

Christmas Parties

'The Grand Gala Dinner & Dance'

Friday 18th December 2020

Gather friends and family to spend the evening catching up over a specially crafted 4 course menu in the hotel's festively decorated Garden Restaurant. Following dinner, we invite guests to dance to the Simon Goodwin House Band until 11.30pm.
Carriages at 12.30am.

STARTERS

Springs Smoked Salmon and Greenland Prawn Parcel, *Avocado puree, Mango and Watercress Salad*

Sussex Blue and Quinec Jelly Brulée, *Oat and Manuka Honey Biscuit (v)*

Seven sisters Gin Marinated Venison Carpaccio, *Rocket, Candid Chestnuts and Pickled Blueberries*

Courgette and Cheddar Cheese Soup

MAIN COURSES

'Grand' Free Range Butter Roasted Turkey Breast

Apricot, Sage & Chestnut Stuffing, Chipolata wrapped in Bacon, Roast Goose Fat Thyme Potatoes, Honey Roast Root Vegetables, Buttered Sprouts with Toasted Hazelnuts, Shiraz Jus & Cranberry Compote

Roast Fillet Gigha Halibut, *Samphire and Baby Spinach Risotto, Mussels Tempura, Salas Verdi*

Aberdeen Angus Beef Medallion,

Pomme Puree, Roast Roscoff Onion, Heritage Carrots & Beetroot served with Merlot Jus

Roast Butternut Squash Filled with Feta, Onions, Chestnuts and Lentils, *served with Seasonal vegetables*

DESSERTS

Grand Vintage Christmas Pudding, *served with Brandy sauce*

Mincemeat & Vanilla Custard Tart, *Sable Biscuit, Raspberry Sorbet*

Dark Chocolate Marquise, Coconut Dacquoise,
Cardamom Spiced Pear, Milk Chocolate Mousseline Cream

Selection of English and French Cheese,
Home Made Granny Smith & cider Chutney
Served with Fig & Walnut Bread

Warm mince pies, fresh coffee
& Petits Fours

£47.00 per person

*(£59.00 to include half a bottle
of specially selected wine)*

*An arrival sparkling
cocktail • Festive
dinner • Coffee and
mince pies •
Table crackers and
novelties • Band until
11.30pm*

Make a Night of it

Book a night's stay when joining us for
our Christmas Parties and we will extend
a preferential accommodation rate.

