

◆ Festive Menu ◆

Two courses £34 / Three courses £44

Starters

Morley's Smokie – smoked trout & Sussex Charmer in a creamy leek & saffron sauce, topped with breadcrumbs & served with dressed leaves

Roasted celeriac soup with crumbled blue cheese & chickpeas, served with bread (gfo) (v)

Duck, chicken & pork terrine with pistachios & cranberries, served with croûtes & festive plum chutney

Brussels sprout & horseradish pâté served with crispy croûtes (vg)(df)(gfo)

Crispy squid served with a cranberry sweet chilli dip (df)

Mains

Pan roasted turkey breast, stuffed with garlic & herb cream cheese, wrapped with Serrano ham, served with pigs in blankets & red wine sauce (gfo)

Vegetable & goats cheese nut roast, served with 'pigs in blankets' & gravy (v)

Slow roasted pressed pork belly, served with pigs in blankets & soy ginger sauce (dfo)

Lentil & cranberry cake, served with 'pigs in blankets' & gravy (vg)(df)(gfo)

Seared salmon fillet, served with a cranberry & orange sauce (gf)

Mains will be served with roasted new potatoes, roast carrots, seasonal vegetables & Brussels sprouts

* Gluten free options will be served without pigs in blankets

Desserts

Morley's Christmas sponge pudding drizzled with golden syrup & topped with crème fraîche

Baked vanilla cheesecake with diced pears in a brandy cream sauce

Rich dark chocolate & orange pot (vg)(df)(gf)

Cranberry & frangipane tart served with orange sorbet (vg)(df)

Cheese plate – 3 cheeses, served with Peters Yard crackers & quince jelly

Please speak to staff if you have any allergies & we will gladly run through the menu with you. Celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, sesame soy & sulphites are used in our kitchen. (V) = vegetarian, (vg) = vegan, (gf) = gluten free (df) = dairy free (gfo) = gluten free option
Optional service charge of 10% will be added to tables of 8 or more