



TWO SAWYERS

2016 Festive December Menu

Starters

- Lightly spiced carrot and butterbean soup
- Traditional prawn cocktail
- Chicken liver pate, chutney and toast
- Breaded and fried goat's cheese with beetroot chutney (V)
- Sussex Smokie – Smoked haddock in a rich, creamy sauce, topped with cheddar

Main courses

- Roast turkey, with all the trimmings
- Mediterranean style chicken and chorizo casserole
- Slow roasted belly pork with black pudding mash, crackling and apple sauce
- Slow braised beef steak with horseradish mash, creamed greens and red cabbage
- Butternut squash, roasted red pepper and sundried tomato risotto, topped with parmesan and pine nuts (V)

Desserts

- Christmas pudding with brandy butter and cream
- Apple crumble, with custard, cream or vanilla ice cream
- Chocolate brownie, with vanilla ice cream or cream
- Raspberry and whipped cream filled meringue nests served with berry coulis
- Mango panna cotta

Followed by coffee and mince pies

£21.95 per person

Any special requirements catered for with prior notice

