



CHRISTMAS DAY LUNCHEON 2016

£75.00 per person (£35.00 for children under 12)

**A warming glass of our own special recipe Mulled Wine.
Home Smoked Mini Garlic Breads, Lightly Salted Parsnip Crisps & Home Roasted Spicy Nuts**

TO START

Festive Roasted Red Pepper & Tomato Soup

with a Crusty Garlic, Parmesan & Basil Ciabatta

OR

Duck & Pork Terrine with Cranberries & Pistachios

with a Red Onion Chutney & Toasted Ciabatta

OR

Smoked Salmon & Prawns with Dill & Lime Mayonnaise

Served on a Bed of Mixed Leaves with Granary Bread & Butter

OR

Risotto Arancini(V)

Lightly Crumbed Vegetable Risotto Balls. Served on a Dressed Chicory & Orange Salad with a Cranberry Chutney

CHRISTMAS LUNCH

The Festive Bird

Traditional Roast Sussex Turkey with our own Pork and Chestnut Stuffing, Roast Potatoes,
Rich Pan Gravy, Creamy Bread Sauce and Cranberry Compote

OR

Fillet of Scotch Beef with a Duxelle of Mushroom & Bacon

served with Gratin Dauphinoise and a Rich Madeira Sauce

OR

Stuffed Paupiettes of Lemon Sole

Filletts of Lemon Sole Stuffed with a Smoked Salmon Mousse, Served with King Prawns
& a Champagne & Prawn Beurre Blanc and Buttered New Potatoes

OR

Chestnut, Spinach & Blue Cheese En Croute(V)

In Golden Puff Pastry, with Roast Potatoes and a Rich Vegetarian Gravy

Your main course will be served with a selection of fresh seasonal vegetables.

DESSERT

Traditional Christmas Pudding

A Rich Christmas Pudding, served with Brandy Sauce

Salted Caramel & Chocolate Torte

with Christmas Ice Cream

Classic Boozy Sherry Trifle

with Amaretto Biscuits

Cheese Board

A Selection of Cheeses with Celery, Savoury Biscuits & Homemade Festive Chutney

Americano Coffee or English Tea

with Chocolate Mints