



Festive Party Menu

Friday 5th December - ABBA
Friday 19th December - Tom Fitzpatrick

£49.95 PER PERSON

TO START

Butternut Squash Soup (v)

Velvety butternut squash soup, served with a crusty artisan roll and locally sourced butter

Smoked Salmon Mousse (ng)

Light smoked salmon mousse with lemon and dill-dressed leaf salad

Pork Belly Bites

Slow-braised pork belly glazed with honey and ginger, finished with a coriander, chilli, and lime dressing

MAIN COURSE

Pan Fried Turkey Escalope (ng)

Crispy roast potatoes, pigs in blankets, winter vegetables, red wine jus

Baked Cod Loin (ng)

Oven-baked cod with roasted tomatoes and lemons, boulangère potato, and crisp Savoy cabbage

Beetroot & Butternut Squash

Wellington (v) (vg)

Served with crispy roast potatoes and seasonal winter vegetables.

Slow-Braised Lamb Shank

Tender lamb shank in red wine, garlic, and rosemary jus, served on creamy mash with roasted root vegetables

DESSERT

Traditional Christmas Pudding (v)

With classic brandy sauce

Gingerbread Cheesecake (v)

Served with raspberry coulis

Winter Spiced Crumble & Custard

Warm seasonal crumble served with rich custard

KEY: (V) Vegetarian (VG) Vegan (NG) No gluten

Angmering Manor
High Street, Angmering, BN16 4AG
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Our menu descriptions do not include all ingredients, if you suffer from a food allergy or intolerance, please let your server know upon placing your order. We have a small kitchen and do not have a specific allergy free zone or separate dedicated fryers. Fish Dishes may contain bones, full allergen information upon request, all weights are approximate uncooked weight, all prices include VAT at the current rate