

CHRISTMAS PARTY MENU 2019

STARTERS

Roast parsnip and thyme soup with fresh bloomer bread (V)

Smoked salmon and chive tart with rocket dressing and tomato salsa

Pressed chicken, duck and red onion terrine with onion marmalade and garlic crostini

Roast fig and walnut salad with Sussex blue cheese and mustard vinaigrette (V)

MAINS

Roast turkey with sage and onion stuffing, roast potatoes, pigs in blankets, roast root vegetables, sautéed sprouts and rich turkey jus

Slow-roasted Barbary duck leg, dauphinoise potatoes, baby leaf spinach and braised lentils with pancetta and tarragon jus

Wild mushroom, butterbean and spinach pie with buttered mash, sautéed vegetables and caramelised onion jus (V)

Pan fried fillet of sea bass with a prawn and tomato bisque, roasted new potatoes and tender green vegetables


DESSERTS

Traditional Christmas pudding with brandy sauce and redcurrants

Triple chocolate brownie with cherry ice cream and toasted almonds

Vanilla cheesecake with a granola base and cranberry compote

Selection of English cheeses with artisan crackers and homemade chutney



Should you have any food allergies or intolerances, please speak with our team about your requirements as many of our dishes can be made gluten-free, dairy-free and vegan suitable.