

SAMPLE MENU

THE
DICKENS
INN

DISCOVER
THE SPIRIT
OF CHRISTMAS





THREE COURSE FESTIVE MENU

SILVER £80^{PP}

*Includes half a bottle
of house wine*

GOLD £85^{PP}

*Glass of Prosecco and half
a bottle of premium wine*

PLATINUM £90^{PP}

*Glass of Champagne and half
a bottle of premium wine*

STARTERS

Spiced Parsnip & Apple Soup ^V

Freshly baked bread roll.

Chicken & Smoked Ham Terrine

Fig relish, tomato & sherry dressing.

Oak Smoked Salmon

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

MAINS

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.

Butternut, Kale & Apricot Roast ^V

Roast potatoes, stuffing balls, roasted carrots, parsnips &
red onions, savoy cabbage and red wine & thyme jus.

DESSERTS

Chocolate Mousse

Salted pretzels, spiced cream, glazed fig.

Christmas Pudding ^V

Fruit compote, crème anglaise.

Chocolate Torte ^{PB}

Fruit compote.

English Cheeseboard ^V + £4.95

Sussex Charmer, Stilton, Rosary Ash goats cheese, fig & sultana
toasts, plum & ginger chutney, honey, grapes.

^V: Vegetarian ^{PB}: Plant-Based

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