



Festive Dinner Menu

From December 1st – 23rd

Excluding Sunday

Does not include Festive Dinner Dance evenings
Served from 6.30pm – 9.00pm

TO START

Lightly Spiced Butternut Squash Soup finished with Hazelnuts & Coriander

Duck Liver Pate with an Apricot & Plum Relish

Duo of Seasonal Melon, Wild berries & Mango sorbet

Timbale of Smoked Salmon, Prawn & Crayfish Tails, Bound in a Marie Rose sauce (*£1.50 supplement*)

MAIN COURSE

Roast Festive Turkey with Chestnut stuffing, Bacon roll, Cranberry sauce & gravy

Simply Grilled Fillet of Sea bass, crushed new potatoes, lemon & dill butter sauce

Rosemary Roasted Rump of Lamb, Crushed new potatoes & a Redcurrant jus

Baked Vegetable Strudel
Filled with Roasted Vegetables & Mozzarella on a tomato & basil sauce

(All served with Seasonal Vegetables)

FOR DESSERT

Traditional Christmas pudding With Brandy Sauce

Rich Chocolate Truffle Torte with Whipped cream

A platter of Sussex Cheese, Oatcakes, Quince jelly & Walnuts

Vanilla Panacotta with Poached Mulled Fruits

Coffee & Mince Pies

£32.50

*If you have a food allergy or a special dietary requirement please let us know
For Tables of 10 or more persons we require a £10.00 per person deposit
together with a Pre-Order. For Tables of 6 or more a discretionary 10%
service charge will be added to the bill*

May be subject to change

