

£34
2 Courses
£39
3 Courses

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FESTIVE LUNCH

Menu

STARTERS

*Spiced Jerusalem Artichoke & Pear Soup, Walnut Garnish,
Fresh Bread & South Downs Butter (pb/gfia)*

*Smoked Salmon & Crayfish Roulade, Capers Berries,
Seafood Dressing (gfi)*

*Turkey & Goose Terrine, Cranberry Chutney, Toasted
Brioche (gfia)*

MAINS

ROAST BRITISH TURKEY (GFIA)

*With Honey Roast Parsnip, Seasonal Vegetables, Duck
Fat Roast Potatoes, Pigs in Blankets, Yorkshire
Pudding, Turkey Gravy*

SUSSEX PORCHETTA (GFI)

*With Clementine Marmalade Glaze, Bubble & Squeak, Seasonal
Vegetables Pan-fried Sprouts with Prosciutto, Port Jus*

CHRISTMAS BAKED SALMON (GFI)

*Topped with Garlic, Cream Cheese & Herb Crust sprinkled
with Pine Nuts, Cranberry, Pomegranate & Honey Drizzle*

FESTIVE VEGETABLE PIE (V/PBA)

*Filled with Celeriac, Horseradish, Squash & Spinach, served
with Honeyed Parsnips, Seasonal Vegetables, Mashed Potato
and a Vegetable Jus*

DESSERTS

*Homemade Christmas Pudding, Pedro Ximinez Drizzle,
Cream (gfi/pba)*

*Vanilla Panna Cotta, Mulled Wine Jelly, Winter Berry Compote and
a Ginger Crunch (gfia)*

Chocolate, Cherry & Amaretto Trifle

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