



THE FIRST COURSE

Crab & Prawn Cocktail

Crab rilette, marinated king prawns, Bloody Mary sauce, cucumber, sourdough croutes.

Chicken & Smoked Ham Terrine

Fig relish, pickled red onion, sourdough croutes.

Oak Smoked Salmon

Horseradish cream, pickled radish, marinated cucumber, rye bread and butter.

Parsnip & Apple Soup V

Chestnuts, warm bread roll & butter.

THE CHRISTMAS FEAST

Traditional Roast Turkey Ballotine

Maple-glazed pigs in blankets, truffled cauliflower cheese, roast potatoes, seasonal vegetables, red wine & thyme jus.

Slow Cooked Beef Featherblade

Roast potatoes, truffled cauliflower cheese, Brussels sprouts, bacon & chestnuts, Yorkshire pudding, red wine & thyme jus.

Roasted Seabass

Truffle potato gratin, roasted pumpkin, beetroot & chestnuts, wilted spinach, salsa verde.

Lentil Wellington PB

Pumpkin purée, roasted pumpkin, beetroot & chestnuts, wilted spinach, cranberry sauce.

FESTIVE TRIMMINGS

Roast Potatoes PB + £4.95 PER SIDE

Maple Glazed Roast Vegetables PB

Maple Glazed Pigs in Blankets

Truffled Leek & Cauliflower Cheese V

Brussels Sprouts, Bacon & Chestnuts

A SWEET FINALE

Chocolate & Clementine Delice V

Chocolate sauce, marmalade.

Traditional Christmas Pudding V

Sour cherry compote, crème Anglaise.

Black Forest Cheesecake PB

Baileys cream, chocolate flakes, sour cherry compote.

A TASTE OF TRADITION

British Cheese Board V

Sussex Charmer, Stilton, Rosary Ash goat's cheese, fig & sultana toast, plum & ginger chutney, blossom honey.

THE FINAL CHAPTER

Settle in with bottomless tea, freshly brewed coffee & traditional mince pies.

V : Vegetarian PB : Plant-Based

Please see the reverse of this brochure regarding these terms and important information on allergens.