



# Beachcroft

*Hotel & Restaurant*

## Christmas Day Luncheon Menu 2020

### 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, 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 Brûlée

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