

EAT . DRINK . CELEBRATE



CHRISTMAS

- 2020 -



CHANNELS



Christmas on the picturesque Channels country estate is guaranteed to be a memorable experience. Our welcome is warm, the setting in the Essex Barn is idyllic and the food is exceptional.

Our amazingly talented Head Chef Dan Pitts has created an acclaimed rustic fine dining menu.



Dan and his team have designed Channels' festive Menus with quality ingredients and creativity; unique seafood and vegetarian dishes provide exciting alternatives for Christmas dinner. Naturally we are also offering Norfolk turkey and our traditional favourites as part of the extensive menu.

A CHRISTMAS CELEBRATION

Monday-Saturday
Tables available from 6pm -7.30pm

**3 course Christmas meal,
tea or coffee & mince pie.
Includes half a bottle of wine per
person and a gift to take home.**

£39.95

A LA CARTE DINNER

Monday-Saturday
Tables available from 6pm -7.30pm
(Individually priced)

CHRISTMAS LUNCHES

Monday-Thursday 12-2.30pm
Friday & Saturday 12-4pm

2 Courses £21.95

3 Courses £26.95

CHANNELS CHRISTMAS MENU 2020

STARTERS

SOUP OF THE DAY **V**

Grilled House Malt & Rye Sourdough

GAME TERRINE

Xmas Pud Ketchup, Pickles, Fried Sage,
Pistachio, Toasted Sourdough

CELERIAC

BBQ Sprouts, Pancetta, Egg Yolk,
Chestnut, Black Truffle

TREACLE CURED SALMON

Pink Ginger, Keta Caviar, Avocado

"EGG & SOLDIERS" **V**

62°C Duck Egg, Jerusalem Artichoke,
Toasted Brioche, Pinenut, Tarragon

DESSERT

HOUSE CHRISTMAS PUDDING

Brandy, Cinnamon, Roast Orange

PARSNIP CAKE

Parsnip Toffee, Frozen Buttermilk,
Chocolate Mousse

MULLED PEAR FRANGIPAN TART

Pear Crèmeux, Ginger Beer,
Honey & Lemon Thyme

SET CHOCOLATE CUSTARD

Peanut Butter, Coconut, Passionfruit Curd

TRIO OF ICE CREAMS

Crunchy Bits

FARMHOUSE CHEESE PLATTER

V - Vegetarian **VE** - Vegan

MAIN COURSES

TURKEY

Rolled Stuffed Breast, Spiced Red Cabbage,
Sprout & Bacon Puree, Truffle Rosti

PHEASANT

BBQ Cauliflower, Green Herb Ketchup,
Curry Onions, Whipped Rooster & Chicken Fat

STONEBASS

Fish & Parsley Broth, Thyme & Garlic Celeriac,
Gem Lettuce

MISO BLACKENED COD

Bok Choy, Shitake & Leek Broth,
Soba Noodle, Lotus Root

BEEF BRISKET

Rooster Puree, Smoked Bone Marrow Butter,
Pickled Gherkin, Sweet & Sour Dill

THAI GREEN CAULIFLOWER **V/VE**

Asian Greens, Spicy Crunchy Nuts,
Coriander Tapioca Crackers

BURGER

Brioche Bun, Crispy Bacon, Truffle Mornay, Gem,
Tomato, Caramelised Onion Ketchup, Skinny Fries

BATTERED FISH OF THE DAY

Smashed Peas, Tartar, Lemon,
Rustic Chips, Seaweed Salt

HOMEMADE PIE OF THE DAY

Shortcrust, Seasonal Veg, Whipped Rooster, Gravy

CALVES LIVER & BACON

Whipped Rooster, Lyonnaise Onion, Crispy Shallots

10oz RIBEYE (£5 Supplement)

Béarnaise, Peppercorn or Garlic Butter
Roast Tomato, Mushroom, Spinach, Rustic Chips

**Main courses are served with a selection
of seasonal vegetables.**

Special dietary requirement? No problem,
contact us to discuss the various options.



Our team look forward to welcoming you at Channels this Christmas

For booking enquiries please call:

01245 440 005


or email: brasserie@channelsestate.co.uk


All reservations require a £10 per person deposit to secure the table and all deposits are non refundable. In the event of a national lockdown deposits will be issued with a voucher to use in the Brasserie at a later date. As current Government Guidelines regarding Covid19 are constantly changing bookings will be allowed to book a table of 6 people maximum. All guests will be required to arrive at their designated time, ensure guests have a face covering to be worn unless seated at their table and stay seated at their tables unless using the wash rooms. Guests will be required to have vacated their tables and left the premises by 10pm unless restrictions have been lifted.




How to find us

Channels
Pratts Farm Lane East
Little Waltham
Chelmsford CM3 3PT

 @ChannelsCE

 @channels_essex

 channelsestate

Channels Lodge

Situated within the grounds of the channels complex offering 21 en-suite individually designed luxurious hotel rooms and a new 3 bedroom retreat. For further information and reservations please contact:

Channels Lodge: 01245 441 547



DISCOVER THE CHANNELS ESTATE

www.channelsestate.co.uk