

Christmas MENU

STARTERS

Traditional Prawn Cocktail with a Marie Rose sauce served sourdough.

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

Celeriac, hazelnut & truffle soup.

MAIN DISHES

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

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

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

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

DESSERTS

Traditional Christmas pudding with a brandy sauce.

Terry's orange chocolate cheesecake.

Selection of Sussex cheese and biscuits with a fig chutney.

2 Course £30

3 Course £38

A pre order and a non refundable of £10 deposit will be required.
WE WILL LIKE TO WISH YOU ALL A VERY MERRY CHRISTMAS.