

Always Festive

Christmas Day Menu 2024

Amuse Bouche Polenta & olive tapenade

STARTERS

Beetroot carpaccio, grilled goats' cheese, candied walnut & balsamic pearls
GF VG

Chestnut, roasted butternut & bramley apple soup GF V

Pork, duck & cherry terrine, black cherry compote, rosemary focaccia

Rillette of mackerel, wasabi emulsion, Cucumber & dill oil GF

Chicken liver pate, orange, caramelised fig & brioche GF

Intermediate Champagne sorbet

MAINS

Roasted crown of Sussex turkey, rosemary roasted potatoes, honey roasted seasonal vegetables, pigs in blanket, thyme infused jus GF

Pan seared salmon supreme, sautéed potatoes, cranberry & tomato concassé, winter greens GF

Roast sirloin of beef, dauphinoise potatoes, wild mushrooms sauce & seasonal root vegetable GF

Vegan cauliflower, spinach & mushroom tart, sautéed potatoes, rainbow carrots and rocket salad VG

DESSERTS

Traditional Christmas pudding & brandy sauce (GF or VG available)

Dark chocolate & clementine torte, raspberry coulis & candied orange

Selection of Sussex cheeses, fruit, chutney and crackers (GF available)

Mulled wine poached pear, chocolate ganache, amaretti crumb & mascarpone

Afters Tea/coffee & mince pies