



*MERRY CHRISTMAS!*

*From all at The Angmering Manor*

*May your day be Merry & Bright!*



### TO START

Roulade of Smoked Salmon  
Prawn with a Light Herb Dressing

Half a Gala Melon  
Filled with Seasonal Fruit, Champagne Sorbet and a Garden Mint Syrup

Leek & Potato Soup  
Finished with Cream & Snipped Chives

### MAIN COURSE

Roast Festive Turkey  
With Chestnut Stuffing. Bacon Roll, Cranberry Sauce and Gravy

Roast Sirloin of English Beef  
Roasted Shallot & Wild Mushroom Jus

Baked Fillet of Halibut  
Topped with a Leek Mousse. Crushed New Potatoes & Lobster Bisque Sauce

Strudel of Roasted Vegetable & Mozzarella

On a Tomato & Basil Sauce  
*(All served with seasonal vegetables)*

## FOR DESSERT

Homemade Christmas pudding with brandy sauce

White chocolate cheesecake with a dark chocolate sauce

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A platter of Sussex Cheese, Oatcakes, Quince Jelly & Walnut  
*(per table)*

Coffee & Mince Pies

**£87.00pp**

*If you have an allergy or special dietary requirement, please let us know*

