

Christmas Menu

The Chelsea Corner 2026
Available NOV 1st - JAN 31st

STARTER

Roasted Butternut Squash Soup (v) (gf)

Silky roasted butternut squash, finished with sage cream & pumpkin seeds, served with toasted sourdough bread.

Roasted Peach & Prosciutto Salad (v)

Roasted peach wedges and prosciutto on a bed of peppery rocket, topped with crumbled Gorgonzola and finished with balsamic dressing.

Stuffed Portobello Mushrooms (v)

Roasted portobello mushrooms filled with spinach, ricotta and garlic, topped with golden breadcrumbs and parmesan.

Chicken Liver Pâté

Smooth chicken liver pâté enriched with brandy, served with red onion chutney and toasted sourdough.

King Prawns (gf)

Golden, crispy polenta topped with king prawns in a rich garlic, chilli and white wine reduction.

MAIN

Risotto Porcini e Tartufo (v) (gf)

Creamy porcini mushroom and truffle risotto, finished with mascarpone, parmesan, crispy sage and truffle oil.

Pollo alla Senape (gf)

Grilled chicken breast served with green beans and topped with an asparagus, tarragon and Dijon cream

Salmon Fillet (gf)

Pan seared salmon fillet served with green beans and finished with a lemon and caper butter sauce.

Crab Ravioli

Crab-filled, handmade ravioli, served with a delicate saffron and white wine cream sauce, finished with lemon zest and fresh parsley

Lamb Shank

Tender lamb shank braised in red wine with herbs and vegetables, served on buttery mashed potatoes and topped with its rich braising jus.

Steak Tagliata (gf) +8

100g Flame grilled sirloin steak with rosemary sea salt, served with rocket salad or skin on fries & sauce of choice

Peppercorn | Mushroom | Blue Cheese | Nduja Butter | Browned Sage Butter | Garlic & Herb Butter

Pizza

Christmas Special - Tomato sauce, mozzarella, goat's cheese, fig chutney, prosciutto, fresh basil, balsamic glaze.

Or Any pizza from the menu.

SIDE +5

Roasted Potatoes | Fries | Green Beans | Broccoli | Spinach

DESSERT

Lemon Tiramisu (v)

Savoardi biscuits dipped in limoncello, layered with mascarpone cream and lemon curd. (contains alcohol)

Spiced Apple & Pear Crumble (v)

Baked apples, pears and aromatic winter spices, topped with a buttery oat crumble and served with cardamom infused custard.

Amaretto Crème Brûlée (v)

Rich amaretto infused vanilla custard cream with a caramelised sugar crust. (contains alcohol)

Chocolate Orange Brownie (v)

Orange infused chocolate brownie, served warm with a scoop of vanilla ice cream.

Sorbet (v) (vg) (gf)

Two scoops of choice Lemon | Raspberry | Mango

2 Courses £29.95 | 3 Courses £37.95

Bookings will require a £10 per person deposit.

Larger group bookings would need to pre-order prior.

A 12.5% discretionary service charge will be applied to the final bill.

(v - vegetarian | vg - vegan | gf - gluten free)

Dietary requirements and/or vegan/gluten free variations available of most dishes.

Not valid on Stamford Bridge game days, or New Year's Eve