

Christmas Menu

PRE-BOOKING ESSENTIAL

TWO COURSES £25 • THREE COURSES £32

To Start

Pan-fried scallops, curried parsnip puree, parsnip crisps, pomegranate (GF)

Cured salmon, fennel, apple & radish salad, pea shoots, lemon and mustard dressing (GF)

Pork, ham & apricot terrine, tarragon mayonnaise, rocket salad

Parsnip & cauliflower veloute, croutons (V/GF)

Main Course

Roast Sussex turkey, chestnut and apricot stuffing, pigs in blankets, roasted potatoes, parsnips, honey and orange zest glazed carrots, buttered sprouts served with bread sauce and gravy

Roast dry-aged sirloin of beef, rich red wine jus, roasted potatoes and parsnips, honey and orange zest glazed carrots, buttered sprouts and Yorkshire pudding (GF)

Char-grilled lamb rump steak, port, rosemary and redcurrant sauce, truffle and chive creamy mash, honey and orange zest glazed carrots, buttered sprouts (GF)

Wild Scottish salmon fillet, Provencal vegetables, pine nuts, basil oil (GF)

Butternut squash, wild mushrooms, spinach and paneer wellington, honey and orange zest glazed carrots, buttered sprouts (VGGF)

Puddings

Christmas pudding, brandy butter sauce

Chocolate and orange mousse served with Chantilly cream

White chocolate and cranberry bread and butter pudding, satsuma and cranberry suzette served with custard

Poached pears in red wine, vanilla and Christmas spices served with vanilla ice cream

* 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.