

THE CRATE & APPLE

Christmas Menu

2017

STARTERS

- . Celeriac, Apple & Chestnut Soup, Crusty Bread. (VE)
- . Goats Cheese, Pear & Pistachio Terrine, Figs, Earham Leaves (V) (GF)
- . Crayfish Cocktail, Charred Gem, Cucumber Mint Yoghurt (GF)
- . Duck Liver Parfait, Hazelnut Praline, Spiced Clementine, Toasts.

MAINS

- . Butter & Herb Roast Turkey Crown, Cranberry Stuffing, Bread Sauce, Trimmings*
- . Brandy & Thyme Roast Sirloin of Beef, Yorkshire Pudding, Creamed Horseradish, Trimmings*
- . Pan Fried Hake Fillet, Chicory Crushed New Potatoes, Wilted Spinach, Clam, Chorizo & Caper Vin Blanc. (GF)
- . Wild Mushroom Ragu Steamed Pudding, Roast Potatoes, Braised Red Cabbage & Apple, Celeriac Purée, Chestnut Stuffing, Mushroom Jus (VE) (GF)

*Trimmings:- Goose Fat Roast Potatoes, Honey Roast Parsnips & Carrots, Pigs in Blankets, Glazed Brussel Sprouts, Rich Gravy

DESSERTS

- . Traditional Christmas Pudding, Brandy Sauce (V)
- . Dark Chocolate Tart, Raspberries, Hazelnuts (V)
- . Chilled Melon Gazpacho, Coconut Sorbet (VE) (GF)
- . Selection of Fine Sussex cheeses and Accompaniments (V)

.2 Courses £24.00

.3 Courses £30.00

. £ 10.00 Per head non refundable deposit to be paid on booking to Secure your Reservation

. All Pre orders to be received by 31st November

. Optional 10% Service Charge will be automatically added to bookings of Tables of 8 or More.