

29TH NOVEMBER
TO 23RD DECEMBER

Christmas Menu 2018

TO START

Roasted Parsnip & Pear Soup, Walnut Pesto
Fourine D'Ambert Blue Cheese, Chicory, Apple, Candied
Pecan & Fennel Salad, Croutons, Shallot Dressing
Confit Pork, Chicken & Pistachio Terrine, Spiced Pear & Grape Chutney
Gravadlax, Potato Salad, Lumpfish Caviar, Crème Fraiche, Melba Toast

£32.50

per person

TO ENJOY

Turkey Paupiette with Orange & Cranberry Stuffing wrapped in
Smoked Bacon, Roasted Potatoes and Seasonal vegetables
Herb Crusted Trout Fillet, Parmentier Potatoes, Leek & Mussel Fricassee, Salsa Verde
Pressed Lamb Shoulder, Roasted Shallot, Spring Onion Potato Cake, Hassleback Squash
Roasted Pheasant Breast wrapped in Smoked Bacon, Celeriac Fondant, Parmentier
Potatoes, Braised Red Cabbage, Juniper & Redcurrant Sauce
Roast Vegetable, Spinach & Goats Cheese Wellington, Wild Mushroom Cream Sauce

OR
*Book before
the 31st October
for £29.95
per person*

SOMETHING SWEET

Christmas Pudding, Brandy Butter & Rum Sauce
Baked Orange & Vanilla Cheesecake, Mango Coulis, Crushed Meringue
Dark Chocolate & Chestnut Pot au Crème
Apple & Blackberry Crumble Tart, Custard
Sussex Cheese Board- Brighton Blue, Sussex Charmer, Golden Cross, Sussex
Camembert served with Biscuits, Quince Jelly, Artisan Bread, Grapes & Celery

TO END - Cocktail Mince Pies

If you have any special dietary requirements, then please let a member of our team know.