

Christmas Party Menu 2020

Starters

Roast Parsnip Soup

Parsnip crisps, burnt leek powder, chive oil

Chicken & Leek Terrine

Tarragon aioli, baby leaves, Ray toast

Salmon Tartare

Citrus cured salmon, rocket salad, golden beetroot puree, salmon skin crisps

Twice Baked Cheese Souffle

Spring onion, cheese sauce

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

Confit Duck Leg

Fondant potato, spinach & watercress puree, red wine jus

Spiced Cajun Salmon

Dill & caper pressed potato, fennel cream sauce

Roast Vegetable Wellington

Fondant potato, rich tomato sauce, basil oil

Desserts

Homemade Christmas Pudding

Homemade brandy sauce, spiced rum butter

Tiramisu

Hazelnut & lemon biscotti, espresso syrup

Mulled Wine Poached Pear

Brandy snap basket, clotted cream, pear jel

Sussex Cheese Board

Selection of Sussex cheese, savoury biscuits and ale chutney

Mince Pies, Coffee, Cream & Mints