

THE DENBIGH

Festive Menu

Menu available from the 1st of December to 23rd December for lunch and dinner.

ANY 2 COURSES £17.50 OR 3 COURSE £21.50

STARTERS

Smooth Chicken Liver, Herbs de Provence & Calvados Pate

served with our own strawberry and cinnamon confit with toasted bread

Prosciutto, Figs and Parmesan Platter

Served with warm ciabatta

Smoked Salmon and Spinach Roulade with dill and black pepper cream cheese

Served with buttered brown bread

Roasted Sweet Peppers and Tomato Soup topped with basil and pesto croute

MAIN

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

Goulash Beef Steak cooked slowly with smoked paprika and peppers

served with creamy mash potatoes

Baked Haddock Florentine smoked haddock fillet with mature cheddar cheese sauce

and parsley served on a bed of spinach and creamy mash potatoes

Chunky Moroccan Vegetable Casserole cooked with aubergine, courgette, parsnip,

chickpea and tomato served with cous cous and fatoush salad

PUDDING

Traditional Steamed Christmas Pudding with brandy sauce

Dark Chocolate Cup with a splash of Frangelico and amaretti biscotti

Crema Catalana topped with fresh berries and festive biscuit

Spiced Apple & Plum Crumble with toasted almonds and real vanilla custard

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

Fresh Arabica Coffee, mince pies and clementines

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 of £10pp by 1/12/18.