



PUB | RESTAURANT | GARDEN

STARTERS

- . Roast Pumpkin & Chestnut Velouté, Truffled Coconut Cream *(VE / GF)*
- . Confit 3 Bird Terrine, Pickled Red Cabbage, Fig Chutney *(GF)*
- . Sea Bass & Clementine Escabeche, Toasted Brioche, Avocado & Chilli
- . Beetroot & Celeriac Salad, Pear and Feta *(V / GF)*

MAINS

- . Butter & Herb Roast Turkey Crown, Apricot Stuffing, Trimmings*
- . Brandy & Thyme Roast Sirloin of Beef, Yorkshire Pudding, Trimmings*
- . Butternut Squash & Lentil Strudel, Wild Mushroom Stuffing, Roast Potatoes, Roast Parsnips, Glazed Carrots & Brussel Sprouts, Red Pepper Jus *(VE)*
- . Pink Peppercorn Crusted Halibut Steak, Sweet Potato Rosti, Sugarsnaps, Coconut, Lemongrass & Clam Broth

*Trimmings:- Roast Potatoes, Roast Parsnips, Pigs in Blankets, Glazed Carrots & Brussel Sprouts, Rich Gravy, Bread Sauce, Cranberry, Horseradish

DESSERTS

- . Traditional Christmas Pudding, Brandy Sauce *(V)*
- . Dark Chocolate Cherry Tart, Malt Ice Cream *(V)*
- . Banana, Caramel & Coconut Sundae *(VE / GF)*
- . Selection of Fine Sussex Cheeses & Accompaniments *(V / GF-opt)* -£2 Supplement

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.

All Dishes Subject to Availability
Please ask for any further allergy information (V) Vegetarian, (VE) Vegan, (GF-opt) Gluten Free option