

THE DENBIGH
Festive Menu

Menu available from the 1st of December to 23rd December for lunch and dinner
ANY 3 COURSES £19.50 OR 4 COURSE £23.50

Smooth Duck, Cointreau and Orange Parfait

served with Cumberland sauce and toast

Smoked Salmon with crab and lemon quenelle

Served with buttered brown bread

Grilled Aubergine and Artichoke Tart with caper drizzle

Creamy Roasted Parsnip & Thyme Soup finished with honey infused crème fraiche
and served with warm crusty bread



Traditional Roast Sussex Turkey, sage & chestnut stuffing and all the trimmings
Beef Bourguignonne Steak using local Sussex beef braised slowly in burgundy wine
served with creamy leek mash potatoes

Grilled Fillet of Seabream on crushed potato tapenade with tarragon butter sauce

Roasted Pepper, Aubergine, Potato, Spinach and Chickpea Moussaka
baked with a creamy goat cheese topping served with roasted balsamic sprout salad



Traditional Steamed Christmas Pudding with brandy sauce

Rich and Dark Chocolate Cup topped with fresh berries and a splash of quince liqueur

Salted Caramel Cheesecake with crushed amaretti biscuit

Caramelised Spiced Apple & Berry Fruit Crumble with toasted almonds and hot custard

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



Fresh Arabica Coffee, mince pies and clementine

www.thedenbigh.com

Service Charge Not Included
however parties of 10+ will include a 10% service charge
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 prices inclusive of VAT at 20%
All bookings require a non-refundable deposit of £10pp by 1/12/19