

Christmas Menu

PRE-BOOKING ESSENTIAL

TWO COURSES £28.95 • THREE COURSES £35.95

To Start

Pan-Fried Scallops with Celeriac and Apple Puree, Parsnip Crisp, Watercress - GF
(£3.00 Supplement)

Ham Hock and Corn Fed Chicken Terrine, Tarragon Mayonnaise, Honey and Mustard Dressing
Warm Duck Salad, Quail Egg, Caramelised Onion Puree, Tenderstem Broccoli,
Hazelnut Dressing - GF

Cauliflower Soup, Roast Chestnuts, Winter Truffle, Parmesan Snow - V/VG/GF
Classic Prawn Cocktail, Smoked Salmon, Avocado, Gem Lettuce - GF

Main Course

Roasted Sussex Turkey with Chestnut and Cranberry Stuffing, Pigs in Blankets, Roasted Potatoes
and Parsnips In Rosemary and Garlic, Honey and Orange Glazed Baby Carrots,
Braised Red Cabbage, Brussel Sprouts, Bread Chive Sauce

Roasted Local Grass Fed Sirloin of Beef with a Rich Red Wine Sauce, Yorkshire Pudding,
Roasted Potatoes and Parsnips In Rosemary and Garlic, Honey and Orange Glazed Baby Carrots,
Braised Red Cabbage, Brussel Sprouts

Slow Roast Cured Pork Belly, Baked Apple, Crackling, Heritage Carrots,
Creamy Chive Truffle Mash, Cider Jus - GF

Wild Stone Bass Fillet, Grilled Tiger Prawns, Jersey Royals, Tender Stem Broccoli,
Lemon, Dill, Saffron and Caper Sauce - GF

Vegetable Wellington Filled with Butternut Squash, Tofu, Leeks, Spinach,
Roasted Potatoes and Parsnips In Rosemary and Garlic, Honey and Orange Glazed Baby Carrots,
Braised Red Cabbage, Brussel Sprouts - V/VG/GF

Puddings

Christmas Pudding with Brandy Butter Sauce

Christmas Spiced Poached Pears, Flaked Almonds, Vegan Honeycomb Ice Cream - V/VG

Baileys Chocolate Mousse Cake with Orange Chantilly Cream - GF

Raspberry, Almond, Sherry and Saffron Trifle - GF/V/VG

Mini Cheese Board (Sussex Cheddar, Brie and Stilton), Caramelised Onions

TERMS AND CONDITIONS

Pre-orders must be received 3 days prior the date of the event. A discretionary service charge of 12.5% will be added to your bill of groups of 8 or more as well as a deposit of £10 per person at the time of booking. 100% of the deposit is non refundable.

ALLERGEN & DIETARY INFORMATION

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit.