

Christmas Menu

Saturday Night Deluxe

Starters

Winter soup (v)

Chef's homemade broccoli and Cheddar soup, served with dill croutons.

Stilton and pear (v)

Potted Stilton and peppered pears, served with sliced soda bread

Goats cheese tartlets (v)

Large filo tart filled with caramelised red onion and goats cheese

Chicken liver

Fresh chicken livers sautéed with smoked bacon, brandy, thyme and cream, served on a toasted croûte

Duck terrine

Deliciously rustic homemade duck, orange and green peppercorn terrine, served with toasted triangles and pickled gherkins

Crevettes

Lightly grilled whole prawns, drizzled with a juicy garlic butter

Baked spinach (v)

A bed of nutmeg seasoned spinach, topped with poached egg, coated with Mornay sauce and oven baked

Main Course

(All main courses are served with roast potatoes and seasonal vegetables)

Turkey wellington

Turkey steak topped with sage, onion and cranberry stuffing, wrapped in puff pastry, oven baked and served with an orange and cranberry sauce

Beef strip loin

Roasted strip loin of beef with a rich cracked black pepper and red wine sauce

Pork and black pudding

Fresh British pork fillet, stuffed with black pudding, wrapped in bacon, served on a bed of warm beans and sage, coated with apple gravy

Baked trout

Whole boned Rainbow trout, oven baked and filled with prawns, red onion, tomatoes and fresh herbs

Sautéed mushrooms (v)

Fresh wild mushrooms, sautéed with garlic, paprika, brandy and sour cream, served on a bed of rice

Desserts

Yule love this

Warmed chocolate sponge, lavishly adorned with a chocolate and orange sauce

Traditional christmas pudding

Christmas pudding, served with a homemade brandy sauce

Snow balls

Christmas pudding ice cream, coated in coconut, served on a puddle of chilled advocaat sauce

Baked apple

Whole baked apple, stuffed with sweet minced meat, baked until tender, served with vanilla custard

To finish

Coffee and after dinner mint

All menus are subject to availability and may be subject to change

Please note dishes from our menus may contain nuts/shellfish

Christmas Menu

Tuesday and Thursday evening, Wednesday and Sunday lunch

Starters

Homemade soup (v)

Chef's fresh homemade soup of the day

Potato boats

Oven baked potato boats, with a creamy broccoli, Stilton and bacon filling

Spaghetti and meatballs

Chef's homemade lamb and herb meat balls in a tomato sauce, served with spaghetti

Fresh grapefruit (v)

Pink grapefruit segments, soaked in a refreshing basil syrup

Main Course

(All main courses served with roast potatoes and seasonal vegetables)

Sussex roast turkey

Traditionally served with chipolata sausage, sage and onion stuffing and cranberry sauce

Smoked haddock

Oven baked fillet of smoked haddock, adorned with cheesy chive sauce

Vegetable tartlets (v)

Two tartlets filled with broccoli, spinach, cheddar and toasted pine nuts

Cranberry and orange chicken

Pan fried supreme of chicken with a delicious orange and cranberry sauce

Desserts

Christmas pudding

Traditional Christmas pudding, served with a homemade brandy sauce

Chef's sweet of the day

Please ask waiting staff for details

Chocolate sponge

A rich chocolate sponge, gently warmed and served with chocolate sauce

Ice cream sundae

Vanilla chocolate and strawberry ice cream, topped with either raspberry or chocolate sauce, served with or without a mixed nut topping

To finish

Coffee and after dinner mint

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