

Christmas Day Menu

4 course set menu £110/ppp (kids menu available)

Glass of Tinwood sparkling wine or festive cocktail



CANAPES

Goat's cheese & thyme mousse, honey roasted fig, brioche (V)
Truffled mac & cheese bites, truffle mayo (V)
Confit duck leg bonbon, orange marmalade
Smoked salmon blini, dill creme fraiche, caviar

STARTER

Black pepper & juniper beef fillet carpaccio, pickled shallots,
horseradish aioli, hazelnuts

Crab, King prawn & crayfish cocktail, pickled cucumber, chicory,
Bloody Mary sauce

Mini baked camembert, sage roasted apple slices, cranberry jam,
garlic ciabatta (V)*

Lightly curried parsnip & coconut soup, curry oil,
crispy curried root vegetable crisps, bread (VG/DF)*, salted butter (V)

MAINS

Roast Sussex turkey ballotine, sage, apple & sausage stuffing, spiced bread
sauce, port jus, drunken cranberries*

Roasted Gressingham duck breast, duck leg bon bon, jus

Surrey Farm sirloin of beef, caramelised shallot, bone marrow butter gravy

Prosciutto & black olive tapenade wrapped monkfish, potato & courgette rosti,
caramelised onion marmalade, chicken butter sauce

Roasted beetroot & root vegetable wellington (VG)

All served with bowls of duck fat potatoes (V/VG option available),
spiced red cabbage, maple roasted carrots & parsnips, sprouts,
honey & wholegrain mustard pigs in blankets

DESSERT

Christmas pudding, brandy butter or brandy sauce

Dark chocolate roulade, chocolate mousse, Kirsch cherries, chocolate shavings

Panettone bread & butter pudding, mince pie ice cream

Sticky pear & caramelised pineapple pudding, coconut rum caramel,
coconut ice cream (VG)

Sussex Cheeseboard: Sussex Cheddar, Brighton Blue, Tunworth, soft goat's
cheese, artisan crackers, pan de higo, Christmas chutney