

# B

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...

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

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

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

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## 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 1<sup>st</sup> 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