



Festive Dinner Sample Menu

For guests on our Dinner, Bed & Breakfast package, a £50.00 allowance is included

If you're using a Gift Voucher, all dishes marked with an * are included

Starters

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)	£14.00
Pickled cranberries, cranberry gel, griddled sourdough, crispy shallots	
Butternut Squash & Coconut Bisque* (F,Mo,C,Ce,Su,M,So,Mu)	£12.95
Infused with lemongrass, chilli, kaffir lime with a grilled scallop, squid & pancetta brochette, shellfish oil	
Smoked Salmon & Prawn Cannelloni (F,C,M,Ce,Mu)	£13.50
White crab meat, basil, tomato & cucumber salsa, gem lettuce, avocado	
Smoked Duck Breast* (G,E,Su,So,Ce,Mu)	£12.00
Mushroom dumpling, pickled turnip, duck & Lapsang Souchong tea	
Confit Turkey Scotched Egg* (G,E,Su,N,Ce,Mu)	£11.00
Soft Burford Brown egg, spiced plum ketchup, chestnut, sage	

Mains

Venison Loin (M,E,Ce,Mu,Su)	£35.00
With root vegetable shepherd's pie, baby carrots, carrot puree, calvados creamed savoy cabbage, rosemary jus	
Turbot Wellington (F,Mo,C,Ce,Su,M,So,Mu)	£48.00
Scallop & lobster mousse, potato terrine, baby carrots, hen of the woods, champagne & smoked roe sauce	
Guinea Fowl Royale (M,E,Ce,Mu,Su)	£40.00
Poached supreme with truffle mousse, salt baked celeriac & puree, black garlic ketchup, crispy skin, guinea butter sauce	
Sussex Chalk Stream Trout* (F,Mo,M,Ce,Mu)	£29.00
Mussel Curry, turmeric crushed potatoes, spinach puree, confit garlic, wilted sea beets	
Tart-fine of Rainbow Beetroot* (V,G,M,E,N,Ce,Mu,Su)	£29.00
Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing	

Sides - £6.50

- Garlic & Rosemary Parmentier Potatoes** (V, M)
- Honey Glazed Carrots & Parsnips** (V, M)
- Brussel Sprouts, Pancetta & Chestnuts** (M, N)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team

Desserts

Saffron Poached Comice Pear* (M,E,Se)	£10.50
Passion fruit bavarois & sauce, white chocolate ice-cream, toasted black sesame, sesame tuile	
Clementine Polenta Drizzle Cake* (V,M,E,N)	£10.50
Roasted figs, pistachio ice-cream, toasted pistachios, candied orange	
Millionaire Shortbread Delice* (V,M,E,N)	£10.50
Chocolate mousse & glaze, caramel, shortbread, crème fraiche sorbet, hazelnut praline, gold leaf	
Selection of Pacotized Ice Creams & Sorbets (G,M,Su,Ce,Se,Mu - some cheese may be unpasteurised)	£2.50 per scoop
Biscuit crumb, tuille	
Selection of Cheeses (G,M,Su,Ce,Se,Mu)	£14.00/£16.00
Three or five the finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter	

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