courses £23.95 Lunch 3 courses £28.95
Dinner 2 courses £29.95 Dinner 3 courses £36.95

Starters

Roast carrot & olive oil veloute

With micro coriander, croutons & hazelnut foam (v),

Creamed smoked Mackerel & apple timbale

With horse radish & French herbs, cucumber collar, dressed micro leaves &
toasted sour dough,

Finest Campania region buffalo mozzarella

On a salad of poached pear, fresh figs & dry cured ham,

Chicken liver parfait

With toasted sour dough, date chutney & dressed leaves.

Main courses

28 day aged fillet of beef tournedos

With dry cured pancetta, bourguignon garnish, shallots & Madeira jus on
truffle oil mash,

Grilled Hake

With a Champagne & caviar butter sauce, baby vegetables & new potatoes,

Honey & rosemary roast chicken

On Château potato, bacon roll, crispy stuffing & baby vegetables, thyme jus,

Vegetable Gnocchi

Finished with crème fraiche, parmesan, spinach & tomato bruschetta (v),

Selection of vegetables £2.95 for two persons.

Desserts

Christmas pudding with brandy sauce,

Crème Brulée with sugar glaze,

Selection of cheese with biscuits & chutney,

White chocolate & raspberry mousse, coulis & berries.

A £10 deposit per person is required to secure your booking

Please pre order from this menu 01792 464068