



THE ANGMERING MANOR

01903 859849

Lou Taylor Festive Party Night

7.30 for 8.00pm

TO START

Lightly Spiced Butternut Squash Soup finished with Hazelnuts and Coriander

Timbale of Prawn & Crayfish Tails, bound in Marie Rose Sauce

Trio of Seasonal Melon, Wild Berries & Mango Sorbet

MAIN COURSE

Roast Festive Turkey, Roast Potatoes with Chesnut Stuffing, Bacon Roll, Cranberry Sauce & Gravy

Simply Grilled Fillet of Sea Bass, Crushed New Potatoes, Lemon & Dill Butter Sauce

Baked Vegetable Strudel, Filled with Roasted Vegetables & Mozzarella on a Tomato & Basil Sauce

(All served with seasonal vegetables)

FOR DESSERT

Christmas Pudding and Brandy Sauce

Rich Chocolate Truffle Torte served with Clotted Cream

Vanilla Pana cotta With Poached Mulled Fruits

Coffee and Mince Pies

3 Course £35.00

Please confirm your table with menu choices and payment by 30th November

If you have a food allergy or a special dietary requirement, please ask your server. 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.



