

Christmas Party Dinner

To Begin

Parsnip, Ginger & Nutmeg Soup
delightful Ringmer bakery bread (Ve)

Smoked Salmon Crostinis
with dill crème fraiche and salasa verde

Bruschetta
tomato, basil and salsa with buffalo mozerella (V)

Halloumi Salad
with carrot, orange and walnut (V)

Hog Roast Pork Rilette
with sage and onion, served with toast and caramelised red onion chutney

Crayfish Cocktail
with crisp lettuce, cucumber and marie rose sauce

And Then

Traditional Crown of Turkey
with honey roast parsnips, bacon chestnut and thyme sprouts, carrots, greens, sage, onion and cranberry stuffing; sausage meat and delightful gravy (GfO)

Slow Cooked Lamb Shank
with red wine, cranberry and redcurrant jous, served with wholegrain mustard mash and vegetables as above

Oven Baked Salmon Fillet
cooked with star anise and served with new potatoes and green vegetables (Gf)

Vegan Nut Roast
garlic and herb olive oil new potatoes, sprouts, carrots, greens, sage, onion and cranberry stuffing and delightful gravy

100z Ribeye Steak (£8 supplement)
cooked to your liking with stilton or peppercorn sauce, served with mushroom, tomato, chunky chips and salad

To Finish

Traditional Christmas Pudding
brandy cream (V)

Black Forest Gateaux
plum and cinnamon ice cream (V)

Belgian Chocolate & Clementine Torte
with pouring cream (V)

Cheese Board (£3 supplement)
a gorgeous selection of English cheeses, crackers and chutneys (V)

Pricing
£28 for three courses
£23 for two courses

