

Sunday Roast.

THE CHELSEA

EST 1997

2 Courses £25 | 3 Courses £29

Starters

Chef's Homemade Soup of the Day
Farmhouse wheaten bread, Irish butter

Salt & Chilli Crispy Squid
Korean BBQ sauce, toasted sesame seeds, hot & sour crispy shallots

Caesar Salad
Garlic croutons, smoked bacon lardons,
creamy Caesar dressing, aged parmesan

Roast Red Pepper & Basil Arancini (V)
Sun dried tomato tapenade, rocket & parmesan

Mains

Traditional Turkey & Ham
Sage & onion stuffing, red wine gravy

Slow Roast Eye of Silverside Beef
Roasting juices

Butcher's Cut of the Day
Please ask your server for today's special

**Served with duck fat roasties, buttery mashed potatoes,
honey crushed carrot & parsnip and broccoli & cauliflower mornay**

Sweet Potato & Chickpea Tagine (V)
Rose harissa, roasted peppers, pomegranate, lemon & parsley cous cous

Desserts

Cheesecake of the Day
Please ask your Server

Sticky Toffee Pudding
Custard ice cream, toffee sauce

Lemon Meringue Eton Mess
Raspberry sorbet

Co. Armagh Apple & Pear Crumble
Warm custard, vanilla ice cream



Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.