

FESTIVE MENU 2021

2 COURSES - £44

3 COURSES - £48

STARTERS

Gin cured salmon gradvalax, horseradish crème fraiche, seaweed blinis

Pumpkin and parmesan soup, pumpkin seed oil, pastry straw

Seared South coast scallops, leek hearts, tarragon and scallop roe

Roasted prince queen pumpkin, beetroot, hazelnut dressing, chicory

MAINS

Roasted free range Sussex Bronze turkey, chestnut stuffing, cranberry sauce, jus, pigs in blanket, roasted potatoes

Seared halibut, Jerusalem artichoke puree, wild mushroom, fish veloute

30-day dry aged Scottish Sirloin

Barley verde kale risotto, crispy kale, chanterelles mushroom, caramelized shallots

SIDES

£6 per side additional supplement

Brussels sprout, bacon and cream | Roasted potatoes

Honey roasted root vegetables | Winter salad, pomegranate dressing

DESSERTS

Traditional Christmas pudding, brandy custard

British cheese selection, crackers, fruit bread

Seasonal fruit salad & sorbet

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.

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