

## Christmas Day Menu

All 5 courses at £65pp or £35 for children up to 10 years old, 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

**Fresh Arabica Coffee, mince pies and clementines**