



FESTIVE MENU

2 COURSES £28

3 COURSES £33

STARTER

THE SOUP

Roasted Chestnut &
Cauliflower Soup
(VG, GF)

GOATS CHEESE

Truffle Honey, Rosemary,
Beetroot, Candied Walnuts
(VA, GF)

BEEF CROQUETTE

Burnt Onion Puree
Rich Jus
(GF)

SALMON ROULADE

Chive Crème Fraiche
Melba Toast
(GA)

MAIN COURSE

Roast Potatoes, Roasted Root Vegetable, Red Cabbage, Sprouts & Gravy all Served on the Table

TURKEY

Pig in Blanket, Stuffing &
Gravy
(GF)

TURBOT FILLET

Brown Shrimp & Caper
Beurre Noisette
+£10 Supplement
(GF)

BEEF WELLINGTON

Red Wine Jus
+£10 Supplement

ARTICHOKE RISOTTO

Toasted Walnuts, Apple
Crisps
(VG, GF)

HERB CRUSTED HAKE

Crushed New Potatoes,
Tender Stem Broccoli,
Citrus Jus
(GF)

BEEF BOURGUIGNON

Horseradish Mashed Potato,
Chestnut Mushrooms
(GF)

SHARING CHEESE COURSE

3 Hand Picked Specialist Cheeses

Brie de Meaux, Burkham Blue, Sussex Charmer Cheddar, Artisan Biscuits, Chutney & Grapes

+£5 Supplement Per Person

(Minimum 2 Persons)

(GA)

HOMEMADE PUDDING

VANILLA PANNACOTTA

Ginger & Orange
Compote, Blackberry
Sorbet
(GF)

SALTED CHOCOLATE TORTE

Vanilla Ice Cream
(GF)

APPLE CRUMBLE

Winter Spices,
Vanilla Custard
(GF)

CHRISTMAS PUDDING

Brandy Sauce
(GF)

Please speak to your server about any allergens or intolerances

(GF) Gluten Free

(GA) Gluten Adaptable

(V) Vegetarian

(VG) Vegan