



Boxing Day



Starters

Spiced Parsnip Soup (v)

Served with parsnip crisps & fresh artisan baguette

Chicken Liver Parfait

Infused with port & brandy & served with an apple compote, shallot tarte tatin & toasted bloomer

Smoked Salmon Roulade

*With crispy capers, lemon & dill gel, herb croutons & lemon dressed mixed leaves
(Freshly delivered from Brighton and Newhaven fish markets)*

Sautéed Wild Mushrooms (v)

Served on toasted brioche with a pinot grigio & tarragon sauce, truffle oil & garlic croutons

Crayfish, Prawn & Avocado Cocktail

*Served with avocado mousse, lemon & dill gel, mixed leaves, lemon dressing & rye bread
(Freshly delivered from Brighton and Newhaven fish markets)*

Egg & Soldiers

Soft boiled crispy egg served with garlic & cheese puff pastry soldiers, hollandaise sauce & crispy pancetta

Salt & Pepper Squid

*With a chilli, lime & coriander mayonnaise, fresh rocket & a lime wedge
(Freshly delivered from Brighton and Newhaven fish markets)*

**Please ask a member of staff for dietary information
or a vegan menu**

If you have a food allergy/intolerance or special dietary requirement, please speak to a member of staff about the ingredients in your food when placing your food order. Thank you.

All staff share gratuities that are kindly given

Main Courses

Four Cheese & Sweet Potato Wellington (v)

Brighton blue, Sussex charmer, Golden Cross goats cheese, smoked applewood & sweet potato wrapped in puff pastry & served with a mix of sautéed sprouts & caramelised onions, new potatoes & a roasted vine tomato sauce

Salmon En Crouete

*Fresh salmon fillet in puff pastry served with seasonal vegetables, herb new potatoes & a dill butter sauce
(Freshly delivered from Brighton and Newhaven fish markets)*

Roast Sirloin of Sussex Beef

*A 28 day aged sirloin served with roast potatoes, Yorkshire pudding & rich gravy
(From Prinkle Farm, Heathfield)*

Pan Fried Duck Breast

*Honey glazed Gressingham duck breast served with roast potatoes, rich gravy & Yorkshire pudding
(From Blakes Meats, Hollingdean)*

Parmesan & Herb Crusted Venison Loin

*Venison loin coated in parmesan & herbed breadcrumbs served with roast potatoes, rich gravy & Yorkshire pudding
(From Hutchings Butchers, Partridge Green)*

Roast Sussex Turkey Breast

*Served with stuffed roasted leg meat, pork, sage & onion stuffing, pig in blanket, roast potatoes, Yorkshire pudding & rich gravy
(Golden Turkey Award, Bridgers Farm, Hurstpierpoint)*

Extra crackling & gravy available for all roasts

All mains (except fish dishes) are served with:
honey glazed parsnip & carrot, sweet potato, apple or cauliflower puree, side dishes of cauliflower cheese, sprouts with smoked bacon & chestnuts (v options available) & seasonal vegetables.

**Please ask a member of staff for dietary information
or a vegan menu**

We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & gluten. If you have a food allergy or special dietary requirement, please notify a member of staff. Thank You

All staff share gratuities that are kindly given

Desserts

Traditional Steamed Christmas Pudding

With brandy custard & brandy butter

Baileys Crème Brulee

Served with shortbread & garnished with mixed berries and chantilly cream

Trio of Chocolate Mousse

White chocolate, milk chocolate & dark chocolate & orange mousse served with chocolate soil, crushed pistachios & mixed berries

White Chocolate, Vanilla & Fudge Cheesecake

On a ginger biscuit base with honeycomb ice cream & mixed berries

Salted Caramel Sticky Toffee Pudding

Served with white chocolate ice cream, fudge pieces & toffee sauce

Bramley Apple and Blackberry Crumble

Served with custard

Oak Barn Cheese Plate

A trio of British cheeses served with water biscuits, maple walnuts & muscat grapes

Farmhouse Dairy Ice Cream (3 scoops)

Choice of vanilla / chocolate / white chocolate / honeycomb with crumble & mixed berries served on the side

Bennetts Farm Sorbet (3 scoops)

Choice of raspberry / lemon / passionfruit with crumble & mixed berries served on the side

Filter Coffee or Tea

£48.00 per person

