



TWO SAWYERS

2018 Festive December Menu

Starters

- Yellow split pea soup (V)
- Traditional prawn cocktail
- Chicken liver and brandy pate, homemade chutney and toast
- Deep fried Camembert, spiced cranberry compote (V)
- Sussex Smokie – Smoked haddock in a rich, creamy sauce, topped with cheddar

Main courses

- Roast turkey, with all the trimmings
- Butternut squash, cashew and cranberry nut roast, with all the trimmings (V)
- Baked salmon fillet, saffron and prawn sauce, vegetables and new potatoes
- Slow roasted pork belly, on mash, with vegetables, crackling and apple sauce
- Slow braised feather blade steak, in red wine, horseradish mash and vegetables
- Pan fried chicken breast, stilton and bacon sauce, vegetables and new potatoes
- Sautee of mushroom stroganoff, served with basmati rice (V)

Desserts

- Christmas pudding, with brandy butter and cream
- Apple and blackberry crumble, with custard
- Chocolate brownie, with farmhouse vanilla ice cream
- Meringue nests , filled with whipped cream and raspberries served with coulis
- Lime and ginger cheesecake

Followed by coffee and mince pies

£22.95 per person

Any dietary requirements can be catered for, with prior notice

