



TWO SAWYERS

2017 Festive December Menu

Starters

Winter vegetable and orzo pasta soup
Traditional prawn cocktail
Venison terrine, fig chutney
Deep fried Camembert, spiced cranberry compôte (V)
Sussex Smokie – Smoked haddock in a rich, creamy sauce, topped with cheddar

Main courses

Roast turkey, with all the trimmings
Jerk chicken with fruity rice
Bouillabaisse with garlic crostini and rouille
Venison casserole, with suet scones
Arancini filled with sundried tomato, olive and mozzarella, served with a red pepper sauce (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
Forest fruit filled meringue nests served with berry coulis
Cherry and kirsch clafoutis

Followed by coffee and mince pies

£22.95 per person

Any special requirements catered for with prior notice

