

Christmas Day Menu

amuse bouche
beetroot & blue cheese veloute, gin & fennel jelly

STARTERS

king scallop & white crab mousse (gfi)
pickled pear, caramelised pecan & sussex blue filo tartlet (v)
mushroom & tarragon pâté, roasted grapes & chestnuts (v/gfia)
salmon tartare & avocado timbale, diced cucumber, citrus oil (gfi)
goose & prosciutto terrine, apple chutney & crispy focaccia (gfia)

MAINS

OAKS FARM DITCHLING TURKEY (gfia)
pigs in blankets, pork sausage meat stuffing, goose fat potatoes,
seasonal vegetables, turkey gravy

SUSSEX GOOSE (gfi)
sliced goose breast, goose leg & apple bonbon, sage & onion
stuffing, baby vegetables in bacon, red cabbage, goose fat
potatoes & rich gravy

SALMON, SPINACH & FETA WELLINGTON
buttered sprouts, prosciutto & chestnuts, piped potatoes, baby
wrapped vegetables & lemon cream sauce

CRANBERRY SUSSEX VENISON LOIN (gfi)
pan fried venison, cranberry cumberland sauce, buttery
mashed potatoes, sprouts & bacon, roasted carrots & parsnips.

BLACK GARLIC & CLEMENTINE NUT ROAST (pb/gfi)
roasted carrots & parsnips, roast potatoes, pan fried sprouts &
chestnuts, vegetable jus

DESSERTS

chef's christmas pudding, pedro ximenez drizzle, light custard (pb)
hazelnut frangelico affogato (v/gfi)
crème caramel, caramelised orange slices & pomegranate (pb)
cinnamon poached pears & hot toddy pavlova (gfi)
clementine mousse & sussex orange liqueur gel (gfi)
rich chocolate & cranberry cream yule log
roasted fig & almonds, gorgonzola & walnut bread (gfia)

FOR THE TABLE

Christmas Cake BonBon's & Mini Frangipan Mince Pies

freshly brewed coffee

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