

christmas party



Available 1st – 24th December
by pre-order
menu 2018

starters

Goats Cheese Panna Cotta
Iberico ham, figs, toasted hazelnuts

Roasted Chestnut Soup
black truffle shavings, warm bread

Cod Brandade
quail eggs, rouille dip

Chicken Liver Parfait
thyme butter crust, celeriac remoulade & toast

mains

Pan-roasted Barnsley Lamb Chop
mint & roasted shallot bulgar wheat salad, courgette yoghurt sauce

Pancetta-wrapped Turkey Crown
duck-fat-roast potatoes, roast veg, braised neck stuffing, & all the trimmings

Sunflower Veggie Wellington
roasted celeriac, fondant potato, wild mushroom gravy

Smokey Saffron Fish Stew
of mussels, clam & cod, pan-fried black bream fillet

desserts

Dark Chocolate Fondant
douglas fir & yoghurt sorbet, candied beetroot crisps

Tangerine Crème Brulée
hazelnut sponge, cranberry compote

Toasted Brioche
salted muscovado caramel butter, burnt milk ice cream

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£30 per person +10% service

optional extras...

before dinner

Glass of Truslers Hill Sussex Sparkling Wine	per person	8	add
Green Olives	3.50	Spanish Marcona Almonds	3.70
Lighthouse Bread & Planeta Olive Oil			3

in the middle of dinner

Palate cleansing Sorbet	per person	1.50
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after dinner

Cheese Platter for 2 to share	<i>crackers & chutney</i>	15.50
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