

Christmas Day Luncheon Menu

Friday 25th December

FIRST COURSE

Broccoli & stilton soup

Crème fraîche, sourdough croutons (V)

Chicken & ham hock terrine

Sussex cheddar and mustard scones, piccalilli

Crevettes and avocado cocktail

Marie Rose sauce, gem lettuce, tomato

MIDDLE COURSE

Home smoked salmon

Horseradish cream, rye bread

MAIN COURSE

(Smaller portions available)

Baked fillet of halibut with a crab crust

Crushed peas, dill mashed potatoes, lobster & dill sauce

Roast crown of turkey

Duck fat roast potatoes, chestnut stuffing, pig in blanket, seasonal vegetables

Rump of English lamb

Potato and pancetta terrine, braised red cabbage, juniper sauce

Spiced nut roast

Sussex goats' cheese, pistachio, wild mushroom sauce, seasonal vegetables (V)

DESSERT

Millstream Christmas pudding

Brandy butter ice cream, vanilla custard

White chocolate & clementine cheesecake

Clementine & gin sorbet

Jersey soft serve vanilla ice cream

Warm chocolate sauce, chocolate chip cookie

West Sussex and Hampshire Cheese

Wafers, oatcakes, quince jelly

COFFEE OR TEA WITH WARM MINCE PIES

Four course menu £135 per person



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.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.