



Christmas Day Lunch Menu



STARTER

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 Pavé (F,Me)
caviar, lemon crème fraîche, dill potato salad, pickled lemon

MAIN COURSE

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 fraîche crushed potatoes,
baby spinach, lobster bisque, caviar

Beetroot, Lentil and Kale Wellington (G,PB)
creamed potato, roasted roots,
baby spinach, vegetable gravy

DESSERT

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% crémeux

Warm Blackberry and Apple Vegan Crumble (G,N,PB)
baked almonds, vegan vanilla ice cream

**Selection of Fine Cheese from
Sussex and Kent** (G,Ce,M,Su)
spiced fig chutney, grapes, celery, crackers

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

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 / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based

The menu and allergens are subject to change.

