



Christmas Day 2020

Adult - £60pp

Smaller Appetite - £30pp

Allergen Information (in brackets): 1. Gluten containing cereals; 2. Crustaceans; 3. Molluscs; 4. Fish; 5. Peanuts; 6. Lupin; 7. Tree Nuts; 8. Soya; 9. Eggs; 10. Milk; 11. Celery; 12. Mustard; 13. Sesame; 14. Sulphur dioxide.

Starters

Bresaola, pickled carrots, basil pesto (7; 11; 12; 14)

Jerusalem artichoke soup, shaved black truffle, malted bread & butter (V) (1; 10; 11; 14)

Rillette of smoked and poached salmon, pickled cucumber, malted toast (1; 4; 9; 10; 14)

Goats cheese, salt baked beetroot, candied walnuts, pesto (V) (7)

Mains

Roast sirloin of beef, pigs in blankets, goose fat roast potatoes, honey roasted root veg, Brussels sprouts, buttered kale, Yorkshire pudding, jus (1; 9; 10; 11; 12; 14)

Roast turkey & stuffing, pigs in blankets, goose fat roast potatoes, honey roasted root veg, Brussels sprouts, buttered kale, Yorkshire pudding, jus (1; 9; 10; 11; 12; 14)

Nut roast, olive oil roasted potatoes, honey roasted root veg, Brussels sprouts, buttered kale, Yorkshire pudding, jus (1; 9; 10; 11; 12; 14)

Pan roasted cod loin fillet, dill crushed new potatoes, buttered kale, roasted tomato & red pepper sauce (4; 10; 11)

Puddings

Traditional Christmas pudding, brandy sauce (1; 10; 14)

Rich chocolate and caramel torte, vanilla ice cream, chocolate sauce (V) (1; 9; 10)

Vanilla panna cotta, brandy snap tuile (9; 10)

Trio of Sussex cheeses - Brighton blue, Sussex marble, brie – biscuits, celery, grapes, apple and pear chutney, quince jelly (1; 10; 11; 12; 14)

Tea/Filter Coffee

A non-refundable (unless we are closed) £20 per person deposit is required at time of booking.

Pre-Order only. Service 12:00 – 17:00

Please allow 30 minutes each way of your desired reservation time.

We will confirm your table time nearer the day. Sorry, no alterations or substitutions to the menu