

# Christmas Party Menu

3 course set menu £35/pp



## STARTERS:

Wild boar, apple & chestnut terrine, plum chutney, brioche toast

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

Mini baked camembert with sage, roasted apple slices, cranberry jam (V)

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

## MAINS:

Roast Sussex turkey ballotine, sage & sausage stuffing, fondant potato,  
maple glazed carrots & parsnips, sprouts, sticky red cabbage,  
spiced bread sauce, port jus, drunken cranberries\*

Gressingham confit duck leg, root vegetable dauphinoise potatoes,  
green beans, carrot & star anise puree, pickled plums, red wine & plum jus

Twice-cooked braised pork belly, crispy Hasselback potatoes,  
Doreen black pudding, caramelised pear puree, Cavolo Nero,  
Calvados & cider jus

Pan-fried Scottish salmon fillet, brown crab,  
lemon & dill crushed new potatoes, wilted spinach, samphire,  
lobster & crayfish bisque

Roasted celeriac "duck" breast, charred hispi cabbage,  
butternut squash & coconut puree, pickled ginger,  
sticky miso & hoisin glaze (VG)

## 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 (+£3pp)