Wild Flor

CHRISTMAS A LA CARTE MENU

For pre-order by group bookings of 6 guests & above
Available: Tuesday to Saturday Dinner & Tuesday to Saturday Lunch

Additional trio of welcome snacks +£10 per person
Cheese & truffle gougere / Cured trout & cream cheese muffin / Chestnut, quince & sage pumpernickel
Add Jersey rock oysters with lemon & shallot vinegar £4 each

Starters with Wild Flor sourdough & butter

Chicken & bacon terrine, chutney & mustard mayo
Salad of roast duck, liver parfait, bitter leaves & citrus +£5 supplement
Roasted winter roots, onion jam & toasted seeds (pb)
Mussels, cider, brown butter & capers
Celeriac & apple veloute, grapes & walnut

Main Courses
All served with potato hash browns & buttered sprout tops

Cauliflower cheese +£7 supplement

Aged sirloin of beef, parsley & celeriac puree & pickled crosne +£10 supplement
Halibut, shellfish bisque & buttered leek
Wild mushroom steamed pudding, toasted oat & truffle (pb)
Roast free range chicken, parsnip puree, cranberry sauce & stuffing
Risotto of salsify & Vacherin Mont d'Or

Desserts & cheeses

Mince pie & Pevensey blue
Pump street chocolate mousse, olive oil & sea salt
Apple tarte fine & calvados custard
Two slices of fine cheese & accompaniments

Three courses £60

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.
Your bill additions; a discretionary service charge of 12.5% will be added to your bill.