

# CHALK

*On Broad St*

## **Festive Season 2021**

### **Chalk Restaurant, Bar and Winter Courtyard**

Let's all get in the spirit.

Get together with friends, family, work colleagues and make this a Christmas to savour. Small personal get together's, private dining to a formal corporate soir e all under one roof or on our winter courtyard if that is what tickles your fancy?

## **Gift Vouchers**

Please visit us our website [www.chalkrestaurants.com](http://www.chalkrestaurants.com)

Chalk Restaurant, 31 Broad Street, Wokingham, RG40 1AU  
Enquiries@chalkrestaurants.com | 01189 798 805

## **'Festive Lunches and Dinners'**

Looking for a glamorous venue for your office party or arranging a get together with family or friends, then why not book our fantastic lunches and dinners and start the holiday season in style – an indulgent afternoon and evening of eating and drinking awaits.

Champagne and Three Course Menu: Lunch £26.95 | Dinner £32.95

Champagne and Five Course Menu: Lunch £32.95 | Dinner £39.95

Our Festive set menus are available throughout December for 2 guests or more,

## **'Private Dining'**

From small intimate dinners to large more extravagant parties, we serve festive lunch and dinner menus to surprise and delight from 2 for up to 100 guests in our restaurant and private rooms, all overseen by our highly experienced team who will make sure that your event proceeds exactly as planned.

With full flexibility over the party size and menus, you and your guests will love the warm welcome and you can be sure that everyone will leave your party with shared memories they'll treasure for years to come.

Please contact us for more information.

## **'Exclusive Use'**

What better way to treat your friends, family, employees or clients than to hire the whole venue? With the Chalk Restaurant at your disposal, you can have the entertainment of your choice, enjoy dinner prepared by our talented chefs and spend your time relaxing in our lounges and soaking up the festive atmosphere at the bar long into the evening.

Please contact us to discuss your requirements for an event that you and your guests will never forget.

## **Festive Three Course Menu**

### **On Arrival**

Glass of NV Pommery Brut Royal Champagne

### **Starters**

Celeriac Soup, Granny Smith Apple

Smoked Salmon and Cream Cheese Terrine, Pickled Cucumber, Crispy Onion, Lemon

Smoked Duck Breast, Red Onion Marmalade, Figs, Toasted Brioche

Artichoke, Sun Dried Tomato and Goats Cheese, Olive Tapenade, Rocket Salad

### **Mains**

Seared Pork Fillet, Creamed Potato, Honey Glazed Carrots, Spinach, Red Wine Jus

Roast Turkey Roulade, Pig in Blanket, Potato Fondant, Broccoli, Thyme Cranberry Cream

Baked Sea Bass, Lemon and Chive Crushed Potatoes, Beetroot, Citrus Cream

Roast Butternut Squash Gnocchi, Spring Onion, Feta, Toasted Hazelnut Butter

### **Desserts**

Dark Chocolate Brownie, Vanilla Mascarpone Ice Cream

Spiced Pear Délice, Port Ice Cream

Lemon Tart, Raspberry Sorbet

Traditional Christmas Pudding, Brandy Crème Anglaise

### **Cheese Course**

Selection of British Cheeses with accompanying condiments and crackers  
(as an additional course £9.95, as a dessert £5.00 supplement)

Champagne and Three Course Menu: Lunch £26.95 | Dinner £32.95

Our festive a la carte menu is also available  
for parties of six or less.

# **Festive Five Course Menu**

## **On Arrival**

Glass of NV Pommery Brut Royal Champagne

## **Amuse Bouche**

Butternut Squash Espuma, Curried Banana, Pumpkin Seed Granola

## **Starters**

Celeriac Soup, Granny Smith Apple

Corn-Fed Chicken and Leek Terrine, Apple Chutney, Rockets

Pan-Seared Mackerel, Aubergine Purée, Shaved Fennel

Smoked Duck Breast, Red Onion Marmalade, Figs, Toasted Brioche

Artichoke, Sun Dried Tomato and Goats Cheese, Olive Tapenade, Rockets

## **Mains**

Seared Pork Fillet, Creamed Potato, Honey Glazed Carrots, Spinach, Red Wine Jus

Roast Turkey Roulade, Pig in Blanket, Potato Fondant, Broccoli, Thyme Cranberry Cream

Baked Sea Bass, Lemon and Chive Crushed Potatoes, Beetroot, Citrus Cream

Seared Lamb Rump, Creamed Potato, Baby Courgette, Red Wine Jus

Roast Butternut Squash Gnocchi, Spring Onion, Feta, Toasted Hazelnut Butter

## **Pre-Desserts**

Brandy Poached Cherries, Sour Cherry Sorbet

## **Desserts**

Dark Chocolate Brownie, Vanilla Mascarpone Ice Cream

Spiced Pear Délice, Port Ice Cream

Coconut Panna Cotta, Mango Soup

Crème Brûlée, Spiced Fruits, Shortbread

Traditional Christmas Pudding, Brandy Crème Anglaise

## **Cheese Course**

Selection of British Cheeses with accompanying condiments and crackers

(as an additional course £9.95, as a dessert £5.00 supplement)

Champagne and Five Course Menu: Lunch £32.95 | Dinner £39.95

Our festive a la carte menu is also available  
for parties of six or less.

## **'Christmas Wine Tasting' – Sunday 5<sup>th</sup> and 12<sup>th</sup> of December**

A fun Sunday night discovering the unique styles of wines - and how they compare - with an expert to guide you.

Learn how to choose the best wines to pair with your Christmas meal at the Chalk Restaurant. Come along to our festive tasting, from rich white wines to warming reds and some very indulgent sweet wines to round off your Christmas desserts.

A perfect night to get you in the mood for Christmas and a great way to spend a Sunday evening with your loved ones and friends! All the wines tasted on the evening are available at retail price, this is a great chance to treat yourself and your loved ones to some special wines this Christmas!

- Welcome cocktail on arrival at 6pm
- Tutored tastings of 18 wines led by our Guest Speaker
- Selection of cheeses, charcuterie board and mince pies

Priced at £19.95 per person

## **'Christmas Day Lunch' – Saturday 25<sup>th</sup> of December**

Christmas is a time to relax and enjoy yourself so why slave over the stove all day when you can let us take the weight off your feet and ensure you have a great Christmas Day lunch at Chalk Restaurant.

Enjoy Christmas Day with your family and friends for a relaxed stress-free lunch. Join us for a glass of Champagne and Canapés, followed by our magnificent five-course set Christmas Day lunch menu and tea, coffee with petit fours.

- Canapés and Champagne on arrival
- Five-course Lunch
- Infusion Tea, Coffee, Petit Fours and Mince Pies

(Bookings available at 12.00pm, 12.30pm, 3.00pm and 3.30pm)

Priced at £89.95 per person and £44.95 per child under 12 years of age.

# **Christmas Day Menu**

## **On Arrival**

Selection of Canapés and Glass of NV Pommery Brut Royal Champagne

## **Amuse Bouche**

Celeriac, Granny Smith Apple

## **Starters**

Wild Mushroom Soup, Truffle Oil, Chive Cream

Smoked Salmon and Cream Cheese, Shaved Fennel, Guinness Bread

Smoked Duck Breast, Red Onion Marmalade, Blue Cheese, Toasted Brioche

## **Mains**

Roast Norfolk Bronze Turkey, Pigs in Blankets, Fondant Potato, Sprouts,  
Honey Roast Parsnip, Cranberry Jus

Citrus Baked Salmon, Fondant Potato, Baby Fennel, Baby Spinach,  
Champagne and Dill Cream

Roast Sirloin of Beef, Fondant Potato, Honey Roast Parsnips, Carrot Purée,  
Red Wine Jus

Festive Nut Roast, Fondant Potato, Parsnips, Mushroom Cream

## **Desserts**

Spiced Pear Délice, Port Ice Cream

Traditional Christmas Pudding, Brandy Crème Anglaise

Roast Plum and Apple Cinnamon Crumble, Vanilla Bean Ice Cream

## **Cheese Course**

Selection of British Cheeses with accompanying condiments and crackers

Canapés, Champagne and Five Course Menu at £89.95

## **'Boxing Day Brunch' – Sunday 26<sup>th</sup> of December**

On Sunday 26th December 2021, after the excitement of Christmas Day, why not unwind with a Boxing Day Brunch at the Chalk Restaurant. Enjoy culinary indulgence with a spectacular brunch.

Indulge yourself with Champagne, Bloody Mary, Bucks Fizz, sweet and savoury dishes. This is your time to relax with your loved ones as there's no need to worry about cooking or washing up.

Let us take care of everything, so you can spend quality time together.

- Arrival Drink of your choice
- Brunch Menu
- Infusion Tea, Coffee and Pastry Basket

Bookings available at 10am, 12pm, 2pm and 4pm.

Priced at £29.95 per person

## **'Great Gatsby New Year's Eve Party'**

"The honour would be entirely mine if you would attend my little party"

Jay Gatsby

It's the roaring twenties – an era of bootleg liquor, red hot jazz and hedonistic pleasures. Jay Gatsby has invited you to one of his infamous parties and that's not an invite you want to turn down.

Indulge with your friends for one night of extravagant celebration including live performances, a 1920's inspired live musicians, DJs spinning electro swing and many more amazing, breath-taking, pop up surprises that will captivate your attention.

Immerse yourself in one of the greatest stories of the 20th Century.

- Champagne and Canapés on arrival
- Five-course Menu
- Entertainment; Champagne Lady, Gatsby Burlesque and Magician
- Evening Party; Guest DJ and Saxophonist
- Midnight Club Sandwich and Count Down Champagne

There are two sitting options, at 6pm, 6.30pm, 8.30pm and 9pm, giving you the option of pit-stopping for dinner before heading on, or making this your base for the rest of the evening until 3am.

Early Seating - Dinner and Magician Only - Ticket at £49.95

Late Seating - Dinner, Entertainment and Party Ticket at £99.95

## **New Year's Eve Menu**

### **On Arrival**

Selection of Canapés and Glass of NV Pommery Brut Royal Champagne

### **Amuse Bouche**

Jerusalem Artichoke Cream, Artichoke Crisps

### **Starters**

Crab, Prawn and Salmon Roulade, Fennel, Avocado, Passion Fruit

Confit Chicken and Leek Terrine, Pickled Grapes, Toasted Brioche

Roast Cauliflower Soup, Toasted Hazelnuts, Truffle Oil

### **Mains**

Seared Beef Sirloin, Fondant Potato, Tender Stem Broccoli, Bordelaise Sauce

Pan-Fried Halibut, Charred Bay Gem, Fondant Potato, Broccoli, Caviar Cream

Warm Quinoa, King Oyster, Onion Purée, Spring Onion, Asparagus

### **Desserts**

Glazed Lemon Tart, Raspberry Sorbet

Coconut Panna Cotta, Pistachio Ice Cream

Dark Chocolate Délice, Salted Caramel Ice Cream

### **Cheese Course**

Selection of British Cheeses with accompanying condiments and crackers

Canapés, Champagne and Five Course Menu at £99.95

Early Seating - Dinner and Magician Only - Ticket at £49.95

Late Seating - Dinner, Entertainment and Party Ticket at £99.95



## Booking Terms and Conditions

These conditions apply to all guests attending our festive season and group dining;

1. To book any one of our fabulous events please contact our team on 01189 798805 or email enquiries@chalkrestaurants.com and we will be delighted to discuss the menu options available along with your seating preferences and other needs. Please note– 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.
2. All events are subject to availability. With bookings of 7 guests or more to reserve your table, a deposit is required and service charge of 12.5% will be added to your bill.

Lunch Deposit - £10.00 per person

Dinner Deposit - £20.00 per person

3. Special requests (e.g. dietary requirements) must be made known to the Chalk restaurant 72 hours before the booking.
4. Please be aware that for parties of 7 guests and more, a menu pre-order is required 5 days prior to the event.
5. The dress code for all events is smart casual.
6. In the event of cancellation without 48 hours' notice before the day of the event, deposit is non-refundable.
7. Vouchers cannot be used on days such as Christmas Day, Boxing Day or New Year's Eve.
8. In the unlikely event that the restaurant is obliged to cancel the event, all deposits will be refunded, or an alternative date will be offered (at the restaurant discretion), without any further liability to the restaurant.

### IN THE EVENT OF CANCELLATION DUE TO COVID-19

The Chalk Restaurant will arrange full refund of any deposit paid if the restaurant is unable to trade or the booking cannot take place due to Government Legislation or one of the following policy;

- If a guest is unable to attend because they, a member of their household or someone they have been in contact with has Covid-19 and they need to self-isolate. (Please be aware; a copy of a positive Covid-19 test will be required.)
- If a guest is unable to attend the booking because they are not allowed to travel outside of their home county.