



Chambers CHRISTMAS MENU

For parties of 6 or more persons

STARTERS

LENTIL SOUP ~ served with toasted bread

BABAGANNUSH~ served with toasted bread

HALLOUMI & CHORIZO SAUSAGE CHAR-GRILLED ~ served with mixed leaves & olive oil dressing

SAUTEED KING PRAWNS~ Cooked with spring onion, fresh tomatoes, garlic & lemon juice

CALAMARI ~ deep-fried & served with mixed leaves

CHAR-GRILLED MARINATED LAMB KOFTE ~ served with tomato red onion salad

MAIN COURSE

ROAST TURKEY ~ served with roast potatoes, mixed vegetables, Yorkshire pudding, stuffing, cranberry sauce & gravy

KLEFTICO KNUCKLE OF LAMB ~ slow cooked, served with rice & seasonal green vegetables

CHAR-GRILLED SEABASS ~ served with sautéed potatoes & mixed salad

VEGETARIAN MOUSAKKA ~ served with tomato sauce, rice & mixed salad (V)

MIXED SEAFOOD CASSEROLE ~ served with Mediterranean rice

DESSERT

CHRISTMAS PUDDING

APPLE & APRICOT CRUMBLE

VANILLA CHEESECAKE ~ with strawberry sauce

STICKY TOFFIE PUDDING ~ served with fresh cream & ice cream

All desserts served with a choice of: Fresh cream, Custard or Ice cream

SELECTION OF ICE CREAM

TWO COURSES ~ £30.95 PER PERSON

THREE COURSES ~ £34.95 PER PERSON

SERVICE CHARGE 12.5%

FULL SELECTION OF WINES, BEERS, SPIRITS, SOFT DRINK, TEA & COFFEE AVAILABLE – PLEASE ASK TO SEE MENU