



CHRISTMAS MENU

STARTERS

Baked Mushrooms

with vegan cranberry cheese (VE, GFA)

Maple & Roasted Vegetable Soup

with warm sourdough bread (VE, GFA)

Crayfish Cocktail

with chickaree, tomato & a bloody mary sauce (GFA)

Baked Camembert

with toasts (GFA)

Rosemary & Fennel Roasted Duck Breast

with cranberry & orange compote, brioche & rocket

MAINS

all served with seasonal vegetables

Roast Turkey

with lemon & thyme stuffing, pigs in blankets,
roast potatoes & red wine gravy (GFA)

Pigeon Breast

with crushed chive potatoes, smoked bacon,
spinach & a balsamic jus (GF)

Slow Roasted Pork Belly

with creamy mashed potato & a three mustard sauce

Pan Roasted Sea Bass

with sautéed new potatoes, mangetout & a honey orange jus (GF)

Cashew Nut Roast

with roast potato, parsnips, candied carrots, stuffing & gravy (GF)

PUDDINGS

Traditional Christmas Pudding

with double cream

Warm Mulled Wine, Orange & Chocolate Brownie

with vanilla ice cream

Vegan Chocolate Torte

served with vegan vanilla ice cream (VE, GFA)

Banana & Pomegranate Mess

with Chantilly cream (GFA)

Brunswick Cheese Board

Brighton blue, Sussex marble cheese, brie, caramelised onion
chutney, assorted crackers, grapes & celery / 7.5 (V,GFA)

2 COURSES £28

3 COURSES £34