

### Glass of Prosecco and canapés

Starters ...

### Scallops

Pan seared scallops, chorizo crumb, sweetcorn puree (gfa) (£5 supplement)

#### Onion Tart Tatin

Caramelised red onion tart tatin, goats cheese, rocket and balsamic salad (v)

#### Soup

Roasted red pepper and butternut squash soup, garlic and herb croutons, poppyseed bakery bread, salted butter (ve/gfa)

#### Meze

Meze board, cured meats, sun dried tomato houmous, charred peppers, grilled artichokes, dolmades stuffed vine leaves, olives, toasted flat bread (vea/gfa)

#### Duck

Warm pan-fried smoked duck breast, mixed leaves, raspberry dressing, parsnip crisps (gf)

#### Mains ...

### Beef

Fillet of beef, mushroom duxelle rolled in serrano ham, encased in puff pastry, dauphinoise potatoes cooked in cream and herbs, seasonal roasted vegetables, red wine jus (For two to share, Must be pre-ordered £10 per person supplement)

## Gammon

Honey roast gammon, garlic and rosemary roast potatoes, chipolatas wrapped in maple bacon, sausage, sage and cranberry stuffing balls, chestnut Brussels sprouts, honey and thyme roasted seasonal vegetables, homemade gravy (gf)

### Turkey

Roast turkey breast, garlic and rosemary roast potatoes, chipolatas wrapped in maple bacon, sausage, sage and cranberry stuffing balls, chestnut Brussels sprouts, honey and thyme roasted seasonal vegetables, homemade gravy (gf)

### Wellington

Puy lentil, spinach, butternut squash wellington, rich gravy, not a pig in blanket, garlic & rosemary roast potatoes, roasted seasonal vegetables, chestnut Brussels sprouts (Ve)

### Baked blue cheesecake

Toasted cauliflower, mange tout, pickled red and golden beetroot, beetroot jam (v/gf)

## Monkfish

Seaweed wrapped monkfish stuffed with cranberry and toasted pine nuts and wilted spinach, green beans, sweet potato mash, dill and lemon cream (gf)

v- vegetarian ve-vegan vea-vegan option available gf-gluten free gfa-gluten free available

Booking is essential

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### **Pre-Dessert**

Lemon and lime posset (v/gf)

### Desserts....

## Chocolate and hazelnut torte

Hazelnut brittle, raspberry sorbet (v)

## Crumble

Mulled wine winter berry crumble, gingerbread ice-cream (gf/vea)

## Sussex cheese board

Selection of locally sourced Sussex cheeses, crackers chutney, celery and grapes (£7 per person supplement)

## Lemon Panna cotta

Refreshing and tart lemon panna cotta, candied lemon and thyme, cranberry shortbread (v/gf)

# Traditional Christmas pudding

Brandy sauce

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