

Christmas Day Menu

25th December 2024

Spiced Roast Parsnip Soup (V)

served with oven baked bread & toasted almonds (GF*/Vegan)

Duck & Port Pâté

served with oven baked bread & red onion chutney (GF*)

Smoked Salmon Roulade

served with watercress dressing & crispy capers (GF*)

Traditional Sussex Turkey

Served with garlic & herb roast potatoes, sausage meat stuffing, pigs in blankets, seasonal vegetables & a rich meaty jus (GF*)

Braised Leg of Duck

Served with creamy dauphinoise potatoes, roasted root vegetables, tender stem broccoli with red wine & redcurrant jus

Pan Seared Seabass

Served with sage greens, crushed potatoes with a white wine & dill sauce

Wild Mushroom & Chestnut Wellington (V)

Served with garlic & herb roast potatoes, seasonal vegetables, red wine & thyme jus (GF*/Vegan)

Traditional Christmas Pudding

served with brandy sauce (Vegan*)

Dark Chocolate Torte

served with vanilla pod ice cream (Vegan*)

Citrus Lemon Tart

served with blood orange sorbet

Selection of British Cheeses

served with Crackers, Chutney & Grapes (GF*/Vegan)

(GF*/Vegan) these dishes can made suitable for a Gluten Free or Vegan option

Christmas Day Pre Order Sheet

3 courses Adults £80 Children 5-12years £40

Under 5's priced accordingly

£20pp deposit required to secure booking

Party Name:

Number of Guest:

Time:

12noon (Welcome to arrive from 11.30am onwards)

3:30pm (Welcome to arrive from 3:30pm or just after)

Telephone Number:

Email Address:

Deposit Paid: £

A discretionary 10% service charge will be added to your bill. Please do ask if you wish this to be removed, for whatever reason, it really is no problem ☺

Christmas Day Pre Order Form		Please Return with your Deposit	
Food Choices	Adult Quantities	Children Quantities	Any Requirements
Soup			
Pate			
Roulade			
Turkey			
Duck			
Seabass			
Mushroom Wellington			
Christmas Pudding			
Chocolate torte			
Lemon Tart			
Cheese & Biscuits			