

# FESTIVE 3 COURSE EVENING MENU



## Snacks

Sourdough, seaweed butter 3.5  
olive oil & aged balsamic vinegar

Ricotta stuffed red peppers 4.5  
roast almonds, pea shoots

## Starters

Mushrooms, Spinach, Egg Mollet (v)  
Mushroom persillade, veloute, egg mollet kadaif,  
Cep dust, wilted spinach,

Mozzarella and Fig Salad  
Cauliflower, radicchio, fig, Mozzarella, pickled pear  
& swede, butternut squash dressing, smoked almonds

Pan-fried Scallop  
Potato emulsion, caviar, confit garlic  
crisp potato, chicken jus

Chicken Liver Parfait Vol-Au-Vent  
puff pastry, chicken leg skewer, crispy skin,  
sweet onion gel, red onion pickle

## Mains

Trout & Sorrel  
boneless fillet of trout, carrot vichy, wilted spinach,  
sorrel cream, caviars, crispy shallots

Beef Cheek Cannelloni  
Slow-cooked pulled beef cheek, creamy ancho sauce,  
Savoy croquette, chimichurri,  
confit tomato, dukkah

Pumpkin Risotto (v)  
Mushrooms fricassee, Italian hard cheese chiboust,  
dill oil

Roasted Chicken Breast  
Free-ream chicken breast, glazed carrot, parsnip, salsify  
parsley cream, black cabbage, peppercorn sauce

Roasted crusted Lancashire Lamb Rack  
Saute leek & swisschard, sunroot cake,  
spiced anchovy gravy, crispy shank, sunroot crisps

### 35 day dry-aged Angus Sirloin steak

confit tomato, Padron pepper, pickled Shiitake mushroom  
and a side of your choice

**10 supplement**

**ADD** bone marrow peppercorn sauce /OR/ beef dripping butter **3**

### 35 day dry-aged Angus ribeye steak

confit tomato, Padron pepper, pickled Shiitake mushroom  
and a side of your choice

**12 supplement**

## Sides

Skinny Fries 3.5

Yorkshire Salad 4  
Lettuce, cucumber, mint, pickled mustard seeds,  
cocktail baby onions, mustard & piccilli vinaigrette

Black Olive Mash Potato 4  
Tapenade, black olive crumb

Brussel Sprouts Fricassee 4.5  
chestnut, paris mushrooms, swede, pumpkin,  
cranberries

## Desserts

Vanilla & Hazelnut Mille Feuilles  
Caramelised puff pastry, praline,  
Dulce de Leche ice cream

Chocolate & Miso Mousse  
Dalgona, salted honeycomb, feuillantine,  
blondie, cornflake ice cream

Blackberry & Apple Oat Crumble Mess  
Lemon curd & meringue,  
white chocolate ice cream

**3 courses £34**

Food Allergies and Intolerances: when you order your food please state if you have any food allergies or intolerances.  
Please be aware it is not possible to guarantee against all possibilities of allergen traces or allergen cross-contamination.  
All prices are inclusive of VAT

# The safety of everyone at The Great Chase - staff and customers - is our top priority.

## **Some things to note for your visit:**

*updated 30/11/20*

We do really look forward to people joining us again, but please, if you think you may be unwell, let us know that you will not be making your reservation and follow the Government guidance on appropriate isolation precautions.

We will be taking tables by RESERVATION IN ADVANCE ONLY, to better manage numbers and seating layout in our small venue. We kindly ask that you stick to your expected arrival time. Tables may only be held for up to 15 minutes after your booking time - Our last reservation time is 9:15 pm and no orders may be placed after 10pm by law.

Tables are for a maximum of 6 people by law and all must be from the SAME HOUSEHOLD BY LAW. Please do not ask us to accommodate multiple tables totalling more than 6 at the same time.

Hand sanitiser will be available on arrival and at many other points throughout the restaurant, in wall dispensers and dark blue bottles. We invite and expect that our customers will make use of it ON ARRIVAL and throughout if away from their table.

Masks must be worn BY LAW when not seated at your table. This means **BEFORE COMING IN**, please. We will ask that any children in parties remain at the table at all times.

All staff on the floor will use a face mask or visor. To reduce unnecessary time in proximity, we will kindly ask tables to call staff over when they are needed.

In addition to usual cleaning and sanitising procedures, additional thorough sanitising of surfaces, touch points and utensils will be in operation throughout our services. Tables will be only set directly ahead of your arrival.

Cutlery, glasses, crockery will, after washing, be air dried or dried only with disposable blue roll paper, not with reusable cloths. Because of this It is possible some water marks may remain as we seek to limit extra handling of these items.

Toilets are checked regularly. Should you feel the additional need to use it, surface sanitiser will be available in the toilets. Please only use it with loo roll as other materials can cause the toilets to stop working.

Distances between customers at different tables will be 1m+ where back to back or side by side, 2m+ where people at different tables face across that distance. To accommodate this, some tables may be sat on one side only.

Previously, we would collect and hang coats on arrival. For now, we ask that you keep your coats with you at your table.

We will maintain ventilation of the restaurant as required BY LAW so expect some breeze, especially as we move into a colder season.

- We look forward to you joining us and thank you for your understanding and cooperation on these measures,

**The Great Chase Team**