

£36  
2 Courses  
£42  
3 Courses

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## Festive Lunch Menu

### STARTERS

*Carrot & Ginger Soup, Coriander Oil & Croutons (gfia/pb)*

*Sussex Cheese & Herb Mousse, Zucchini Ribbons & Cracker (gfia)*

*Ham Hock & Glazed Clementine Terrine, Toasted  
Walnut Bread & Festive Chutney (gfia)*

### MAINS

#### ROAST BRITISH TURKEY (gfia)

*With Honey Roast Parsnip, Seasonal Vegetables, Duck  
Fat Roast Potatoes, Pigs in Blankets, Pork & Cranberry  
Stuffing, Turkey Gravy*

#### BURY BEES HONEY GLAZED PORK BELLY (gfi)

*Ham Hock & Apple BonBon, Roasted Carrot, Pan-fried  
Sprouts with Chestnuts, Cider Jus*

#### SALMON, SPINACH & FETA PARCEL

*Layered Feta & Spinach, Salmon Fillet, Baby Vegetables,  
Piped Potatoes, Lemon & Dill Cream Sauce*

#### THE SHEPHERDS PLATE (gfi/v/pba)

*Roasted Porcini Mushrooms, Leeks, Peas, Carrots & Celeriac in  
a creamy garlic sauce, topped with Butternut Squash, Roast  
Potatoes & buttered Sprouts with Chestnuts.*

### DESSERTS

*Kahlua Coffee Mousse, Chocolate Dusting, Amoretti Biscuit*

*Spiced Pear Tart & Vanilla Cream, Caramelised Nut Crunch (pba)*

*Homemade Christmas Pudding, Pedro Ximenez Drizzle,  
Light Custard (gfi/pb)*

### 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