Christmas Set Lunch & Party Menu

Set Lunch served Monday to Friday 2nd to 24th December 2024

Soup of the Day (Vgn)

Garlic Croutons

Beetroot & Horseradish Cured Salmon (Gf)

Horseradish Aioli, Pickled Turnips, Marinated Salmon Roe Dressing

Confit Chicken, Ham Hock & Pistachio Terrine

Spiced Apricot Jam, Truffled Brioche

Cumin Roasted Heritage Carrots (V)

Spiced Goats Cheese Beignets, Curried Dukkah

Ballotine of Turkey with Sausage & Chestnut Stuffing

Fondant Potatoes, Traditional Vegetables, Pig in Blanket, Turkey Jus

Fillet of Stone Bass Bourguignon (Gf)

Mushroom, Pancetta & Button Onions, Cauliflower Purée, Creamed Potato, Red Wine Jus

Fillet of Cod

Watercress & Parmesan Crust, Smoked Haddock, Leek & Potato Chowder

Beetroot Fondants (Vgn Gf)

Butternut Squash, Braised & Charred Leeks, Pickled Golden Beetroots, Beetroot & Thyme Jus, Candied Walnuts

Christmas Pudding

Brandy Crème Anglaise

Earl Grey Tea Poached Pear (Gf)

Quince, Toasted Almonds

Orange & Cinnamon Treacle Tart

Vanilla Ice Cream

Two Scoops of Ice Cream or Sorbet

Caroline's Dairy, Sidlesham (Gf) (Vgn Options)

3 courses £39.50

For parties of 8 or more we will require a £15 per head deposit and a pre order

Allergen Information is available for all our dishes.

A discretionary 12.5% service charge will be added to the bill.

