
CHRISTMAS EVE & BOXING DAY SET MENU

£40 FOR TWO COURSES

£45 FOR THREE COURSES

STARTERS

Spiced Sweet Potato Soup

*Finished With Ginger, Lime & Coconut Milk - **vegan***

Heritage Beetroot, Brighton Blue & Poached Pear Salad

*Candied Walnuts, Red Vein Sorrel, Clementine Dressing - **vegetarian***

Pan Seared Shell off King Prawns

*Garlic Butter, Chilli, Parsley & Lemon - **gluten free***

Salt & Pepper Tempura Squid, Crisp Asian Salad

Lime Mayonnaise, Tomato & Chilli Jam, Lime Wedge

Asian Belly Pork in Caramelised Black Vinegar

Crisp Asian Salad, Toasted Peanuts, Crisp- Fried Shallots, Orange Segments

MAINS

Oven Roasted Fillet of Bream with Spring Onion & Ginger Wine

Tenderstem Broccoli, Creamed Potatoes, Crème Fraiche

Slow Confit Leg of Duck

Creamed Potato, Mustard Onion, Fine Green Beans, Madeira Wine Jus

Shoulder of South Downs Venison Casserole

Creamed Potato, Savoy Cabbage, Chestnut Suet Dumpling, Red Wine Sauce

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry

*Fragrant Jasmine Rice, Tenderstem Broccoli, Crisp Onion Bhaji - **vegan***

Bangers & Mash

Creamed Potato, Savoy Cabbage, Red Wine Onion Gravy

Fillet of Cod in 'Langham Best Ale' Batter

Hand- cut Skin- on Chips, Crushed Peas, Tartare Sauce, Lemon

Chicken & King Prawn Thai Coconut Curry with Fragrant Jasmine Rice

*Toasted Peanuts, Crisp- Fried Shallots, Tenderstem Broccoli, Sweet Potato – **peanuts***

SIDES

Carrot & Swede Mash £6	Truffle & Grana Padano Fries £6
Slow Braised Spiced Red Cabbage £6	Fries £6
Steamed Greens	Triple Cooked Hand Cut Skin on Chips £6
<i>In Sesame Chilli & Ginger Dressing £8</i>	

DESSERTS

Triple Chocolate Brownie

Dark Chocolate Crèmeux, Chocolate Crumb & Salted Caramel Ice Cream

Baked Vanilla Rice Pudding

Cinnamon Mulled Fruits, Clotted Cream

Sticky Date & Toffee Pudding

Rich Butterscotch Sauce, Stem Ginger Ice Cream

Spiced Bramley, Plum & Blackberry Crumble

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

Affogato

*Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso - **vegan, gluten free***

add Baileys, Disaronno, or Frangelico Liqueur for £3.50

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Black Muscat, 'Elysium', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Sauternes, Chateau Lamourette, Bordeaux 2018 *glass £12.70 / £38 half bottle*

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 *glass £16.40 / £49 half bottle*

Bottle Vintage Port, Graham's, Douro, Portugal *glass £8.00*