



Beachcroft

Hotel & Restaurant

Christmas Day Luncheon Menu 2021

Starters

Pea & Mint Soup

Crispy pancetta & crème fraîche

Beetroot Cured Salmon

Compressed cucumber, horseradish cream, tapioca crisp, chive oil

Duck & Chicken Liver Pate

Brioche toast, red onion jam, mixed leaves and balsamic glaze

Caramelised Heritage Carrots

Goats cheese mousse, pickled carrots, radish, dukkha, watercress & herb puree

Mains

Traditional Roast Norfolk Turkey

Roasted turkey breast, sausage meat stuffing, chestnut stuffing, chipolatas wrapped in bacon, bread sauce, cranberry sauce, roast potatoes, chefs gravy

Brioche Herb Crusted Hake

Champ mashed potato, lime & dill sauce

Rump of Lamb

Cooked pink, truffle dauphinoise potatoes, red wine & rosemary jus

Harlequin Squash

Stuffed with ratatouille, watercress purée

Desserts

Christmas Pudding

Brandy sauce, spiced rum butter

Coffee Crème Brulée

Vanilla shortbread

Pink Grapefruit Tart

Toasted meringue citrus jel

Sussex Cheeseboard

Selection of Sussex cheese, savoury biscuits and ale chutney

Mince Pies, Petit Fours, Coffee, Cream & Mints