



Christmas Day Lunch 2018

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

On Arrival

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

To Start

Creamy Leek & Potato Soup topped with a twist of Smoked Salmon, Crusty Ciabatta.

Duck & Pork Terrine with Cranberries & Pistachios, Red Onion Chutney & Toasted Ciabatta.

Arbroath Smokie Mousse, Bed of Mixed Leaves & Granary Bread & Butter

Warm Pear & Walnut Salad(V) Roquefort Dressing & Croutons

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.

The Ultimate Festive Roast

Traditional Roast Sussex Turkey, Scotch Topside of Beef & Loin of Pork with our own Pork and Chestnut Stuffing, Yorkshire Pudding, Apple Sauce, Crackling, Roast Potatoes, Rich Pan Gravy, Creamy Bread Sauce and Cranberry Compote.

Fillet of Scotch Beef with a Duxelle of Mushroom & Bacon

Gratin Dauphinoise and a Rich Madeira sauce

Baked Monkfish Wrapped in Parma Ham

Vine Ripe Cherry Tomatoes, Salsa Verde & Buttered New Potatoes

Mushroom & Butternut Squash Wellington(V)

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

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

Desserts

Traditional Christmas Pudding

Chef's Matured Rich Christmas Pudding, with Brandy Sauce

Luxury Fresh Fruit Salad

with Home made Sorbet

Rich Dark Chocolate Orange Mousse

with Amaretti Biscuits

Cheese Board

A Selection of Local Cheeses with Celery, Savoury Biscuits & Home made Festive Chutney

Fresh Ground Italia Creme Coffee or English Teas

with Chocolate Mints