



Christmas Day Luncheon menu

Portobello & Porcini Mushroom Soup GF/V/VE

Crispy leeks, truffle oil

Gin Cured Salmon

Gin, juniper & lemon cured salmon, pickled red onion, clotted cream ball, balsamic glaze, crispy ciabatta

Chicken & Duck Liver Parfait

Roasted fig, gherkin & onion chutney, balsamic glaze, brioche toast

Pan Roasted Hispi Cabbage GF/V/VE

Red miso glaze, burnt apple puree, mixed nuts



Traditional Roast Turkey

GF - by special request

Roast turkey, crispy roast potatoes, sausage meat stuffing, lemon & thyme stuffing, Cumberland pigs in blanket, bread sauce, Cranberry sauce, chef's homemade gravy

Oven Baked Salmon Fillet GF

Spinach dauphinoise potatoes, white wine, prosecco & seafood sauce

Confit Duck Leg GF

Chef's special - cranberry marmalade glaze, beetroot fondant, chargrilled shallots, blackberry jus

Kidney Bean, Butternut Squash & Jackfruit Wellington V/VE

Smoked kidney bean, pulled jackfruit, baby new potatoes, rich vegan gravy



Christmas Pudding

GF- by special request

Homemade brandy sauce, rum butter

Mint Chocolate Delice V

Chocolate pencil, raspberry coulis

Red Currant Cheesecake GF/V

Berry gel, red fruit dust

Sussex Cheeseboard

GF- by special request

Selection of continental cheeses, savory biscuits and chutney



Mince Pies, Petits Fours, Coffee and Mints

GF – Gluten Free / V – Vegetarian / VE – Vegan

If you have any specific allergies please ensure these are sent back and highlighted on your pre-order form