

Chapter.

KITCHEN | BAR | TERRACE

CHRISTMAS 2022

November 29 – December 23

Tuesday to Friday | lunch and dinner

whole table must order | pre-order required for tables of 8+ | £25pp deposit at time of booking
£50pp

Jerusalem Artichoke Soup. (v)

Beetroot Cured Scottish Salmon.
beetroot textures | cucumber | herbs | horseradish

Gressingham Duck Terrine
spiced fruit compote | pain d'epice | watercress



Free Range Caldicott Bronze Turkey.
roast potato | Butler's banger stuffing | cabbage & chestnuts | cranberry jus

Braised Blade of Dry Aged Beef.
honey roasted roots | red wine jus | pan fried dauphinoise

Roasted Fillet of Hake.
spiced squash risotto | crispy kale | Twineham Cheese

Broccoli & Blue Cheese Pithivier. (v)
poached pear puree | seasonal vegetables | vegetable gravy



Chapter Christmas Pudding.
vanilla butter | brandy sauce

Yule Log.
chocolate | orange | vanilla cream

Crème Brulee.
peanut butter cookie

British Cheese Plate. (£5 supplement)
chutney | fruit | crackers

Extras

Ten Four Bakehouse Bread & Salted Butter £5.00 | Olives £4.50

Mixed seasonal vegetables (serves 5) £15.00

Cheese Platter. (serves 6/8) £60.00

Mini mince pies (5) £10.00

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