

CHRISTMAS DAY

Adults £90 Children £45

AMUSE BOUCHE

VEGAN Beetroot Arancini with Pickled Shallot GFA

STARTERS

VEGAN Spiced Carrot & Lentil Soup, Rustic Bread Roll and Salted Butter GFA

VEGAN Ham, Leek & Mustard Tart, Sweet Cherry Tomato Chutney and Micro Herb Garnish

VEGAN **Gf** **Df** Beetroot Carpaccio, Lemon and Agave Dressing, Micro Lemon Balm

Prawn and Crayfish Cocktail, Bloody Marie Rose Sauce,
Served with Brown Farmhouse Bread and Salted Butter
GFA/DFA

SORBET

Raspberry and Sorrel

MAINS

Gf Pan Roasted Fillet of Hake, Chorizo Crumb, Spring Onion
Potato Cake, Sauté Samphire and Sauce Vierge

Roast Sirloin of Local Beef

Butter Roasted Sussex Turkey

VEGAN Roasted Winter Vegetable and Chestnut Wellington

(Both of our Meat Roasts come complete with a Pig in Blanket, Yorkshire Pudding, Cranberry and Apricot Stuffing, Garlic and Rosemary Roasted Potatoes, Roasted Roots, Seasonal Vegetables and Red Wine Gravy GFA//DFA. The Vegan Roast has No Yorkshire Pudding & comes with Vegetable Gravy)

DESSERT

Traditional Brandy Plum Pudding, served with Rum Sauce
VGA/GFA

Gf Triple Chocolate Brownie, Chocolate Orange Sauce and
Vanilla Ice Cream

Black Forest Cheesecake, Griottine Cherry Gel and
Chocolate Shard

Apple and BlackBerry Tart, Vanilla Crème Chantilly, and
Berry Coulis



CHILDREN'S MENU

CHILDRENS STARTERS

Garlic Ciabatta and Mozzarella DFA

^{VEGAN} Hummus & Crudities

^{VEGAN} Spiced Carrot and Lentil Soup, Bread and Butter GFA

CHILDRENS MAINS

Kids Butter Roasted Sussex Turkey

Kids Roast Sirloin of Local Beef

^{Df} Fish Goujons served with Skin on Fries and Peas

^{VEGAN} Kids Roasted Winter Vegetable and Chestnut Wellington

CHILDRENS DESSERTS

^{Gf} Chocolate Brownie Bites with Chocolate Sauce and Vanilla Ice Cream

Traditional Plum Pudding with Custard VGA

^{Gf} 2 Scoops of Ice Cream - Choose from Vanilla, Strawberry or Chocolate DFA

An optional 10% service charge will be added to your bill today

