CHALK HARE
BOX HILL
BAR RESTAURANT BEER GARDEN

THE CHRISTMAS *Party Menu*

3 Courses – £32 | Any 2 Courses – £25 per person

Pre-order required (72 hours' notice)
Terms & Conditions apply

Starter

(choose one)

Bombay Street Food Duo (V)
A crisp onion bhaji paired with a golden vegetable samosa — two much-loved street food favourites bringing fragrant spice and satisfying crunch to your festive table.

Fiery Naga King Prawns
Succulent king prawns fried in bold Naga chilli masala, served with a creamy garlic mayonnaise dip to complement their fiery heat.

Saffron-Spiced Lamb Seekh Kebab
Juicy minced lamb infused with saffron, fresh herbs and aromatic spices, skewered and roasted in the tandoor for a fragrant, beautifully charred finish.

Golden Chilli & Garlic King Prawns
King prawns coated in beer batter and breadcrumbs, fried until golden and tossed with roasted garlic and chilli oil, finished with fresh chives and a smooth honey-mustard emulsion.

Festive Garden Cheese Croquettes (V)
Golden croquettes of broccoli, cauliflower and beetroot, enriched with mature cheddar and Parmesan, seasoned with Italian herbs and served with smoky spiced mayonnaise.

Golden Camembert Bites
Crisp, delicately crumbed Camembert with a warm, melting centre, paired with sweet mango conserve infused with cinnamon, orange and warming spices.

Royal Tandoori Chicken Trio
Three fragrant takes on chicken tikka, featuring earthy beetroot, creamy malai and fresh green herb marinades, cooked in the tandoor for a tempting smoky finish.

Main Course

(choose one)

Traditional Norfolk Bronze Turkey
Succulent home-roasted Norfolk turkey, carved and served with golden roast potatoes, seasonal vegetables, pigs in blankets and rich turkey jus for a festive feast with all the trimmings.

Slow-Cooked Rosemary & Mint Lamb Shank (+£7)
Lamb shank gently cooked with fragrant rosemary and garden mint until beautifully tender, served with luxurious truffle mash, seasonal winter vegetables and a glossy lamb and mint jus.

Festive Butternut & Jewelled Nut Roast
Roasted butternut squash and toasted seasonal nuts with fragrant herbs, warming winter spices and festive fruits, baked until golden and served with traditional condiments.

Malabar Vegetable Curry Platter
A warming vegetable curry with fragrant Malabar-style flavours, served as a comforting platter for your festive celebration.

Kashmiri Lamb Rogan Josh Platter
A hearty lamb curry with the rich, aromatic character of Kashmiri Rogan Josh, served as a warming festive platter.

Butter Chicken Feast
A rich, comforting butter chicken curry, full of mellow flavour and served as an indulgent platter.

Dilli Darbar Tandoori Chicken
Aromatic, spice-marinated chicken on the bone, charred in the tandoor for a deeply smoky flavour and served with Punjabi mint chutney and refreshing kachumber salad.

Dessert

Le Chocolat Fondant
A delicate chocolate sponge that gives way to a warm, melting centre for a deeply indulgent finish.

Traditional Christmas Pudding
A rich, fruity Christmas classic, packed with dried fruit and warming festive spices for a comforting taste of tradition.

Berry Bliss Cheesecake
Smooth, creamy white chocolate cheesecake with the bright, fruity flavour of raspberry — a delicious balance of indulgent sweetness and refreshing berry tang.

THE PARSONS GROUP
Distinctly British, Boldly Indian, Proudly Local