

Christmas Celebration Menu

29th November to 28th December: Monday – Saturday (Excluding, Christmas Day & Boxing Day)

Two Courses: £26.50 per person Three courses: £33.50 per person

To start

Duck Rilette (GFA)

*Celeriac remoulade,
Frisée & pickled shallot salad with charred sourdough*

Two Sawyers King Prawn Cocktail (GFA)

Bisque mayonnaise, baby gem lettuce with bread & butter

Spiced Parsnip Soup (V) (VEA/GFA)

Fresh chestnut with toasted sourdough

Main course

Turkey Ballotine

*White & brown meat, stuffing, roast potatoes, carrots & parsnips, pig in blanket
Brussel sprouts with pancetta & turkey gravy*

Braised Shin of Sussex Beef (GFA)

*Pomme purée, roasted hispi cabbage, shallot butter, confit baby onions
Red wine sauce*

Fillet of Beef Wellington Served pink £10 supplement

Pre order required 48 hours in advance

Pomme purée, green beans

Maderia jus

Chalk Stream Trout (GFA)

Herb crushed potatoes, sautéed spinach

Sauce vierge

Wild Mushroom Risotto (V) (VEA) (GFA)

Roasted king oyster

Chestnut mushroom & truffle purée

To finish

Christmas Pudding

Brandy butter or brandy anglaise

Panettone Bread & Butter Pudding

Crème anglaise

Christmas Chocolate Orange Mousse (GFA)

Selection of Artisan Cheese (GFA) £5 supplement

Homemade crackers, grapes, celery & chutney

For parties of 8 or more people, £10pp deposit required upon booking and pre order required 3 days in advance.

Deposit non-refundable 3 days prior to booking.

Please inform us in advance if you have any special dietary requirements.

GF: Non gluten containing ingredients. GFA: Non gluten containing alternatives available upon request.

V: Vegetarian. VEA: Vegan upon request.

Please be aware that all of our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items are completely free-from traces of allergens.

Service charge not included.

