



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