



Christmas Day Menu 2018

Canapés on arrival

Starters

Wild mushroom soup, truffle oil, cheese and herb crisps. (V)(GF)

Asparagus with Serrano ham and chef's butter sauce.

Brie wedges in Japanese style breadcrumbs. (V)

Warm smoked duck, orange and watercress salad. (GF)

Wild boar pate en crouete, granary bread, seasonal compote.

Classic prawn cocktail, granary bread and Sussex butter.

Middle Course

Lemon sorbet

Main Courses

Traditional Turkey, chipolatas wrapped in bacon, fresh cranberry sauce, pork, sage and onion stuffing with gravy, seasonal vegetables and roast potatoes.

Pan fried seabass, with caper and lemon butter, minted new potatoes and green vegetable panache.

Cashew and cranberry luxury nut roast, season vegetables and roast potatoes. (V)

Slow braised shoulder of Sussex lamb, rosemary gravy, seasonal vegetables and roast potatoes.

Slow roasted belly of pork, sage and onion stuffing, Bramley apple compote, seasonal vegetables and roast potatoes.

Desserts

Christmas pudding with homemade brandy sauce.

Pannacotta with homemade shortbread fudge and caramel topping.

Raspberry and white chocolate roulade.

Tart Tatin with clotted cream.

Rich chocolate torte and Bailey's cream.

Sussex cheese selection, chutney, fruit and crackers.

Tea or coffee and traditional mince pies.

Adult £79

Child £39

£10 non-refundable deposit per person.

Children must be under 12 years old.

We work closely with our suppliers and to the best of our knowledge all our products are GM free. Some dishes may contain nuts. If you have any specific dietary requirements please ask one of our team at the time of pre-ordering who will endeavour to accommodate your needs.