

Christmas Day Dinner Menu 2026  
Anderida Restaurant

*Starters*

**Goat's cheese tart** (G, Se, E, Su)

figs, orange vinaigrette, celeriac & honey

**Marmalade and whisky glazed duck** (E, M, Ce, Mu)

horseradish mayo, blue cheese, tarragon, celeriac

**Smoked salmon pave** (F, Me)

caviar, lemon crème fraiche, dill potato salad, pickled lemon

*Main Courses*

**Roasted crown of bronze turkey** (Ce, G, M, Su)

pigs in blankets, roasted potatoes, seasonal vegetables, maple-glazed chestnuts, apricot stuffing, port jus

**Roasted seabass** (F, M, Sh)

herb and crème fraiche crushed potatoes, baby spinach, lobster bisque, caviar

**Beetroot, lentil and kale wellington** (G, PB)

creamed potato, roasted roots, baby spinach, vegetable gravy

*Desserts*

**Traditional Christmas pudding** (G, M, E, N)

brandy anglaise, cinnamon pastry

**Chocolate and raspberry choux bun** (G, So, E, M, N)

raspberry ripple ice cream, roasted peanuts, 70% crèmeux

**Warm seasonal vegan crumble** (G, N, PB)

baked almonds, vegan vanilla ice cream

**Selection of fine cheeses from Sussex and Kent** (G, Ce, M, Su)

spiced fig chutney, grapes, celery, crackers

*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 have a food allergy or intolerance, please let us know when placing your order.

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