

The Denbigh

Christmas Day Menu

All 5 courses at £68pp or £38 for children up to 10 years old, lunch between 11.30-12noon or 3:30pm-4pm sitting

Greeted with a glass of warmed mulled wine on arrival



Scallop & Prawn Panciotti

Baked with a creamy dolcelatte sauce and served with warm crusty bread

Grilled Asparagus and Leek Tart with rocket leaves and sundried tomato salad

Smooth Chicken Liver & White Truffle Parfait with a port and orange reduction served with toast

Roasted Tomato and Sweet Potato Soup

with basil caramelized red onion served with warm ciabatta bread



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

Slow Cooked Feather blade Beef Steak cooked with a rich burgundy and morel sauce

served on a truffle mash topped with roasted heritage carrots

Grilled Duo of Monkfish and Seabass served with shrimp and dill broth on crushed saffron potatoes

Sun blushed Tomato and Roasted Butternut Squash Risotto

Topped with crispy shallots and pea shoots served with rocket salad



Traditional Steamed Christmas Pudding with brandy batter

Passion Fruit Posset with a splash of gingerbread syrup and bourbon waffle

Baked Chocolate Rum Truffle Tart topped with pistachio ice cream

Selection of English & Continental Cheeses

with luxurious unique biscuits, spiced fig chutney, walnuts and grapes



Fresh Arabica Coffee, mince pies and clementine

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%
www.thedenbigh.com 01424 843817