

# FESTIVE MENU 2025

## STARTER

Roasted and spiced parsnip soup, croutons [VG][GFA]

Prawn and crayfish cocktail, bloody marie rose sauce, avocado, brioche toast [GFA]

Pulled short rib and beef brisket, parmesan, crispy onions en croute [GFA]

Truffle and parmesan arancini, truffle aioli [V][GF]

Mediterranean board, hummus, olives, flatbread [VG][GFA]

## MAIN COURSE

Turkey wellington, sage, onion and sausage meat stuffing, potato dauphinoise, tenderstem broccoli, roasted carrots, red wine jus

Roasted salmon fillet, sticky rice, broccoli, honey and garlic glaze [GF]

Smash burger, cheddar, baby gem, tomato, red onion, pig in blanket, mustard mayonnaise, fries

Butternut squash and lentil wellington, sauteed potatoes, roasted carrots, broccoli, jus [VG]

8oz Rump or 7oz Fillet, fries, cherry tomatoes, garlic butter (+£12 for Fillet Steak) [GF]

## DESSERT

Traditional christmas pudding, brandy cream [VGA]

Triple chocolate brownie, salted caramel ice-cream

Apple and blackberry crumble, creme anglaise [V][GF] [V][GF]

Lemon tart, raspberry and white chocolate ice-cream

Sussex cheeseboard - cheddar, brie, brighton blue, crackers, spiced plum chutney (+£5) [V][GFA]

## ADD A LITTLE SPARKLE

Glass of Cremant de Loire (+£6)

2 COURSES - £33.50

3 COURSES - £39.50

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM.

ALLERGEN KEY: GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE V - VEGETARIAN  
VG - VEGAN VGA - VEGAN AVAILABLE

ALL OF OUR STEAKS ARE AN AVERAGE WEIGHT BEFORE COOKING AND A 10% DISCRETIONARY SERVICE CHARGE IS APPLIED TO ALL BILLS

