CHALK
restaurant
WOKINGHAM

CHRISTMAS BROCHURE 2026

Celebrate the joy and rich traditions of Christmas with us, in the heart of Wokingham.
Come together with family, friends and neighbours to share in the warmth and wonder of the season.

Chalk Restaurant, 31 Broad Street, Wokingham, RG40 1AU

ABOUT US

Step inside Chalk Restaurant and discover cosy, semi-private rooms, a secret garden made for winter dining, delicious seasonal dishes, carefully selected wines and a team dedicated to warm, welcoming service.

Chalk is set within a beautiful 18th-century, Grade II-listed building with a colourful past and timeless charm. Once a grammar school and later a library, it has been lovingly transformed into a neighbourhood restaurant, welcoming guests from breakfast through to dinner. Our talented kitchen team creates seasonal British menus filled with fresh ingredients and comforting flavours.

For special occasions, Chalk offers three private dining rooms. Perfect for festive get-togethers, our spaces can welcome up to 100 seated guests or 120 standing. Soft lighting, thoughtful festive touches and the glow of candlelight make every gathering feel extra special.

This year, we're delighted to celebrate our sixth Christmas at Chalk. Join us for a festive lunch, afternoon tea or dinner, and enjoy a complimentary glass of Drappier Brut Champagne on arrival, a sparkling start to your visit.

To book your festive meal or celebration, please call us on 01189 798 805 or email enquiries@chalkrestaurants.com.

VOUCHERS

Chalk Restaurant offers a wide range of vouchers online that are ideal gifts for Christmas.

Here are some ideas to get you started...

Afternoon Tea

Wine Dinners

Wine Tastings

Mouth-Watering À La Carte Dining

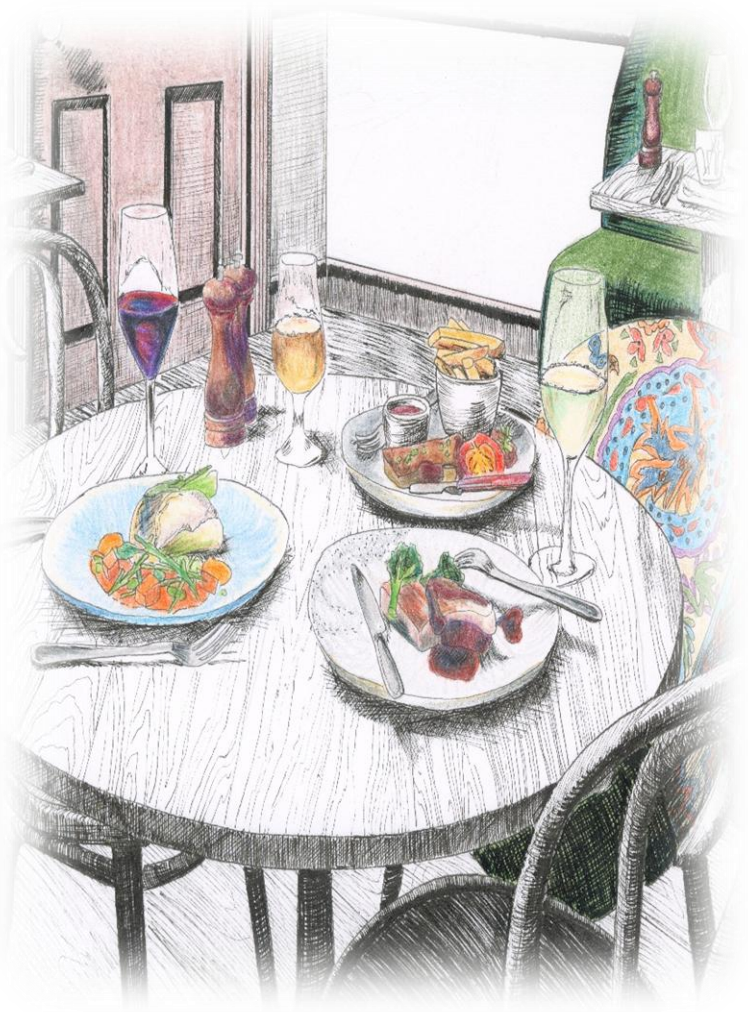
Tasting Menus & Matching Wines

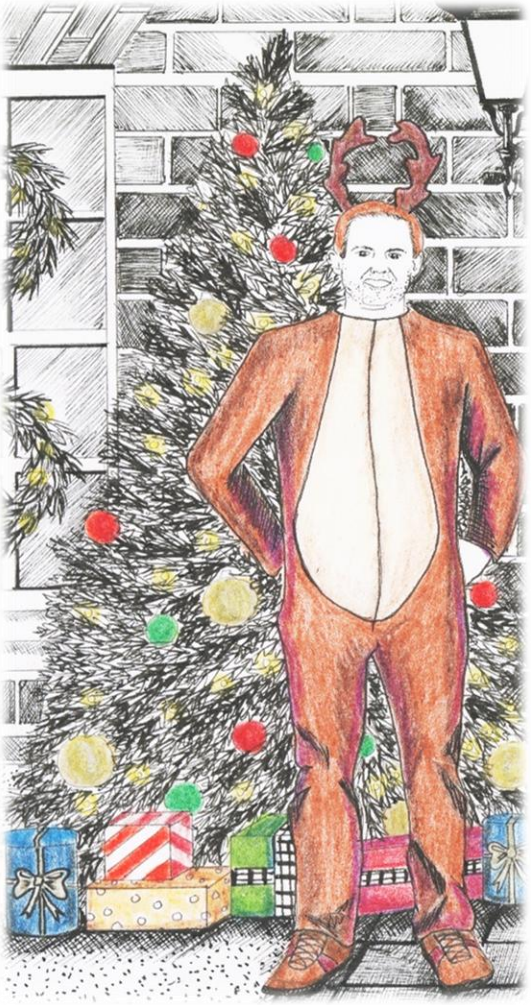
A Hearty Breakfast

Set Lunches

Chalk Private Parties

A full list of gifts are available on
www.chalkrestaurants.com





YOUR FESTIVE SPACE

From cosy dinners to lively festive celebrations, our seasonal menus are made for sharing and enjoying together. Whether it's a table for two or a gathering of up to 70 guests across the Secret Garden and Classroom, our friendly team will take care of every detail, leaving you free to relax and enjoy the occasion.

Dining capacities

Secret Garden:	26 guests
Classroom:	46 guests
Library:	24 guests
Bar:	28 guests

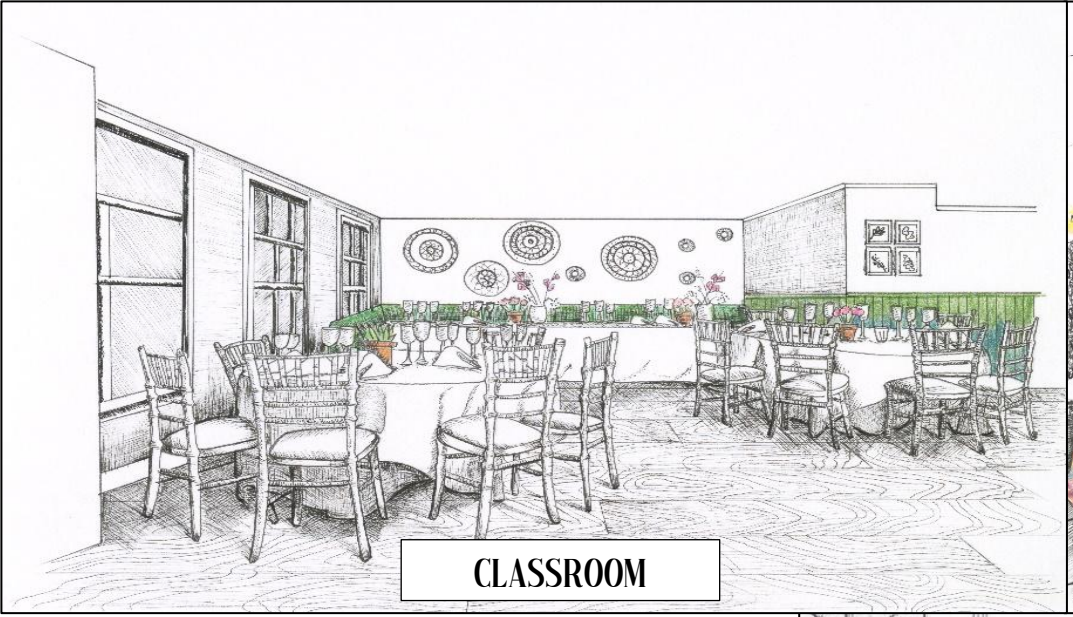
EXCLUSIVE USE

Make Chalk your own for the day and create an event to remember. Begin with cocktails and canapés in the Library and Bar on arrival, then move into the Classroom and Secret Garden for a beautiful banquet. After dinner, return to the Library and Bar to dance the night away.

If you prefer something more intimate, you can also hire just one of our charming rooms.

Lunch 12pm – 5pm
Dinner 6pm – 1am

To start planning your celebration, please get in touch.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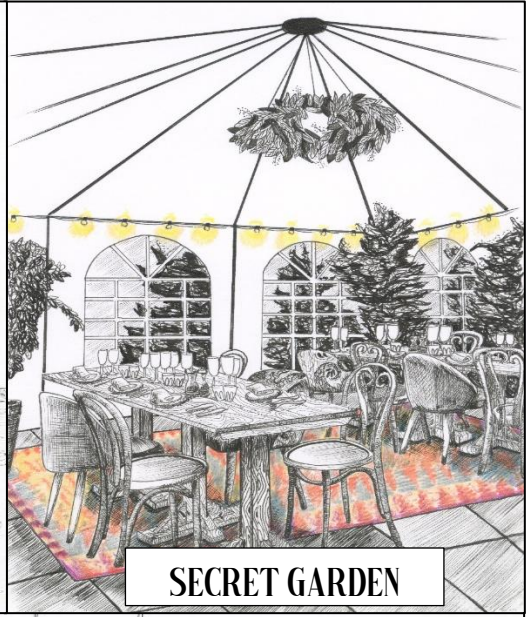
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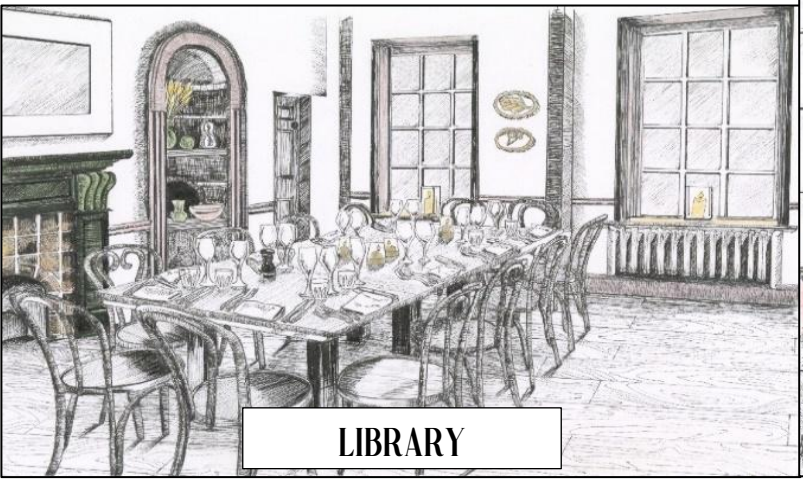
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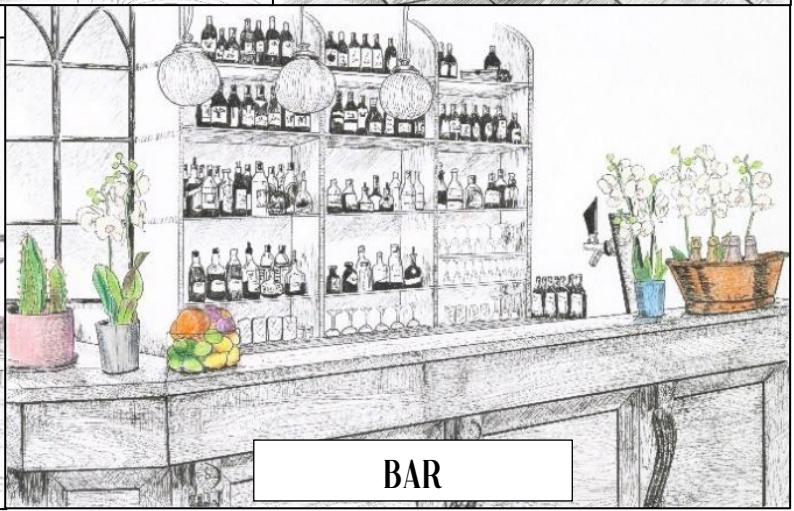
BAR

FESTIVE LUNCHES & DINNERS

Celebrate the season with us at Chalk Restaurant in the heart of Wokingham.
Enjoy delicious festive food in a warm and welcoming setting, the perfect choice for a family treat or a Christmas get-together with friends and colleagues.

Glass of Champagne
Delicious Menu
Festive Music Playlist
Christmas Crackers
Christmas Decorations
Tea, Coffee & Mince Pies

Our festive menus are available daily, Monday to Sunday, from 23rd November through to 30th December. For smaller gatherings, our à la carte menu will also be available for parties of six or less.

LUNCH

12pm – 3pm
Monday – Wednesday
Champagne and Two Course Menu | £29 per person
Champagne and Three Course Menu | £34 per person

Thursday – Sunday
Champagne and Two Course Menu | £34 per person
Champagne and Three Course Menu | £39 per person

DINNER

5pm – 9pm
Saturday – Wednesday
Champagne and Two Course Menu | £39 per person
Champagne and Three Course Menu | £45 per person

Thursday – Friday
Champagne and Two Course Menu | £42 per person
Champagne and Three Course Menu | £49 per person

veg - Vegetarian | v – Vegan | gf - Gluten Free

Please inform us of all dietary requirements and allergies when ordering. These labels are provided as a guide only and should not be relied upon without notifying us of your specific requirements.

FESTIVE LUNCH MENU

STARTERS

Butternut Squash Soup, Sage Oil, Toasted Pumpkin Seeds, Pickled Apple *(veg, gf)*

Tofu 'Prawn' Cocktail, Gem Lettuce, Avocado, Tomato, Marie Rose Sauce *(veg, v, gf)*

Chicken & Wild Mushroom Puff Pastry, Tarragon Cream, Madeira Jus

Smoked Salmon Terrine, Pickled Cucumber, Dill, Mustard, Lemon, Toasted Pumpernickel *(gf)*

Roasted Scallops, Salt-Baked Celeriac, Compressed Apple, Celeriac Cream, Truffle *(gf)*
(£5 Supplement)

MAINS

Turkey Ballotine, Apricot, Pistachio & Barkham Blue Stuffing, Pig in Blanket, Roast Potatoes, Maple Parsnips, Brussels Sprouts, Turkey Jus *(gf)*

Roast Gressingham Duck Breast, Pearl Barley Risotto, Caramelised Fig, Port Poached Cranberries, Duck Jus *(gf)*

Seared Cod, Bouillabaisse Sauce, Braised Fennel, Crispy Baby Squid *(gf)*

Potato Gnocchi, Wild Mushrooms, Chestnuts, Crispy Sage, Pickled Shallots *(veg, v, gf)*

Roast Venison Haunch, Smoked Beetroot, Potato Terrine, Blackberry, Pickled Walnut, Juniper Jus *(gf)*
(£10 Supplement)

DESSERTS

Warm Spiced Apple & Cranberry Crumble, Vanilla Ice Cream *(veg, v, gf)*

Traditional Christmas Pudding, Cranberry Compote, Brandy Custard *(veg, gf)*

Vanilla Pavlova, Pineapple & Passion Fruit *(veg, gf)*

Coconut Chocolate Mousse, Coconut Rum, Crispy Coconut Clusters *(veg, gf)*

CHEESE COURSE

Cheeseboard, Clementine & Cranberry Chutney, Quince Jelly, Crackers *(veg, gf)*
(As An Additional Course £10, As A Dessert £5 Supplement)

FESTIVE DINNER MENU

STARTERS

Butternut Squash Soup, Sage Oil, Toasted Pumpkin Seeds, Pickled Apple *(veg, gf)*

Tofu 'Prawn' Cocktail, Gem Lettuce, Avocado, Tomato, Marie Rose Sauce *(veg, v, gf)*

Beef Carpaccio, Pickled Pear, Parmesan Mayonnaise, Winter Leaves *(gf)*

Chicken & Wild Mushroom Puff Pastry, Tarragon Cream, Madeira Jus

Smoked Salmon Terrine, Pickled Cucumber, Dill, Mustard, Lemon, Toasted Pumpernickel *(gf)*

Roasted Scallops, Salt-Baked Celeriac, Compressed Apple, Celeriac Cream, Truffle *(gf)*
(£5 Supplement)

MAINS

Turkey Ballotine, Apricot, Pistachio & Barkham Blue Stuffing, Pig in Blanket, Roast Potatoes, Maple Parsnips, Brussels Sprouts, Turkey Jus *(gf)*

Roast Gressingham Duck Breast, Pearl Barley Risotto, Caramelised Fig, Port Poached Cranberries, Duck Jus *(gf)*

Pan-Fried Sea Bass, Jerusalem Artichoke Purée, White Bean Cassoulet, Roasted Garlic, Red Wine Jus *(gf)*

Seared Cod, Bouillabaisse Sauce, Braised Fennel, Crispy Baby Squid *(gf)*

Potato Gnocchi, Wild Mushrooms, Chestnuts, Crispy Sage, Pickled Shallots *(veg, v, gf)*

Roast Venison Haunch, Smoked Beetroot, Potato Terrine, Blackberry, Pickled Walnut, Juniper Jus *(gf)*
(£10 Supplement)

DESSERTS

Warm Spiced Apple & Cranberry Crumble, Vanilla Ice Cream *(veg, v, gf)*

Traditional Christmas Pudding, Cranberry Compote, Brandy Custard *(veg, gf)*

Poached Pear & Almond Frangipane Tart, Pear & Ginger Compote, Crème Fraîche *(veg)*

Vanilla Pavlova, Pineapple & Passion Fruit *(veg, gf)*

Coconut Chocolate Mousse, Coconut Rum, Crispy Coconut Clusters *(veg, gf)*

CHEESE COURSE

Cheeseboard, Clementine & Cranberry Chutney, Quince Jelly, Crackers *(veg, gf)*
(As An Additional Course £10, As A Dessert £5 Supplement)

CHRISTMAS AFTERNOON TEA

There's nothing quite as quintessentially British than dedicating an afternoon to indulging in finger-sized sandwiches and miniature cakes, accompanied by your choice of coffee or tea. 'Come November, afternoon tea at Chalk Restaurant in Wokingham has a facelift with a sprinkling of festive flavours making their way onto the table and welcome addition of 'Chalk Christmas Spice Tea' featuring orange peel, juicy apple and Christmas spices

Expect to find a selection of traditional sandwiches with a festive twist, as well as captivatingly good pastries.

Christmas Afternoon Tea | £29 per person
Christmas Champagne Afternoon Tea | £35 per person

A Selection of Festive Sandwiches
Mary Berry's Scones
A Selection of Hand Mande Cakes
Mini Mince Pies

Christmas Afternoon Tea is served between 2.30pm and 4.30pm starting from 24th November until 30th December.

We are pleased to offer options catering to guests with specific dietary restrictions, such as gluten-free, as well as dietary preferences, including vegetarian diets. Please notify us at the time of booking, and we will be delighted to facilitate.

SUNDAY
6TH OF DECEMBER
6PM

"SEVEN CENTURIES LATER"
DRAPPIER CHAMPAGNE DINNER

Join us for a special evening with Rohan Anderson of Champagne Drappier. Enjoy a five-course tasting menu, with each dish thoughtfully paired with a different Drappier Champagne.

Founded in 1808, Champagne Drappier has deep roots in the village of Urville, where its historic cellars date back to 1152 and were once part of a medieval abbey. Today, the family-run estate is led by Michel Drappier and is known for its organic and natural approach. It is the only Champagne house currently growing all eight permitted grape varieties.

From the fresh, crisp Brut Nature to the elegant Carte d'Or, each Champagne has been chosen to complement the flavours of the menu. Rohan will share the stories behind the wines, making this a relaxed and memorable evening for Champagne lovers and curious newcomers alike.

Glass of Champagne
Five-Course Tasting Menu
Accompanied Champagne Flight
Tea and Coffee
Guests Speaker

All wines from the evening can be bought at a retail price.

Priced at £70 per person

SUNDAY
13TH DECEMBER & 20TH OF DECEMBER
6PM

"THE FESTIVE CELLAR"
WINE TASTING

Join us for a special Christmas wine tasting as we round off the year at Chalk.
It's a relaxed and enjoyable way to discover new favourites and find inspiration for your festive table.

We'll explore wines that pair beautifully with Christmas dinner, from rich reds and crisp, full flavoured whites to sweet wines for Christmas pudding, lighter desserts and cheese. Along the way, our guest speaker will share friendly, practical tips to help you choose the right bottle for every course.

Welcome Champagne
Five Wines
Guest Speaker
Sharing Board of Festive Snacks
Mince Pies

£35 per person

All wines from the evening can be bought at retail price.

FRIDAY
25TH DECEMBER
'CHRISTMAS DAY LUNCH'

Christmas Day without the hard work: let us take the
weight off your feet and let you unwind with your loved ones.

Those local to Wokingham know what a delightful place Chalk Restaurant is during the festive season. It is our pleasure to be able to host an exquisite Christmas lunch for you and yours on Christmas Day, always with the excellent hospitality and warmth on which we pride ourselves.

Start with a glass of Champagne and Canapés, then enjoy our magnificent three course menu with all your favourite trimmings followed by tea, coffee and homemade mince pies.

Glass of Champagne
Canapés
Three Course Menu
Festive Music Playlist
Christmas Decoration
Tea, Coffee & Mince Pies

Priced at £120 per person
(Christmas Day Children Menu Available at £50 per child)

There are two sitting options
Early Seating - 12pm – 3pm | Late Seating - 4pm – 7pm

CHRISTMAS DAY LUNCH MENU

STARTERS

Roasted Langoustines, Oyster Purée, Celery, Horseradish *(gf)*

Duck, Chicken & Sour Cherry Terrine, Pistachio, Pickled Shallots, Cornichons & Toasted Sourdough *(gf)*

Apple, Parsnip & Potato Soup, Chestnut, Sage Oil & Parsnip Crisp *(veg, v, gf)*

MAINS

Turkey Ballotine, Apricot, Pistachio & Barkham Blue Stuffing, Pig in Blanket, Roast Potatoes, Maple Parsnips, Brussels Sprouts, Turkey Jus *(gf)*

Roast Hake, Golden Beetroot, Horseradish Potato Purée, Watercress & Brown Shrimp Butter Sauce *(gf)*

Yattendon Beef Fillet, Foie Gras, Parsley Purée, Wild Mushrooms, Spinach, Fondant Potato, Madeira Sauce

Vegan Pumpkin & Sage Ravioloni, Roast Squash Purée, Wild Mushrooms, Cavolo Nero, Chestnuts & Sage Oil *(veg, v)*

SIDES

Pigs In Blanket | Roast Potatoes *(veg, v, gf)*

Honey Roasted Carrots, Orange & Pistachios *(veg, v, gf)*

DESSERTS

Traditional Christmas Pudding, Cranberry Compote, Brandy Custard *(veg, v, gf)*

Caramelised Apple, Ricotta Crème Diplomat & Arlettes *(veg)*

Cheeseboard, Clementine & Cranberry Chutney, Quince Jelly, Crackers *(veg, gf)*

veg - Vegetarian | v – Vegan | gf - Gluten Free
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SATURDAY
26TH DECEMBER
'BOXING DAY BRUNCH'

Boxing Day is really just Christmas Round II, isn't it? Another chance to eat some tasty food, get tipsy and just enjoy being with your family.

Let us be responsible for your festivities after the excitement of Christmas Day. Why not unwind with a Boxing Day Brunch at Chalk Restaurant.

Indulge yourself with a chilled glass of Champagne, Bloody Mary or Bucks Fizz and delicious food.

Arrival Drink
Brunch Menu
Tea and Coffee

Two Course Breakfast | £29 per person
Three Course Lunch | £39 per person

(Children Menu Available)

Breakfast
10am – 1pm

Lunch
1pm – 4pm

THURSDAY
31ST DECEMBER
'NEW YEAR'S EVE'

Welcome the New Year with good food and great company at Chalk. Choose from two relaxed celebrations: an early family dinner filled with fun for the children, or a later dinner with friends and loved ones.

Start the celebrations early with a three-course family dinner. While the grown-ups relax, children can enjoy a magician, face painting and their very own caricature to take home.

Children are welcome to dress up as their favourite character, although costumes are completely optional.

Family Slot
A glass of Champagne for adults
Three-course dinner
Children's magician
Face painting
Caricaturist

£50 per adult | £30 per child
Please arrive at 5pm. The celebration finishes at 7pm.

Late Dinner
Join us later in the evening for a relaxed New Year's Eve dinner. Begin with a complimentary glass of Champagne on arrival, then settle in and enjoy delicious three-course dinner, warm hospitality and time together around the table.

Bookings are available between 7.30pm and 8.30pm, with each table reserved for two and a half hours.

£50 per person

NEW YEAR'S EVE DINNER MENU

WELCOME

A Glass of Drappier Brut Champagne

STARTERS

Cultured Blood Orange, Whipped Ricotta, Walnut Butter & Radicchio Salad *(veg, v, gf)*

Duck Breast, Radicchio, Orange & Radishes *(gf)*

Salmon Tartare, Beetroot, Orange & Pear *(gf)*

MAINS

Yattendon Venison, Jerusalem Artichoke Purée, Pickled Blackberries *(gf)*

John Dory, Clams, Apple & Curry *(gf)*

Shallots & Balsamic Tarte Tatin, Goat's Cheese *(veg, v)*

DESSERTS

Red Wine Poached Pears, Blackberries, Bay Leaf Custard *(veg, v, gf)*

Chocolate & Peanut Butter Baked Alaska *(veg)*

Cheeseboard, Clementine & Cranberry Chutney, Quince Jelly, Crackers *(veg, gf)*

veg - Vegetarian | v – Vegan | gf - Gluten Free

Please inform us of all dietary requirements and allergies when ordering.
These labels are provided as a guide only and should not be relied upon without notifying us of your specific requirements.

BOOKING TERMS AND CONDITIONS

GENERAL TERMS:

- To book a table or any one of our fabulous events please contact our team on 01189 798 805 or email enquiries@chalkrestaurants.com. We will be delighted to discuss the menu options available along with your seating preferences and other needs. Please note that we will endeavour to seat large parties together, however due to the nature and individual design of our restaurant, this may not always be possible.
- To reserve a table for parties of 7 guests or more a deposit is required. Please be aware that for parties of 7 guests or more, a menu pre-order is required 7 days prior to the booking.
- Special requests (e.g. dietary requirements) must be made known to the restaurant 7 days before the booking.
- An optional 12.5% service charge will be added to all food and drink charges.
- Any outstanding accounts will become the responsibility of the event organiser or host for settlement.
- Vouchers cannot be used on days such as Christmas Day, Boxing Day, New Year's Eve or New Year's Day.

SECURING A BOOKING:

- A holding deposit of £10 per person is required to secure all bookings unless otherwise agreed. Deposits are redeemable against the bill on the day or can be refunded on request.

CANCELLATION POLICY:

- For parties of 7 guests or more the agreed deposit is fully refundable up until one month prior to the event in case of cancellation.
- Final numbers must be confirmed with a minimum of 48 hours' notice. After this time, cancellations or reductions in numbers will incur a £10 charge per person and a no-show on the day of the booking will be charged the rate of the full menu price.
- Any booking made within four weeks of the reservation date is final and unfortunately, we will not be able to offer a deposit refund if you cancel.
- Bookings will only be regarded as confirmed upon the restaurant's receipt of deposit (if applicable). Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by the restaurant.