



Festive Menu

TWO COURSES £29.50pp • THREE COURSES £34.50pp

Starters

Roasted Jerusalem artichoke soup, truffle oil, Gruyère beignet (v)(gfa)

Confit duck and pistachio terrine, roasted fig jam, toast

Pil Pil Prawns, chilli & garlic butter, toasted focaccia (gfa)

Roasted beets, whipped feta, rocket, fig jam, dukkah spice (ve)(gf)

Mains

Parma-wrapped turkey ballotine, cranberry & orange stuffing,
pig in blanket, redcurrant jus

Roast pork loin chop, burnt apple puree, brandy mustard sauce (gf)

Pan-seared hake supreme, champagne & crayfish sauce,
sautéed samphire & spinach (gf)

Stuffed butternut wellington, cranberry, spinach & mushroom duxelle,
red wine jus (ve)(gf)

Desserts

Dark chocolate torte, blood orange sorbet, peanut crumble (ve)(gf)

Limoncello tart slice, torched Italian meringue, clotted cream, cherry purée

Classic Christmas pudding, warmed brandy sauce,
orange shortbread crumble (ve)(gf)

Pressed Brighton Blue & Sister Sarah goat's cheese, fig jam,
micro celery, crackers (gf)

Terms & Conditions

Minimum party size: 6 people. A £5 per person deposit is required upon booking.

The deposit is non-refundable within 72 hours of the party.

For two-course bookings, the whole party must choose either a starter and main course or a main course and dessert.

The festive menu is not available on Sundays.