



Christmas

SET MENU



TWO COURSES FOR £20
THREE COURSES FOR £25





Starters

ham hock terrine with spiced chutney, pickles & toasted crostini

*winter vegetable soup with toasted soughdough, topped with toasted seeds
(V/Ve)*

crab & prawn cocktail and vodka marie rose sauce with pickled cucumber & fennel

goats cheese bonbons with balsamic reduction & heritage salt baked beetroots

Mains

***all served with roast potatoes, red cabbage, sprouts & roasted carrots
for the table***

slow roasted turkey breast, pigs in blankets, turkey gravy

32 day aged sussex beef

*salmon en croûte, potato rosti, creamed garlic spinach & white wine
cream sauce*

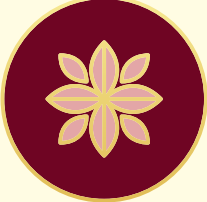
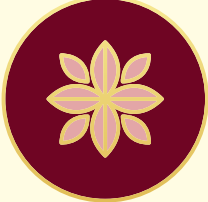
winter vegan wellington with beetroot & spinach (Ve)

Desserts

sticky toffee pudding with salted caramel sauce & caramel popcorn ice cream

chocolate brownie with chocolate sauce & vanilla ice cream

christmas pudding with whiskey custard



V-Vegetarian / Ve - Vegan

Please let us know if you have any dietary requirements and we will do our best to accommodate you, however please note that we can never guarantee 100% that cross contamination will not occur