



# Festive Menu

£39.50 pp

## STARTER

**Brighton Gin-Cured Salmon**

Pickled Cucumber, Whipped Horseradish Cream, Dill and Lemon Dressing (GF)

**Smooth Duck and Orange Pâté**

Toasted Brioche and Fig Chutney (GFA)

**Roast Cauliflower Soup**

Truffle Oil (GF) (VG)

## MAIN COURSE

**Roast Norfolk Turkey**

All the Trimmings (GFA)

**Fillet of Hake with a Sun-Blushed Tomato Crust**

Sweet Potatoes, Tomato and Coriander Dressing

**Roast Vegetable Wellington**

Crushed New Potatoes, Tenderstem Broccoli, Vegetable Gravy (VG)

**Venison Haunch Steak**

Roast Potatoes, Roast Root Vegetables, Red Wine Jus (GF)

## DESSERT

**Christmas Pudding**

Brandy Sauce (GF) (V)

**Rich Chocolate and Raspberry Tart**

Clotted Cream Ice Cream (V)

**Sussex Cheese**

Brighton Blue, Sussex Charmer, Sussex Brie (V)

**Coffee and Mini Mince Pies**

Vegan alternative  
dessert available.

(GF) Gluten-free  
(GFA) Gluten Free  
Available  
(V)Vegetarian  
(VG) Vegan

