



Boxing Day Dining

26TH DECEMBER FROM 12PM

2 COURSES £45 | 3 COURSES £55

STARTERS

Roasted Parsnip & Chestnut Soup, Honey Croutons, Herb Oil
Game Terrine, Burnt Plum, Toasted Brioche
Ricotta & Roasted Fig Salad, Radichio, Honey & Clementine Dressing
Smoked Salmon & Sweet Potato Croquette, Beetroot Tartare, Horseradish Creme Fraiche

MAINS

Roasted Sussex Turkey & Pork Belly
festive Double Roasted Turkey, Pork Belly Bites, Pigs in Blankets, Cranberry & Chestnut Stuffing, Bone Marrow
Bread Sauce, Duck Fat Roast Potatoes, Seasonal Vegetables

Beetroot, Celeriac & Squash Wellington
Potato & Parsnip Terrine, Heritage Carrots, Sprouts & Chestnuts

Pan Roasted Halibut
Saffron New Potatoes, Butter Poached Leeks, Rainbow Chard, Champagne Caviar Sauce

Brie, Bacon & Beef Festive Burger
Chunky Chips, House Pickles, Fig Relish

Cold Roasted Gammon & Turkey Breast
Bubble & Squeak Topped with a Hen's Egg, Pickles

DESSERTS

Traditional Christmas Pudding, Brandy Custard
Dark Chocolate & Orange Delice, Rum and Raisin Ice Cream, Candied Orange Peel
Spiced Eggnog Crème Brûlée, Shortbread Biscuit, Winter Berries
Mulled Wine Poached Pear, Vanilla Bean Mascarpone, Toasted Gingerbread Crumb
Sussex Cheese Selection, Truffle Honey, Artisan Crackers, Grapes, Fig Chutney.