

# Party Menu

AVAILABLE FROM  
29TH NOV – 24TH DEC  
PARTY MENU NOT AVAILABLE ON SUNDAYS

## STARTERS

- SPICED SWEET POTATO, CHILLI AND COCONUT SOUP – Topped with crispy flat bread croutes, accompanied by our baker's bread and butter (V) (Vegan on request)
- HAM HOCK TERRINE – Slow cooked British ham hock pressed into a terrine mould, wrapped in streaky bacon, served with home-made piccalilli and garlic herb crostini's (GF on request)
- CLASSIC PRAWN COCKTAIL – Atlantic prawns served on a bed of crisp baby gem lettuce finished with a Marie Rose dressing & granary bread (GF on request)
- HOME-MADE CHICKEN LIVER AND BRANDY PARFAIT – Served with homemade red onion marmalade and toasted brioche bread (GF on request)
- GOATS CHEESE AND POMEGRANATE MOUSSE – Served on toasted granary bread, peppery rocket and finished with a pomegranate dressing (V) (GF on request)
- LAYERED VEGETABLE TERRINE – Slices of pressed carrot, mixed peppers, aubergine and courgette, served on a bed of tomato and basil dressing with pickled cornichon & toasted croutes (VE) (GF on request)

## MAINS

- TRADITIONAL LOCAL ROAST TURKEY – Served with roast potatoes, a sage & onion Yorkshire pudding, sage and onion stuffing, pigs in blanket, bread sauce, cranberry sauce and a rich roast gravy
- ROASTED PEPPERED BEEF – Served with roast potatoes, Yorkshire pudding and a rich roast gravy (GF on request)
- PAN COOKED FILLET OF SEABASS – Served on a bed of sauteed cherry tomato's olives and spinach accompanied by a crushed new potato and herb cake.
- VENISON AND CHESTNUT CASSEROLE – Venison, root vegetables and chestnuts slow braised in a rich gravy served with creamy mash potato and topped with a herby dumpling
- MUSHROOM, SPINACH & CARAMELISED ONION WELLINGTON  
Portobello mushroom topped with caramelised onions, wild mushroom, mushroom puree and spinach encased in vegan puff pastry served with roast potatoes and a vegan red wine gravy (VE)
- HOMEMADE NUT ROAST – This roast is made using walnuts, hazelnuts and almonds, served with roast potatoes, a Yorkshire pudding and a vegetarian gravy (V)

## DESSERTS

- TRADITIONAL HANDMADE CHRISTMAS PUDDING – Served with a velvety brandy sauce and brandy butter (V)
- WHITE CHOCOLATE & CRANBERRY MOUSSE – A creamy white chocolate mousse, served on a cranberry compote with a light shortbread biscuit and tangy orange gel (V) (GF on request)
- HAZELNUT AND RHUBARB CRUMBLE – Made with flaked almonds, chopped hazelnuts, oats and a sprinkle of nutmeg topped with a creamy Birds custard (V)
- TRADITIONAL VANILLA BAKED CHEESECAKE – Served with a blackberry compote and blackberry jelly (V) (GF on request)
- SELECTION OF CHEESES – Brie, Cheddar, Silton, served with celery, grapes, caramelised red onion chutney and cracker selection (V) (Additional supplement £5)

A SELECTION OF TEAS & COFFEES ARE AVAILABLE BUT ARE NOT INCLUDED

The  
**CHASER INN**  
SHIPBOURNE

CHRISTMAS



## PRICING & OPTIONS

**2 COURSES** £26.<sup>95</sup>  
AVAILABLE: MON - THUR  
(LUNCH & DINNER) PER PERSON

**3 COURSES** £33.<sup>95</sup>  
AVAILABLE: MON - THUR  
(LUNCH & DINNER) PER PERSON

**3 COURSES** £38.<sup>95</sup>  
FRIDAY'S & SATURDAY'S  
(LUNCH & DINNER) PER PERSON

LIVE MUSIC 8.30pm ALL FRIDAYS

All pre ordered (irrespective of party size)

## DEPOSITS

We require a £10 per head deposit at the time of booking to secure your table, with a pre-order being made 10 days in advance. A discretionary 10% service charge will be added to your bill.

Please Note: Our T&C's have been updated and may differ from the printed menus

**TO BOOK**  
**T: 01732 810360**

The Chaser Inn, Stumble Hill,  
Shipbourne, Tonbridge, Kent TN11 9PE  
Email: [enquiries@thechaser.co.uk](mailto:enquiries@thechaser.co.uk)  
Web: [www.thechaser.co.uk](http://www.thechaser.co.uk)