Poplars

Festive Menu

Three course set menu £55pp

Starters

Prawn Cocktail
Bloody Mary king prawn cocktail, gem, marinated cucumber, sourdough croutes. *351 kcal*

Chicken & Smoked Ham Terrine
Fig relish, pickled red onion, sourdough croutes. *325 kcal*

Oak Smoked Trout Rilette
Marinated cucumber, rye bread. *348 kcal*

Spiced Parsnip & Apple Soup V
Freshly baked bread roll. *352 kcal*

Mains

Traditional Roast Turkey Ballotine
Maple-glazed pig in blanket, braised red cabbage, brussels and chestnuts, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine & thyme jus, cranberry sauce, bread sauce. *1152 kcal*

Slow Cooked Beef Featherblade
Braised red cabbage, brussels and chestnuts, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine & thyme jus, cranberry sauce. *1054 kcal*

Roasted Seabass
Truffle potato gratin, roasted pumpkin, beetroot & chestnuts, pumpkin purée, wilted spinach, salsa verde. *548 kcal*

Lentil Wellington PB
Pumpkin purée, roasted pumpkin, beetroot & chestnuts, wilted spinach, cranberry sauce. *807 kcal*

Butternut, Kale & Apricot Roast PB NGCI
Pumpkin purée, roasted pumpkin, beetroot & chestnuts, wilted spinach, cranberry sauce. *685 kcal*

Desserts

Chocolate Clementine Torte PB
Chocolate sauce, marmalade. *446 kcal*

Christmas Pudding V
Sour cherry compote, crème Anglaise. *588 kcal*

New York Cheesecake PB
Sour cherry compote, meringue crumb, chocolate flakes. *475 kcal*

English Cheeseboard V
Sussex Charmer, Stilton, Rosary Ash goat's cheese, fig & sultana toast, plum & ginger chutney, grapes, honey. *497 kcal*

V : Vegetarian PB : Plant-Based

Please speak to a member of staff for allergen information.