

STARTERS

Sussex mushroom, sherry & thyme soup Croutons (GFO)

Chicken liver parfait

Pear & ginger chutney, brioche (GFO)

Twice baked blue cheese soufflé

Cheddar & spring onion sauce (V)

MAIN COURSE

Roast turkey breast

Duck fat roast potatoes, chestnut stuffing, pig in blanket, cauliflower cheese, sprouts with bacon, roasted carrots & parsnips, homemade cranberry sauce (GFO)

Marwick's fish pie

King prawns & leeks, topped with cheddar cheese mashed potatoes

Christmas nut roast

Goat's cheese, chestnuts, cranberries, mushrooms, potato terrine, seasonal vegetables (GFO)

PUDDINGS

Soft serve vanilla ice cream

Hot toffee sauce, hazelnut biscotti (V)

Homemade christmas pudding

Brandy sauce, rum butter (GFO)

Traditional sherry trifle

Whipped cream, almonds (GFO)

This menu is available for tables up to 9 guests.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens. If you require further information on food allergens, please ask one of our team members.