



## Christmas Party Menu

1st - 24th December

Roasted Butternut Squash Soup  
pumpkin seed picada

Pan Seared Pigeon Breast  
port-soaked Brighton blue, charred chicory

Tomato Tarte Tatin  
burrata, rocket pesto

Beetroot Cured Salmon  
horseradish panna cotta, dill emulsion

Ham Hock Terrine  
smoked celeriac puree, fig & armagnac chutney

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Roast Turkey  
pigs in blankets, roast potatoes, sprouts, carrots, bread sauce & gravy

Slow Cooked Pork Belly  
creamed potato, roasted shallots, buttered carrots, cider jus

Pan Roasted Stone Bass  
potato rosti, creamed leeks, crispy pancetta, lemon butter

Red Wine Braised Rib of Beef  
horseradish creamed potato, tender stem broccoli

Mushroom & Thyme Arancini  
cauliflower purée, truffle oil

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Apple & Cinnamon Bread & Butter Pudding  
caramel sauce, ice cream

Pear Almondine  
pear syrup, ginger ice cream

Christmas Pudding  
caramelised orange, brandy cream

Chocolate Marquise  
coffee cream, pistachio biscotti

Selection of Local Cheese  
Artisan biscuits, chutney

£28.95 2 Courses

£35.95 3 courses

