



BOXING DAY - LUNCHEON MENU

Starters

Mushroom, chestnut and shallot profiteroles (V, G, E, M, Su, Ce, Mu)

duddleswell anglaise, truffle salt

or

Salmon gravadlax cured in dill (F, C, M, Ce, Su, Mu)

treacle, cumin, cinnamon, cucumber sorbet, pumpernickel

Watercress and potato velouté (V, PB, Ce)

crispy shallot rings

Main Course

Duck confit and goose liver terrine (G, E, Su, N, Ce, Mu, M)

morello cherries and pistachio, armagnac jelly, caramelised spiced brioche

or

Spiced ribbed (pork belly) (M, E, Ce, Mu, Su, G)

julepolse sausage, baby carrots, fermented red cabbage, crispy kale, juniper jus

or

Cranberry glazed beef short rib pave (M, E, Ce, Mu, Su)

turnip fondants, glazed maple parsnips, celeriac puree, hispi cabbage

or

Pan roasted brill fillet (F, Sh, C, Ce, M, Su, Mu, Mo)

brown shrimp and Sussex sparkling buree blanc, salsify, crispy kale, picoia pepers

or

Roasted squash roulade (V, M, E, Ce, N, Mu, Su)

stuffed with ricotta, pumpkin seeds, caramelised chicory, golden raisins, fennel, chilli with a miso butter

Desserts

Baileys whipped cheesecake (M, So, Su, G, E)

white chocolate soil, white chocolate ice-cream, cranberry compote

or

Spiced apple crumble trifle (M, E, Su, N)

Rum caramel and apple compote, streusel, spiced custard

or

Mince pie sticky toffee pudding (M, E, G, Su, N)

calvados butterscotch, mincemeat ice-cream, caramel tuille

or

Selection of ice-creams and sorbets (G, M, Su, Ce, Se, Mu)

biscuit crumb, tuille

or

Selection of cheeses (G, M, Su, Ce, Se, Mu) (some cheese may be unpasteurized)

Three or five of the finest cheeses, homemade chutney, grapes, sourdough crackers, salted butter

If you have a food allergy or intolerance, please let us know when placing your order

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 PB - plant based Se - sesame Sh - shellfish

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian