



CHRISTMAS 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

Cauliflower velouté (M, Su, Mu, G, Ce)

confit heritage carrots, crispy chickpeas, carrot crisp, pumpkin seed sabayon

Main Course

Turkey medallions (M, Su, Ce, G, Mu, N) (chestnuts)

cranberry chestnut truffle and safe farce, goose-fat potatoes, braised red cabbage, maple roasted parsnips, pigs in blankets, ventreche bacon, brussels sprouts

or

John Dory fillet (F, G, Su, Ce, Sh, Mu, M)

truffled lobster croquette, sea vegetables, lobster bisque, cauliflower snow, tarragon oil

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

Sourdough crumpet (E, M, G, Ce, Mu, Su)

olde Sussex marmite butter, poached grapes

Desserts

Christmas pudding (E, M, G, N, Ce, Su)

brandy custard, candied orange peel, redcurrants

or

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

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

Warm mince pies and fresh ground coffee (G, Su, So, N, P, M, E)

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