



## Christmas Fayre Menu

£32.00 per person

### - To Start -

Hearty split pea and smoked ham soup (ve\*)

Wild mushroom and goat's cheese melt puff pastry, wilted spinach, basil pesto (v)

Duck liver parfait, cherry and gin chutney, walnut and cranberry toast

Classic prawn and avocado cocktail toast Melba, brandy sauce

Christmas cured smoked salmon roses, crispy capers, horseradish crème fraiché and crostini (gf\*)

### - In The Middle -

Roast breast of Sussex turkey, pigs in blankets, pork chestnut and sage stuffing, duck fat roast potatoes, seasonal vegetables, buttered brussels sprouts, bread sauce, cranberry compote and red wine gravy

Slow-cooked belly of pork, sage mash, festive spices, mulled wine braised red cabbage, apple and shallot puree, crackling, cider jus (gf)

Braised blade of beef, bubble and squeak, Forestier sauce, horseradish crème fraiché (gf)

Pan fried sea bass, roasted tomato salsa, parmesan mash and Prosecco spring onion beurre blanc (gf)

Butternut Wellington, Parmentier potatoes, seasonal vegetables served with a lime and chilli cream sauce (v,ve\*)

### - To Finish -

Traditional Christmas pudding served with brandy custard (v, gf\*)

Dark chocolate torte, oriental ginger ice cream, brandy snap and raspberry fondue (v)

Baileys crème brûlée served with all butter shortbread (v,gf\*)

Exotic fruit salad with lemon sorbet (v, ve, gf\*)

Selection of British and continental cheeses, fruit chutney, grapes, walnut bread and crackers (v) (£6 supp)

*(v) = Vegetarian*

*(ve) = Vegan*

*(gf) = Gluten Free*

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff

*(\*) = Dish will be adapted to be suitable for gluten-free and/or vegan guests*

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