

£44
2 Courses
£49
3 Courses

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FESTIVE DINNER

Menu

STARTERS

- Spiced Parsnip Soup, Fresh Bread, South Downs Butter (gfia/v/pba)
Roasted Figs wrapped in Parma Ham, Sussex Blue Cheese,
Rocket (gfia)
Turkey & Goose Terrine, Cranberry Chutney,
Toasted Brioche (gfia)
Sussex Smokie, Toasted Sussex Sourdough Shards (gfia)

MAINS

- ROAST BRITISH TURKEY (GFIA)
With Honey Roast Parsnip, Seasonal Vegetables, Duck
Fat Roast Potatoes, Pigs in Blankets, Yorkshire
Pudding, Turkey Gravy
CHRISTMAS DUCK (GFI)
Seared Barbary Duck Breast, Wrapped Baby Vegetables, Roasted
Figs & Caramelised Orange, Seasonal Vegetables, Fig & Port Jus
CHRISTMAS BAKED SALMON
Topped with Garlic, Cream Cheese & Herb Crust sprinkled
with Pine Nuts, Cranberry, Pomegranate & Honey Drizzle
FESTIVE CRANBERRY, FIG & NUT WELLINGTON (V/PBA)
With Mashed Potato, Roasted Carrots, Seasonal Vegetables and
a Port Jus
FILLET OF BEEF WELLINGTON (£5 SUPPLEMENT)
Wild Mushroom & Prosciutto Duxelle, Puff Pastry, Garlic
Mash, Seasonal Vegetable Wrap, Red Wine Gravy

DESSERTS

- Homemade Christmas Pudding, Pedro Ximinez Drizzle, Cream (gfi)
Cranberry Fool with Spiced Shortbread (gfia)
Chocolate and Orange Mousse, Festive Nut Cookie
Seasonal Pear & Ginger Cheesecake
Sussex Cheese Board, South Downs Butter, Artisan Crackers,
Chutney (£4 Supplement)(gfia)

TO FINISH

Tea, Coffee and Mints

(GFI) Gluten Free Ingredients/ (GFIA) Gluten Free Ingredients Alternative / (V) Vegetarian
/ (VA) Vegetarian Alternative / (PB) Plant Based / (PBA) Plant Based Alternative