



CHRISTMAS DAY LUNCHEON 2024

£145.00 per person

Amuse Bouche

Smoked Salmon Mousse

charred avocado (G,F)

Starters

Cauliflower Soup

chestnut & chive crumble (G,N,PB)

Goat's Cheese & Walnut Roulade

pickled beetroot. frisée (M,N,Su)

Pheasant Terrine with Chanterelle Mushrooms

smoked blackberry, warm carrot purée & toasted sourdough (M,Su,G)

Smoked Mackerel Paté

Apple & celery slaw, toasted rye (F,Ce,M,G)

Main Courses

Roasted Turkey Crown and Apricot and Sage Stuffed Leg

pigs in blankets, goose fat roasted potatoes, seasonal vegetables, port & cranberry jus (Ce,G,M,Su)

Roasted Pork Loin

parsley mash, star anise braised red cabbage, roasted winter roots, apple & cider jus (M,Ce)

Pan Roasted Halibut

dauphinoise potatoes, battered kale, fine beans & dill with caper beurre blanc (F,M,Su)

Beetroot, Lentil & Kale Wellington

chive mash, fine beans, heritage carrots & vegetable gravy (G,PB)

Desserts

Traditional Christmas Pudding

brandy Anglaise, candied orange (G,M,E,N)

Chocolate Fondant

baileys ice-cream (G,So,E,M)

Warm Winterberry Vegan Cake

almonds, vegan vanilla ice cream (G,N,PB)

Selection of Fine Cheeses from Sussex and Kent

spiced fig chutney, grapes, celery & crackers (G,Ce,M,Su)

Coffee, Mince Pies & Petit Fours (E,G,M,N,Su)



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free