

# Christmas party MENU

## STARTERS

Traditional Prawn Cocktail with a Marie Rose sauce served with sourdough.

Chicken liver pate served with a onion chutney & toasted sourdough.

Celeriac, hazelnut & truffle soup.

## MAIN DISHES

Traditional Turkey with roast potatoes, broccoli & cauliflower cheese, maple roasted carrots & parsnips, chestnut sprouts, pigs in blankets, stuffing & delicious gravy.

Roast sirloin beef with roast potatoes, broccoli & cauliflower cheese, maple roasted carrots & parsnips, chestnut sprouts, pigs in blankets, stuffing, & delicious gravy.

Pan fried Seabass with new potatoes, asparagus, crispy capers & Beurre blanc sauce.

Vegan wellington with potatoes, maple roasted carrots & parsnips, tenderstem & delicious gravy.

## DESSERTS

Traditional Christmas pudding with a brandy sauce.

Terry's chocolate cheesecake.

Selection of Sussex cheese & biscuits with a fig chutney.

2 COURSES £34

3 COURSES £42

A PRE ORDER & A NON REFUNDABLE OF £10 DEPOSIT WILL BE REQUIRED.