

Christmas Menu

WELCOME

Selection of Canapés on Arrival

*Glass of Local Sparkling Smock
Alley Cuvee or Mulled Wine*

STARTER

Charcuterie Boards to Share

*Locally Sourced Cured
Salamis, Sussex Cheeses,
Grilled Artichokes*

*Chargrilled Vegetables,
Fresh Fruits, Olives,
Sun blushed Tomatoes*

*Rustic Sourdough and
Farmhouse Loaves with
bottles of Olive Oil and
Balsamic Dressing*

Christmas Menu

MAIN COURSE

Grass Fed Beef Striploins cooked Medium served on large wooden Sharing Boards

Crispy Duck Fat Roast Potatoes

Cauliflower Cheese topped with Smoked Cheddar

Locally sourced Roasted vegetables Seasonal greens

Homemade Yorkshire Puddings

Roasted Garlic and Butternut Squash Mash with jugs of rich Red Wine and Port jus

Christmas Menu

DESSERT

*Ripple Chocolate Chip
Brownie with a White
Chocolate Sauce*

Deconstructed Eton Mess

*Sharp Lemon Tart topped with
Clotted Cream*

*Apple and Blackberry
Crumble with unlimited
Custard*

DIETARY MENU OPTIONS

STARTER

Caramelised Pear, Orange
and Rocket Salad
Served with crumbled feta
and tossed in a herb, lemon
and garlic dressing

**GF / Vegetarian / can be
Vegan /**

MAIN

*Butternut Squash Wellington
Puff Pastry filled with
butternut squash, spinach,
mushrooms, red onion, garlic
and served with veg of the day*

GF/ Vegetarian / Vegan

DESSERT

*Chocolate Chip Brownie with a
chocolate sauce*

*Sharp Lemon Tart topped with
fresh cream and fruit*

*Hot Apple and Blackberry
Crumble with fresh cream and
fruits*

GF / Vegetarian / Vegan

Christmas Menu