



**Christmas Menu \$35 per Head**

**Crab and Lobster Bisque, Lobster Tail and Crab Meat, Toast and Samphire**

**Smoked Sussex Charmer, Leek and Red Pepper Quiche and Dressed Leaves**

**Chicken Liver Parfait. Spiced Beetroot Jam, Burnt Onion Ketchup and Toast**

**Norfolk Black Turkey and Stuffing Ballantine, wrapped in Bacon, Beef Dripping Roast Potatoes, Parsnip Puree, Chestnut, Bacon and Brussel Sprouts, Roast Cauliflower, Bread Sauce and Turkey Gravy**

**Roast Lamb Rack, Apricot Stuffed Breast, Dauphinoise Potatoes, Brussel Sprouts and Cranberry and Bacon Jus**

**Blue Cheese and Butternut Nut Roast with Parsnip Puree, Brussel Sprouts, Roast Potatoes, Cauliflower, with a Chestnut and Cranberry Sauce**

**Pan Roasted Halibut, Dauphinoise Potatoes, Caramelised Onion Puree, Buttered Green Beans, Crispy Pancetta, and a Spinach and Seafood Sauce**

**Sticky Toffee Christmas Pudding, Ice Cream**

**Bakewell Panna Cotta, Kirsch Cherries**

**Chocolate Orange Torte, Caramelised Orange Segments**

**Sussex Cheese Board**



**Christmas Menu \$25 per head**

**Curried Parsnip Soup, with Vegetable Bhajis**

**Prawn and Crayfish Cocktail, Pickled Cucumber and Bread**

**Smoked Chicken Terrine, Spiced Beetroot Jam and Toast**

**Norfolk Black Turkey and Stuffing Ballantine, wrapped in Bacon, Beef Dripping Roast Potatoes, Parsnip Puree, Chestnut, Bacon and Brussel Sprouts, Roast Cauliflower, Bread Sauce and Turkey Gravy**

**Blue Cheese and Butternut Nut Roast with Parsnip Puree, Brussel Sprouts, Roast Potatoes, Cauliflower, with a Chestnut and Cranberry Sauce**

**Pan Roasted Cod, Dauphinoise Potatoes, Caramelised Onion Puree, Buttered Green Beans, Crispy Pancetta, and a Spinach and Seafood Sauce**

**Sticky Toffee Christmas Pudding, with Ice Cream**

**Mixed Fruit Crumble and Custard**

**More Than a Mouthful**