

# CHALK

ON BROAD ST.

## FESTIVE SEASON 2022

Situated in the heart of the Wokingham Town, and just a stones' throw away from the iconic Town Hall, Chalk Restaurant is a magical place to celebrate Christmas. This winter, we invite you to come and experience your local-stopping restaurant at its best, with a whole host of special things happening just for you.

Join Chalk Restaurant for our 2nd year of Christmas Celebrations with a complimentary chilled glass of Pommery Brut Champagne with every festive menu.

All that is left for us to do is wish you glad tidings when it comes around, and we do hope to welcome all of you this year for an unforgettable celebration.

To book any one of our festive dining experiences please call us direct on 01189 798 805 or email us at [enquiries@chalkrestaurants.com](mailto:enquiries@chalkrestaurants.com)

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

'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive snaps and stories, so don't forget to check in and use the hashtag

[#averychalkchristmas](#)



[ChalkWokingham](#)



[Chalk.Wokingham](#)

CHALK RESTAURANT GIFT CARDS  
ONE GIFT, COUNTLESS POSSIBILITIES

If you are looking to treat a special someone this Christmas, we've got it wrapped up – why not treat them to a gift voucher which can be redeemed against dozens of unique experiences such as afternoon tea, dinner or drinks.

Here are some ideas to get you started...

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Cocktails In Our Bar

Afternoon Tea at Chalk

Wine Dinners

Gin Tastings and Afternoon Tea

Jazz Evenings

Seasonal Wine Tastings

A Mouth-Watering À La Carte Dining

A Hearty Breakfast

Bottle of Pommery Brut Royal Champagne

Coffee and Cake

Purchase your gift vouchers online  
[www.chalkrestaurants.com](http://www.chalkrestaurants.com)

## PRIVATE DINING

From small intimate dinners to large more extravagant parties, we serve festive lunch and dinner menus to surprise and delight from 2 to 50 guests in our private rooms, all overseen by our highly experienced team who will make sure that your event proceeds exactly as planned.

### Dining capacities

Winter Courtyard:	30 guests
Classroom:	50 guests
Library:	20 guests

## EXCLUSIVE USE

Want to go the extra mile?

With exclusive use of Chalk, you'll have our undivided attention and free roam of our restaurant and its public spaces.

As well as a secure, tranquil setting just a stone's throw from Reading, the team at Chalk will be on hand to help create a bespoke, memorable experience for you and your guests.

Chalk Restaurant is perfect for exclusive hire events up to 100 guests seated or up to 120 guests standing between the restaurant and cocktail bar, be it for lunch, 12pm – 5pm, or dinner, 6pm – 1 am.

Please contact us for more information.

## FESTIVE LUNCHES

Begin your festive celebrations with a lavish lunch at Chalk Restaurant! With a seasonal menu prepared especially by our Executive Head Chef, this truly is the ideal family Christmas treat or a fantastic festive excuse to get together with friends and colleagues.

Glass of Champagne  
Three Course Menu  
Festive Music  
Christmas Decorations

Monday – Wednesday

Champagne and Two Course Menu | £19.95 per person  
Champagne and Three Course Menu | £25.95 per person

Thursday – Saturday

Champagne and Two Course Menu | £22.95 per person  
Champagne and Three Course Menu | £27.95 per person

Festive lunch menu is served all week, starting from 26<sup>th</sup> November.

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

## FESTIVE LUNCH MENU

### STARTERS

Wild Mushroom Soup, Truffle Brioche Croutons, Chive Cream

Beetroot Cured Salmon, Potato and Horseradish Salad, Dill Dressing

Smoked Chicken and Wholegrain Mustard Press, Black Figs, Toasted Brioche  
(£1.95 Supplement)

### MAINS

Roast Turkey Roulade, Fondant Potato, Honey Roast Parsnips, Pig in Blanket, Cranberry

Five Spiced Root Vegetable Crumble, Courgettes, Tarragon and Tomato Cream

Seared Wild Seabass, Saffron Poached Potatoes, Baby Fennel, Sauce Vierge  
(£2.95 Supplement)

### DESSERTS

Steamed Christmas Pudding, Red Current Jam, Brandy and Amarula Cream

Dark Chocolate Delice, Passion Fruit, Red Bush Ice Cream

Coconut and Orange Set Cream, Kumquat Chutney, Blackberry Sorbet  
(£0.95 Supplement)

### CHEESE COURSE

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

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

We also cater for Vegetarians, Vegans, Gluten Free and Dairy Free dietary requirements.

Please make us aware of any specific dietary requirements upon booking.

## FESTIVE DINNERS

Looking for a glamorous place for your office party or arranging a get together with friends? Then why not book one of our fantastic dinners and start the holiday season in style – an indulgent evening of eating and drinking awaits.

Glass of Champagne  
Three Course Menu  
Festive Music Playlist  
Christmas Decorations  
Tea, Coffee and Mince Pies

Monday – Wednesday

Champagne and Two Course Menu | £29.95 per person  
Champagne and Three Course Menu | £35.95 per person

Thursday – Saturday

Champagne and Two Course Menu | £32.95 per person  
Champagne and Three Course Menu | £37.95 per person

Festive dinner menu is served all week, starting from 26<sup>th</sup> November.

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

## FESTIVE DINNER MENU

### STARTERS

Wild Mushroom Soup, Truffle Brioche Croutons, Chive Cream

Beetroot Cured Salmon, Potato and Horseradish Salad, Dill Dressing

Red Onion and Goats Cheese Tart, Tomato Jam, Sumac Onions

Smoked Chicken and Wholegrain Mustard Press, Black Figs, Toasted Brioche

Duck and Chestnut Terrine, Quince, Pickled Carrots, Mache Salad  
(£2.95 Supplement)

### MAINS

Roast Turkey Roulade, Fondant Potato, Honey Roast Parsnips, Pig In Blanket, Cranberry

Braised Pork Shoulder, Apple Creamed Potato, Baby Leeks, Red Wine Jus

Five Spiced Root Vegetable Crumble, Courgettes, Tarragon and Tomato Cream

Seared Wild Seabass, Saffron Poached Potatoes, Baby Fennel, Sauce Vierge

Himalayan Salt Aged Beef Sirloin, Butternut Squash Dauphinoise, King Oyster Mushroom,  
Grelot Onion, Bordelaise Sauce  
(£5.95 Supplement)

### DESSERTS

Steamed Christmas Pudding, Red Current Jam, Brandy and Amarula Cream

Dark Chocolate Delice, Passion Fruit, Red Bush Ice Cream

Cinnamon and Vanilla Custard Tart, Date Ice Cream, Caramelized Black Figs

Coconut and Orange Set Cream, Kumquat Chutney, Blackberry Sorbet

### CHEESE COURSE

Selection of British Cheeses, Quince Jelly, Apple and Ale Chutney, Grapes and Crackers.  
(As an additional course £9.95, as a dessert £5.00 supplement)

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

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## CHRISTMAS AFTERNOON TEA

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

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

Christmas Afternoon Tea | £24.95 per person  
Christmas Cocktail Afternoon Tea | £29.95 per person  
Christmas Champagne Afternoon Tea | £32.95 per person

Why not add an extra special touch to the occasion with a one of our festive gift options?

Christmas Centrepiece | £60.00  
Gift Box Bottle of Pommery Brut Royal | £35.00  
Natural Vegative Festive Wreath | £90.00

Christmas Afternoon Tea is served at 3pm or 3.30pm starting from 26<sup>th</sup> November until 31<sup>st</sup> December.  
(Pre-order of gifts required)

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 time of booking and we will be delighted to facilitate.

## CHRISTMAS AFTERNOON TEA MENU

### A SELECTION OF FESTIVE SANDWICHES

Roast Norfolk Bronze Turkey and Red Onion Marmalade,  
Cranberry Bread

Smoked Salmon and Caper Crème Fraîche, Granary Bread

Brie and Redcurrant Jelly, Cranberry Bread

Cucumber and Hummus, White Bread

### SPICED RAISIN SCONES

Freshly baked every day in Chalk's kitchen  
served with Cornish clotted cream and strawberry jam

### A SELECTION OF HAND-MADE CAKES

Redcurrant Macaroon

Dark Chocolate and Cranberry Mousse

Chestnut and Apple Choux Bun

Salted Caramel, Mascarpone and Pecan Praline Tart

Mini Mince Pies

Christmas Afternoon Tea | £24.95 per person

Christmas Cocktail Afternoon Tea | £29.95 per person

Christmas Champagne Afternoon Tea | £32.95 per person

4TH DECEMBER  
5PM

"STORIES AND TALES"  
CHRISTMAS STORYTELLING

Enjoy the festive atmosphere at Chalk this December 2022 as our storyteller tells his festive tales for little ones.

Come and sit back, relax and take in the atmosphere while the kids are entertained in our wonderful setting.

What's more, accompanying the enchanting chronicles, children can also enjoy a warming and luxurious hot chocolate with cream and marshmallows.

Hot Chocolate  
Christmas Storytelling

Priced at £9.50 per child with adults going free.

If you've developed an appetite, we invite you to stay for dinner or visit us prior to the event for a delicious lunch.

11TH DECEMBER  
5PM

“A TASTE OF CHRISTMAS”  
WINE TASTING

The Chalk Wine Club was created to celebrate community, to toast to our shared love for good food, good wine, and good company. These extraordinary, multiple-course meals or tastings are always themed around a wine, season or cultural experience.

What a treat we have at Chalk in our special Christmas tasting to round-off the year. Perfectly timed to whet your appetite and provide inspiration for the festive season, our tasting features wines that we think would be ideal for the Christmas dinner table.

We will explain some of the wine-matching opportunities and challenges presented by this once-a-year occasion, looking at aspects like richness, texture and flavour of the traditional roast-turkey feast. We'll look at sweet wines to match Christmas pudding and lighter dessert alternatives, cheeses too, and crisp but full-flavoured whites to cope with seafood and fish as a starter.

Welcome Cocktail  
Twelve Wines  
Guest Speaker  
Selection of Cheeses and Charcuterie Board  
Mince Pies

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

£26.95 per person

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 four-course menu with all your favourite trimmings followed by tea, coffee and mince pies.

Glass of Champagne  
Canapés  
Four-Course Menu  
Festive Music Playlist  
Christmas Decoration  
Tea, Coffee and Mince Pies

Priced at £94.95 per person  
(Christmas Day Children Menu Available)

(Bookings available at 12.00pm and 3.30pm)

## CHRISTMAS DAY LUNCH MENU

### STARTERS

Jerusalem Artichoke Soup, Artichoke Crisps, Mustard Cress  
Pigeon and Foie Gras Terrine, Blackberry, Pistachio, Beetroot  
Citrus Cured Salmon Tartare, Avocado, Pickled Cucumber, Orange Jelly  
Smoked Chicken and Chervil Press, Pickled Pear Chutney, Toasted Brioche

### MAINS

Roast Turkey Roulade, Roast Potatoes, Honey Glazed Carrots and Parsnips,  
Pig In Blanket, Cranberry Jus  
Roast Himalayan Salt Aged Beef, Roast Potatoes, Honey Glazed Carrots and  
Parsnips, Bordelaise Sauce  
Seared Brill, Truffle Pomme Anna, Globe Artichoke, Baby Spinach,  
Rich Chicken and Tarragon Jus  
Wild Mushroom, Nut and Spinach Pithivier, Parmesan Froth

### DESSERTS

Steamed Christmas Pudding, Red Current Jam, Brandy Sauce  
White Chocolate and Vanilla Mousse, Hazelnut Ice Cream  
Nougatine Parfait, Honeycomb, Poached Cherries  
Lemon Curd Tart, Blackberry Sorbet

### CHEESE COURSE

Selection of British, Quince, Apple and Ale Chutney, Grapes, Crackers

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free

We also cater for Vegetarians, Vegans, Gluten Free and Dairy Free dietary requirements.

Please make us aware of any specific dietary requirements upon booking.

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, Breakfast Martini, Bloody good bloody Mary or Bellini and delicious food.

Arrival Drink  
Brunch Menu  
Tea and Coffee

Two Course Breakfast | £25.95 per person  
Three Course Lunch | £35.95 per person

(Children Menu Available)

Breakfast Brunch  
9am – 1pm

Lunch Brunch  
1pm – 6pm

30TH DECEMBER

3PM

"G AND TEATIME"

GIN TASTING AND AFTERNOON TEA

Combine two quintessentially British classics; Gin and Afternoon Tea! This bespoke series of tasting is aimed at the real Gin enthusiasts and afternoon tea lovers. Our expert team will guide you through a flight of very different Sacred gins in a fun and didactic way.

At the end, pick up your favourite G&T and enjoy traditional afternoon tea.

Gin Selection

Sacred Christmas Pudding Gin

Sacred Cardamom Gin

Sacred Organic Sloe Gin

Sacred Old Tom Gin

Welcome Cocktail

Gin Tasting

Afternoon Tea

Gin and Tonic

Guest Speaker

Priced at £37.95 per person



31TH DECEMBER  
'ALICE IN WONDERLAND NEW YEAR'S EVE PARTY'

Chalk Restaurant will be going down the rabbit hole for a tea party to end all tea parties! Step into another world of madness and intrigue with cocktails in tea pots, live entertainment, quirky food and canapés, a swing band and even magic from the Mad Hatter himself!\*

Cheshire Cat. Bill the Lizard. The Mock Turtle. The White Rabbit. Alice. Want to get dressed up as one of your favourite Alice's Adventures in Wonderland characters?

As well as the entertainment, our team will be dressing up and getting in the spirit so you can too.

Dress code is smart OR fancy dress OR both....

Glass of Champagne  
Canapés  
Four-course Menu  
Entertainment;  
Queen of Hearts, Burlesques,  
Caricaturists, Mad Hatter Magicians and Swing Band  
Midnight Bacon Bap  
Count Down Champagne

There are two sitting options, at 5.30pm or 8.30pm.

Family Early Seating - Ticket at £49.95 per adult  
Face Painting, Magician, Caricaturists  
(Kids menu available)

Party Late Seating –Ticket at £124.95 per adult  
Dinner and Full Entertainment

## NEW YEAR'S EVE DINNER MENU

### Starters

Smoked Salmon and Haddock Mosaic  
Sumac Onion, Caper Berries, Beetroot Crème Fraîche

Twice Baked Goats Cheese Souffle  
Black Figs, Caramelized Walnuts, Lambs Tongue Lettuce

Pigeon and Foie Gras Terrine  
Black Cherry Chutney, Brioche

### Mains

Pan-Seared Beef Fillet  
Truffled Creamed Potato, King Oyster Mushroom, Bone Marrow

Seared Sea Bream  
Truffled Creamed Potato, Baby Fennel, Sauce Vierge

Caramelized Red Onion, Goats Cheese And Aubergine  
Millefeuille , Balsamic Dressing, Tahoon

### Desserts

Set Orange Curd  
Yoghurt Crumbs, Meringue, Blood Orange

White Chocolate Mousse  
Pear Sorbet, Honeycomb

Dark Chocolate Tart  
Caramelized Apples, Salted Caramel Ice Cream

### CHEESE COURSE

Selection of British Cheeses with accompanying condiments  
and crackers.

We also cater for Vegetarians, Vegans and Gluten Free dietary  
requirements. Please make us aware of any specific dietary  
requirements upon booking.

1ST JANUARY  
'NURSE YOUR HANGOVER'  
NEW YEAR'S DAY BRUNCH

Wokingham is waking up to a new year on January 1 – but some of you might need a bit of encouraging to get out from under the covers.

We're sure you'll all be making the most of the town's New Year's Eve parties, but an aching head and bleary eyes shouldn't get in the way of starting the new year as you mean to go on – what you need is brunch.

Arrival Drink  
Brunch Menu  
Tea and Coffee

Two Course Breakfast | £25.95 per person  
Three Course Lunch | £35.95 per person

(Children Menu Available)

Breakfast Brunch  
10am – 1pm

Lunch Brunch  
1pm – 6pm

## BOOKING TERMS AND CONDITIONS

- To book a table or any one of our fabulous events please contact our team on 01189 798 805, visit our website or email [enquiries@chalkrestaurants.com](mailto:enquiries@chalkrestaurants.com). 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.
- To reserve a table for parties of 7 guests or more a deposit is required, and final numbers must be confirmed 5 days prior to your reservation. Please be aware that for parties of 7 guests or more, a menu pre-order is required 3 days prior to the booking.

Deposit; (Excluding children)

Breakfast or Lunch £10.00 per person

Dinner £20.00 per person

- For parties of 7 guests or more, In the event of cancellation without 7 days prior notice before the day of the booking, deposit is non-refundable.
- Special requests (e.g. dietary requirements) must be made known to the restaurant 5 days before the booking.
- 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.
- All events are subject to availability.

- In the unlikely event that the restaurant is obliged to cancel the booking, deposits will be refunded without any further liability to the restaurant.
- An optional 12.5% service charge will be added to all food and drink charges.
- Vouchers cannot be used on days such as Christmas Day, Boxing Day, New Year's Eve or New Year's Day.

#### 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.

To book any one of our festive dining experiences please call us direct on 01189 798 805 or email us at [enquiries@chalkrestaurants.com](mailto:enquiries@chalkrestaurants.com)

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