

£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