

THE DENBIGH



Christmas Day Menu

Menu available for Christmas Day Lunch between 11.30-12noon or 3:30pm-4pm sitting.

Greeted with a glass of mulled wine on arrival

STARTERS

*A lavish cocktail with King Prawns, Avocado and Crab Timbale
Bound in lobster bisque sauce served with buttered brown bread*

Asparagus Wrapped in Serrano Ham

Topped with rocket leaves and manchego cheese

Artichoke, Pear and Brighton Blue Salad

with a quince liqueur dressing and served with warm ciabatta

Creamy Cauliflower and Mascarpone Soup topped with parmesan croute

MAIN

Traditional Roast Sussex Turkey, sage & chestnut stuffing and all the trimmings

Bordelaise Braised Beef Steak

with caramelized shallots and wild mushrooms served with truffle mash and winter vegetables

*Monkfish sautéed with a tomato fricassee topped with café du Paris butter and served with
tarragon braised rice*

Butternut Squash, Leek & Brie Wellington

served with a creamy mushroom and chive sauce and herby roasted new potatoes

PUDDING

Traditional Steamed Christmas Pudding with brandy batter

Irish Cream Tiramisu with a splash of Frangelico and amaretti biscotti

Hazelnut Chocolate Cup topped with fresh berries and festive biscuit

*Festive Exotic Fruit Salad with lychee, mango, papaya, dragon fruit, passion fruit topped with
dates and served with Devon Clotted Cream*

Selection of English & Continental Cheeses with biscuits, spiced fig chutney and grapes

Service Charge Not Included www.thedenbigh.com All prices inclusive of VAT at 20%

Some dishes may contain traces of nuts and other allergens, if in doubt please speak to a member of staff.

Some dishes may contain bones, shells or fishbone. All bookings require a non-refundable deposit by 1/12/18.