

STARTERS

white onion, cheddar & cider soup (v)
parmesan crisp & rustic bread

homemade game terrine with shallots & port
ciabatta toasts, spiced chutney

bloody mary crab salad
with watercress, rocket, crayfish & black caviar

goats cheese, roasted beetroot & walnut salad (v)
balsamic reduction dressing

homemade duck liver parfait with truffle butter
ciabatta toasts & caramelised onion chutney

MAINS

roast breast of turkey, chestnut stuffed leg, bacon wrapped chipolata
yorkshire pudding, roast potatoes, honeyed parsnips
fresh buttered broccoli, carrots & sprouts with rich pan gravy

pan seared salmon fillet
seafood broth with new potatoes, peas, spinach & parsley

roast sirloin of beef
yorkshire pudding, roast potatoes, honeyed parsnips
fresh buttered broccoli, carrots & sprouts, with rich pan gravy

open top local game pie with shallots & juniper
creamed mash, puff pastry top & fresh buttered broccoli, carrots & sprouts

roasted beetroot, spring onion & barkham blue risotto (v)
rocket & parmesan salad

chestnut, spinach & butternut squash pithivier (v)
on honeyed parsnips & creamed savoy cabbage



PUDDINGS

traditional christmas pudding
warm rum sauce

chilled banoffee parfait (v)
biscuit coating & piped chantilly cream

apple, pear & chestnut crumble (v)
warm vanilla custard

classic chocolate brownie (v)
christmas pudding ice cream & chocolate sauce

sussex & home counties cheese selection
with chutney, grapes & savoury crackers

either starter or dessert & main - two courses £23
starter, main & dessert - three courses £25
inclusive of coffee & chocolates & quality traditional crackers
a discretionary 10% gratuity is added to the final account

