



Christmas Menu

Price £23.50 for 3 courses

Starters

Roasted Beetroot Soup V

with sour crème and chive and freshly baked caraway bread

Smoked Haddock Pot au Gratin

with white wine, leek and gruyere sauce

Pork and Paprika Rillettes

with a selection of Home Made Pickles and Melba Toast

Squash, Rosemary and Parmesan Tart V

With a pomegranate dressing

Mains

Celeriac and Potato Rosti V

Sussex Charmer gratinee , free range duck egg, spiced beetroot and tomato coulis

Pheasant with a Port and Damson Jus

Breast and confit leg served with Mustard Pommery Mash, Brussels Sprouts and seasonal trimmings

Roast Rib of Sussex Beef

Fondant potatoes, Yorkshire pudding, juniper spiced red cabbage, farm grown trimmings, Madeira jus

Free Range Turkey

Apple and sweet chestnut stuffing, home reared pork chipolatas, farm grown trimmings and sweet spiced plum relish

Roast line caught Local Cod

Wrapped in Starnash air-dried ham, leek and parsley mash, seasonal veg and balsamic dressing

Desserts

Brandy Spiced Plums with mascarpone and shortbread

Damson Crème Brulee

Sticky Toffee Pudding

Hot Chocolate Fudge Cake

Coffee and mince pies

