

Christmas Menu

Lunch/Dinner

3 Courses for £30.00

(Running from 18th November – 24th December)

Starters

Roasted Pumpkin & Parmesan Velouté (v),

Pressed corn-fed Chicken Terrine,
Celeriac cream & pickled Williams' pears

Pan fried Foie Gras,
Brioche crumble, lychee & Riesling gel
(Please allow a £3 supplement)

Wild Mushroom Risotto (v),

Truffle cappuccino, hazelnut & thyme biscotti

Locally Smoked Salmon,

Caviar crème fraîche, cucumber & fresh cranberries

Warm Salt Cod Brandade,

Lemon & smoked paprika, chorizo & lentil salsa

Mains

Butternut Squash Risotto (v),
Roasted crown prince, kobacha & butternut squash,
spelt risotto, crispy sage & pecorino

Duck breast,
Crispy duck parcel, shaved fennel, pineapple & chilli
salad, served pink

Red wine poached Monkfish,
Crisp Serrano ham & charred baby onions, prawns,
parsley mash
(Please allow a £3 supplement)

Seared fillet of Wild Bass,

Olive oil crushed potatoes, capers, lemon & olive
sauce

English Rose farm reared Turkey,

Goose fat potatoes, cranberry & pistachio stuffing,
spiced port red cabbage, pancetta glazed sprouts &
chestnut

Wild Chanterelle Mushrooms (v),

Crispy Duck egg, brioche & truffle potatoes

Grilled Fillet Steak,

Peppercorn sauce, watercress and sautéed new
potatoes

(Please allow a £6 supplement)

Desserts

Classic Christmas Pudding,
Armagnac custard

Venezuelan Dark Chocolate Mousse,
White chocolate cylinder, nibbed cocoa & candied
kumquats

Treacle tart,
Cranberries, maple & pecan ice-cream

Sussex Plum & Sherry Trifle,

Pedro Ximinez sherry, Amaretti biscuit, vanilla
cream & chocolate custard

Lemon Meringue Pie Soufflé,

Raspberry ripple ice cream, lemon "dodger"

Selection of 5 Sussex cheeses,

All prices inclusive of VAT

(v) Denotes vegetarian dishes

An optional 12.5% service charge will be added to your bill