



## CHRISTMAS DAY MENU 2024

### Welcome

**Glass Of Chapel Down Vintage Reserve** English Sparkling Wine From Grapes Grown In Sussex & Kent

**Selection of Canapes From The Kitchen** Including Gluten Free, Vegetarian & Vegan Options

**Sourdough Breads & Butters For The Table** Locally Made Breads & Three Kitchen Made Butters

### STARTERS

**Lobster & Crayfish Cocktail** Brown Bread, Bloody Mary, Salted Cucumber, Fennel & Apple

**Wild Venison Carpaccio** Smoked Venison, Parsnip, Parmesan, Wild Mushroom & Balsamic Vinegar

**Truffle & Mushroom Risotto** Aged Bermondsey Hard Cheese, Shaved Winter Truffle & Wild Mushroom V

**Cashew Nut Parfait** Walnut & Treacle Bread, Pickled Sussex Apple & Spiced Date Chutney Vg

### MAINS

**Sussex Turkey Roulade** Turkey Leg Bon Bon, Pigs In Blankets, Herb Yorkshire & Turkey Gravy

**Dry Aged Beef Fillet** Brioche, Chicken Liver Parfait, Red Wine, Port & Truffle Jus

**Butter Poached Halibut** Shellfish Bouillabaisse, Celeriac Remoulade & Pickled Samphire

**Beetroot & Walnut Wellington** Golden Cross Goats Cheese, Port Reduction & Pickled Walnut V/Vo

### DESSERTS

**Traditional Christmas Pudding** Rum Custard, Brandy Butter & Brandy Butter Ice Cream V

**J Cocoa Chocolate Delice** Hazelnut, Hazelnut Crumb, Salted Caramel & Crème Fraiche V/Vo

**Winter Fruit Mess** Meringue, Coffee Poached Pear, Candied Walnut & Baileys Cream V

### CHEESE COURSE

**Sussex Cheese Selection** Farmhouse Cheeses, Walnut Bread, Pickled Pear, Chutney & Crispbreads V/Vo

### TO TAKE AWAY

**Sweets & Treats** Deco Fudge, Chocolate Truffles & Sweets To Take Away With You V/Vo

£120 Per Person

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME  
v—vegetarian vg—vegan vo—vegan option