

PRE CHRISTMAS
Celebration Menu

£23.95 for 3 course £18.95 for 2 course per person, served between
1st and 23rd December (excluding Sundays)



Starters

Festive Roasted Tomato Soup with Creamed Basil (V)
warm Ciabatta Bread

or

Chefs Chicken Liver Parfait
with Ciabatta Bread and Cranberry Chutney

or

Crispy Halloumi Fries
Mixed Leaves & Cranberry Compote

Main Courses

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

Loin of Pork

Chestnut Stuffing, Roast Potatoes,
Rich Pan Gravy, Apple Sauce and Crackling

or

Provençal Crusted Cod with Vine Tomatoes
New Potatoes

or

Baked Mushroom, Chestnut & Stilton Gratin(V)
Mixed Salad & Garlic Bread

*Your main course will be served with a selection of fresh
seasonal vegetables unless otherwise stated.*

Desserts

Traditional Rich Christmas Pudding
served with Brandy Sauce

Dark Chocolate & Grand Marnier Cheesecake
with Chantilly Cream

Baileys Creme Brulee
with Amaretti Biscuits

Coffee or Tea with mints

Most of the menu options are available Gluten Free. Please ask when booking.
Subject to availability. Booking essential.
Pre orders and deposit required £5 per person