

Christmas Day Menu

Canapés on arrival

Starters

Goose liver parfait

Brioche crumble & ice wine gel

Pycombe estate game terrine

Smoked celeriac, apple spheres & edible soil

Beetroot cured gravadlax

Confit salmon & caviar riette, beetroot & horseradish snow

Seared south coast scallops

Crisp langoustines, cumbrian ham & quince

Foraged mushroom veloute ✓

White truffle cappuccino, porcini powder, hazelnut & thyme biscotti

Whipped Sussex feta ✓

Blood orange, green chilli & coriander dressing

Mains

English Rose reared Turkey

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

Roasted saddle of Venison

Cavalo nero, truffle Yukon potatoes, blackberry & thyme jus

Butter poached Lobster

Prawns, saffron linguini, carrot & cumin bisque

Whole roasted Harlequin ✓

Squash butternut & sage risotto with local goats cheese

Monkfish poached in red wine

Glazed parsnip, kale & Venuzalian chocolate butter sauce

Fillet of sussex reared beef

St George cheese layered potatoes, caramelised shallots & maderia jus

Desserts

Christmas pudding

Armagnac crème anglaise

Pear tart tatin

Cinnamon custard liquorice fudge

5 Cheese selection

Lemon meringue Souffle

Raspberry ripple cornetto, lemon curd "dodger"

Popcorn panacotta

Haribo foam & honeycomb glass

Textures of vahlrona chocolate

Coffee & Petit Fours

5 Course £ 69.95

An optional 15% service charge will be added to the bill.