

- Festive Menu -

To Start

Roasted butternut and pepper soup topped with walnut oil

Bloody Mary prawns on a bed of baby gem lettuce served with
handmade olive bread

Duo of smoked pheasant with a remoulade of celeriac and chestnut

Gratin of exotic mushrooms served with salad and a cranberry
dressing

The Main Course

Roast Sussex Turkey OR Homemade Nut Roast
served with sage and onion stuffing, pigs in blankets, fluffy
roast potatoes, Brussel sprouts, carrots and glazed parsnips

Ham hock with a honey and mustard glaze, served with seasonal
vegetables and colcannon. Finished with a red wine reduction

Hake en Papillote cooked in lemon, white wine and herbs,
Served with buttered hispi cabbage and new potatoes

Festive cranberry, chestnut and vegetable pie served with almond
broccoli and sea salt and pepper sweet potato fries

To Finish

Locally made 'Dot's Pud's' traditional Christmas pudding
with brandy sauce

Dark chocolate and blood orange posset with sable biscuits

Apple and cinnamon crème brûlée with a winter berry compote

Profiteroles with a chocolate cream and butterscotch sauce

Available from Monday 19th November until Sunday 23rd December

Allergen information is available on request