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B12 Bar & Kitchen

Christmas Day

89.95

Amuse

Scallop ceviche, orange dressing

Starters...

Celeriac, Salt baked celeriac, date puree, black truffle

Rabbit, Rabbit ravioli, sheep's cheese mousse, lemon thyme sauce

Venison, Pan-seared venison loin, cep puree, pear ketchup

Risotto, Pumpkin, Jerusalem artichokes, parmesan

Fish...

Herring, Soused herring, oyster mushroom, matcha green tea sauce

Cleanser...

Sorbet, Lemon and lime

Mains...

Turkey, Roast breast of turkey, all the trimmings!

Gammon, House cured gammon, all the trimmings!

Wellington, Beetroot, sweet potato wellington, all the trimmings!

Monkfish, Rolled monkfish, cranberry & pork stuffing, sautéed new pots, sprouts, orange volute

Dessert...

Christmas Pudding, brandy sauce, winter berries

Panna cotta, Apple panna cotta, Apple crisps, pear & lemon compote

Parfait, Chocolate parfait, sweet beetroot ice cream, chocolate soil

Quince, Poached quince, toasted almonds, ginger cream

Cheeseboard...

B12 Bar & Kitchen, 12 High Street, Hailsham, BN27 1BJ

01323 351898

enquiries@b12winebar.co.uk

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A selection of Sussex cheeses to share at the table, homemade chutney, crackers

There will be a 10% discretionary service charged added to your final bill

Terms & Conditions

- £25.00 per person non refundable deposit on booking to confirm your table
- Balance of the booking must be paid at least 2 weeks prior to your booking
 - All food choices must be given to the restaurant by 1st December

Cancelation Policy

- At time of booking a credit card number will be taken through a secure online booking system
- By giving the credit card details you are authorising us to charge your card in the event of cancelling
- Within 2 weeks of the event full cost
- Within 4 weeks 75% of the menu cost per person
- Within 8 weeks 50% of the menu cost per person
- Anything before 8 weeks no charge