

£46pp
2 Courses
£54pp
3 Courses

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Festive Dinner Menu

STARTERS

spicy butternut soup, crispy croutons (pb/gfia)
mild goats cheese & cranberry pannacotta, walnut salad (gfia)
duck liver & orange parfait, fig chutney, toasted brioche (gfia)
cucumber, avocado & smoked salmon timbale, lemon & coriander oil (gfi)

MAINS

ROAST BRITISH TURKEY (gfia)

*honey roast parsnip, seasonal vegetables,
goose fat roast potatoes, pigs in blankets, stuffing,
turkey gravy*

FESTIVE GOOSE (gfia)

*sliced goose breast, goose leg & apple bon bon, goose fat roasted
potatoes, wrapped baby vegetables, stuffing & rich gravy*

SUSSEX HONEY & WALNUT SALMON (gfi)

*salmon fillet with a sweet nut crust, potato gratin, seasonal
vegetables, cranberry & dill cream*

LENTIL & CRANBERRY LOAF (v/pba/gfi)

*lentils, kidney beans, mustard, walnut & herbs and a preserved
cranberry glazed top, roasted potatoes & parsnips, buttered
sprouts & redcurrant 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 (pba/gfi)
clementine fool with chocolate shortbread (gfia)
salted caramel mousse, white chocolate snow (gfi)
date, sussex honey & almond crunch cheesecake
*sussex cheese board, south downs butter, artisan crackers,
chutney (£4 supplement)(gfia)*

TO FINISH

tea, coffee and mints

12.5% Service Charge will be added to your bill.

(GFI) Gluten Free Ingredients / (GFIA) Gluten Free Ingredients Alternative / (V) Vegetarian
/ (VA) Vegetarian Alternative / (PB) Plant Based / (PBA) Plant Based Alternative