

CHRISTMAS EVE *Menu*

STARTERS

Pulled Turkey Leg, Scotch Egg, Cranberry (gfia)

*Orange Glazed Ham Hock, Warm Quail's Egg,
Winter Vegetable Piccalilli (gfi)*

Festive Soup Of The Day with Warmed Sussex Bread (pb/gfi)

Stilton Soufflé, Cranberry Relish, Toasted Dipping Bread (v)

*Smoked Salmon & White Crab Roulade wrapped in
Cucumber, Garlic Cream & Truffle Oil (gfi)*

MAINS

ROAST BRITISH TURKEY CROWN (GFIA)

*With Honey Roast Carrots, Brussel Sprouts, Parsnip
Puree, Duck Fat Roast Potatoes, Pigs in Blankets,
Turkey Leg & Cranberry Bon-Bon*

ROASTED GAMMON HAM (GFI)

Bubble & Squeak, Hen's Egg, Cauliflower Cheese, Vine Tomatoes

FESTIVE BEEF & MULLED WINE PIE

Mashed Potato, Pan-fried Sprouts, Peas, Bacon, Rich Gravy

FESTIVE BURGER (GFIA)

*Buttermilk Turkey Breast, Sussex Brie, Crispy Bacon & Cranberry
Relish served in a Toasted Brioche Bun with Chunky Chips*

WILD MUSHROOM STRUDEL (PBA)

*Sage & Onion White Wine Sauce, Hasselback Potato,
Roasted Carrot & Parsnip, Pan-fried Sprouts*

GRILLED WHOLE PLAICE (GFI)

*With Roasted Seasonal Vegetables, Buttered Baby Potatoes,
Capers, Crayfish Sauce*

ROASTED BUTTERNUT SQUASH TAGLIATELLE (V)

With House Toasted Focaccia and Crispy Sage

DESSERTS

*Homemade Christmas Pudding and Mini Frangipane Mince
Pie, Light Vanilla Custard (pea)*

Cranberry Posset, White Chocolate Biscuit Fool, Brandy Snap (gfia)

Chocolate & Clementine Mousse, Festive Nut Cookie (gfia)

Sticky Date Pudding, Ginger Syrup, Light Vanilla Custard

*Panettone Chocolate Bread & Butter Pudding,
Light Vanilla Custard*

*Sussex Cheeseboard, Chef's Chutney, Artisan Crackers (gfia)
(£3 Supplement)*