

Christmas Menu

PRE-BOOKING ESSENTIAL

TWO COURSES £25 • THREE COURSES £32

To Start

- Venison carpaccio with beetroot, baby pickled onions, rocket & parsnip crisp - GF
- Pork & ham terrine, pickled girolles, tarragon mayonnaise, honey & mustard dressing - GF
- Sriracha grilled king prawns with mango salsa - GF
- Asparagus spears with truffle, poached free range hens egg, parmesan crisp & hollandaise sauce - GF/V
- Spicy butternut squash & chestnut soup with a warm bread roll - GF/V/VG

Main Course

- Roast Sussex turkey with chestnut & apricot stuffing, pigs in blankets, roast potatoes, roast parsnips, honey & orange zest glazed baby carrots, brussel sprouts & bread sauce*
- Roast sirloin of beef with a rich red wine sauce, roast potatoes, Yorkshire pudding, roast parsnips, honey & orange zest glazed baby carrots & brussel sprouts*
- Roast rack of lamb with port & rosemary sauce, caramelised celeriac mash with spiced walnuts, roast parsnips, honey & orange zest glazed baby carrots & brussel sprouts - GF
- Pan-roasted fillet of wild stone bass with crispy calamari, jersey royal potatoes, asparagus spears & chive hollandaise sauce*
- Brick pastry parcels filled with tofu, leek, lemongrass & fennel, watercress & peashoot salad & jersey royal potatoes - GF/V/VG

Puddings

- Baileys chocolate mousse cake with cranberries
- Clementine & gingerbread trifle
- Christmas pudding with brandy butter
- Poached pears in red wine with Christmas spices & vanilla ice cream - GF/V/VG
- Local cheese board with crackers & chutney

* GF option available on request

Terms and Conditions

A deposit of £5 per person is required at the time of booking. 100% of the deposit is non refundable. Pre-orders must be received 7 days prior the date of the event. A discretionary service charge of 10% will be added to your bill of groups of 8 or more. If you have food allergies or intolerances please speak to a team member who will be happy to help.