THE CHOP HOUSE FESTIVE PARTY HOME SERVICE MENU

Were you planning on treating the team to a proper slap up dinner as a thank you for their work? Maybe you were looking for somewhere to treat clients? Or maybe you just wanted to get together over a big festive 3 course dinner with friends & family?

Whatever the reason, the new restrictions have thrown a spanner in those plans.

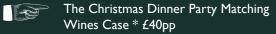
Our kitchen have spent the last few weeks creating our Home Service Christmas party dinner. And it is amazing.

Simply send your order, as you would a pre-order form, and we'll send your choices to your doors refrigerated with simple reheating instructions so you can re-create a restaurant quality 4 course meal at home with ease.

You can get together to eat on Zoom, Teams or Skype, or you can just rest easy knowing that you have treated your guests to something a little bit special.

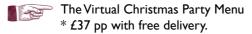
Delivered nationwide.





For the ultimate experience, add our matching wines box to your Christmas Home Service Dinner Party. Treat all of your guests, or perhaps treat a handful by way of an extra little reward.

Each wine is hand selected by our sommeliers to match our festive dishes.



STARTERS

Caramelised Onion Soup

Welsh rarebit & sourdough crouton (v)

Devilled Pork Cheeks

black peas in vinegar, parsnip crisps (gf)

Potted Garstang White & Chestnut mushroom

sourdough, cranberry & onion chutney

Warm Puy Lentil Salad

Roast Red pepper, Romesco Sauce, smoked almonds & watercress (vg) (gf)

To enquire about any of our Chop House Christmas products or services, send an email to lawrence.hallows@vicchopco.com or fill in this form: www.samschophouse.com/contact



MAINS

Traditional Turkey Dinner

Free-range turkey Ballantine with apricot & thyme stuffing wrapped in cured ham, bread sauce, pigs in blankets, turkey gravy, roast carrots & brussel sprouts

Turkey, Bacon Tray bake

With Brussel Sprout Bubble & squeak and Chestnut crumb topping with Cranberry Sauce

8oz Rib-Eye * £4.00 Supplement *

With roast mushroom, watercress, peppercorn sauce & Chop House chips (gf)

Lancashire Hot pot

With pickled red cabbage & sourdough

Sweet potato, butter bean & kale bake

With broccoli & Romesco sauce (vg) (gf)

Corned Beef Hash

With a poached egg & crisp bacon (gf)

Wild Mushroom Wellington

With roast potato's, creamed leeks & mushroom ketchup (v)

DESSERTS

Dark Chocolate Torte

Caramelised oranges & hazelnut granola (vg)

Lemon posset

Poached plums, stem ginger shortbread (v)

Sticky Toffee Pudding

Warm sticky toffee pudding, Butterscotch sauce (v)

With homemade mince pies to finish.

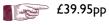
OUR FAMOUS CHRISTMAS DINNER HOME SERVICE

The food shop, the preparation the night before, the Christmas Day morning prep, overcooking the sprouts, fiddling around trying to make the perfect gravy...Christmas Dinner can be stressful!

Take the stress of the day away and treat yourself to an indulgent restaurant quality four course Christmas Dinner with The Chop House Christmas Dinner at home.

Our chefs put in the hard work doing all of the preparation and sourcing the very best local British ingredients. We'll then deliver to your door refrigerated on Christmas Eve.

All you will need to do is follow our simple heating instructions to re-create a luxurious restaurant quality meal at home.







For the ultimate Christmas Day experience, add our matching wines box to your Christmas Dinner order.

This includes 6 bottles of wine chosen by our Head Sommelier George Bergier and Senior Sommelier Nick Fildes.

A bottle of fizz, two bottles of white. two bottles of red and something a little sweet for dessert. The perfect addition to Christmas Day 2020.

THE HOME SERVICE CHRISTMAS DAY MENU

STARTER

Pressed Cheshire game terrine, fondant potato, savoy cabbage & foie grass

MAIN

Free-range turkey Ballantine with apricot & thyme stuffing wrapped in cured ham, served with bread sauce, pigs in blankets, roasted sprouts & turkey gravy

Duck fat roast potatoes, honey-roast root vegetables, Brussel sprouts & cranberry sauce for the table

PUDDING

Flaming Christmas pudding, brandy custard

OR

Pedro Ximenez sherry trifle, vanilla custard, raspberry & caramelised hazelnuts

ADD A BEST OF BRITISH CHEESE BOARD FOR £9.95

A selection of local artisan cheeses from the Crafty Cheese Man, Garstang's Jonathan Pearcey, with Holy Grain sour dough crackers from Manchester & Beehive spiced tomato chutney

Home-made mince pies

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CHRISTMAS DAY 2020 - VEGAN/ VEGETARIAN MENU

APPETISER / SOUP

Wild mushroom & roast chestnut broth vg

MAIN

Pumpkin Gnocchi with roast Jerusalem artichokes, crisp sage, braised kale vg

PUDDING

Dark Chocolate Torte with caramelised oranges & hazelnut granola vg

ADD A BEST OF BRITISH CHEESE BOARD FOR £9.95

Sweet potato cheese, with Holy Grain sour dough crackers from Manchester & Beehive spiced tomato chutney vg

Home-made mince pies

Minimum spend for Christmas Day Home Service £45 per household.