

# FESTIVE MENU

## STARTERS

### Roasted Butternut Squash Soup

roasted butternut squash, crispy onions, and a hint of nutmeg and croutons

### Prawn cocktail

baby gem lettuce, cucumber, bloody marie rose sauce, croute

### Pulled brisket and short rib

brioche croute, crispy onions, parmesan

### Burrata

pancetta, chestnut and peashoot salad

### Spiced fried cauliflower

coconut yoghurt and herb dressing, chilli

## MAIN COURSE

### Turkey wellington

sage, onion and sausage meat stuffing, dauphinoise potatoes, tenderstem broccoli, roasted carrots, sauteed sprouts and pancetta, festive jus

### Roasted salmon fillet

honey and garlic glaze, almond and cranberries, sticky rice, tenderstem

### Christmas smash burger

pig in blanket, camembert, lettuce, tomato, red onion, cranberry sauce and fries

### Butternut squash and lentil wellington

sauteed potatoes, tender stem broccoli, roasted carrots, pan-fried sprouts, jus

### Ribeye steak or Fillet steak

fries, rocket, parmesan, balsamic glaze salad, peppercorn sauce  
[Ribeye - £7.00 supplement or Fillet - £10.00 supplement]

## DESSERTS

### Traditional Christmas pudding

brandy sauce

### Salted caramel pear tart

dulche de lèche, creme anglaise

### Triple chocolate brownie

salted caramel ice-cream

### Oat-based cheesecake

winter berry compote, dark chocolate shavings

### Trio of mini desserts

chocolate brownie, gingerbread cream, homemade mince pie

### Sussex cheeseboard

godminster cheddar, sussex brie, Brighton blue, crackers, spiced plum chutney [£5.00 supplement]

TWO COURSES - £32.50

THREE COURSES £37.50

