

## DECEMBER SET MENU

£34 TWO COURSES

£40 THREE COURSES

### STARTERS

#### **Pan Seared Shell off King Prawns**

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

#### **Sautéed Herb Gnocchi with Toasted Hazelnuts**

*Purée of Winter Squash, Honey Roast Parsnip, Parmesan, Truffle Dressing - **vegetarian, nuts***

#### **Chicken, Chestnut & Jerusalem Artichoke Velouté**

*Sauteed Shimeji Mushroom, Chestnut Cream, Truffle oil - **gluten free***

#### **Winter Salad**

*Cashew Nut Hummus, Honey Roasted Parsnip & Red Onion, Curried Cauliflower, Pickled Carrot  
Toasted Sesame, Carrot & Maple Dressing – **vegan, gluten free***

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### MAINS

#### **Shoulder of South Downs Venison Casserole**

*Creamed Potato, Savoy Cabbage, Chestnut Suet Dumpling, Red Wine Sauce - **nuts***

#### **Turkey Pojarski Topped with a Pig in Blanket**

*Braised Red Cabbage, Creamed Potatoes, Creamy Wild Mushroom Sauce*

#### **Pan-roasted Fillet of Cod, Spring Onion & Ginger Wine Sauce**

*Tenderstem, Creamed Potatoes, Crème Fraiche - **gluten free***

#### **Sauteed Hen Of the Woods Mushroom on Jerusalem Artichoke Terrine**

*Wilted Spinach, Celeriac Puree, Truffle Dressing - **vegetarian***

#### **Spiced Nut Roast & Red Lentil Dhall**

*Feta, Pinenut, Mint, Pomegranate Salad, Tahini Dressing & Flat Bread - **vegan***

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10% discretionary service is added to your bill and received with thanks.

Please let us know about any allergies or dietary requirements.

## DESSERTS

### **Our Own Traditional Christmas Pudding**

*Brandy Sauce - contains beef suet*

### **Spiced Bramley, Plum & Blackberry Crumble**

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

### **Vanilla Baked Rice Pudding**

*Cinnamon Mulled Fruits, Clotted Cream*

### **Eggnog Brûlée**

*with Bourbon, Vanilla & Nutmeg*

### **Affogato**

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

*...add Baileys, Disaronno, or Frangelico Liqueur for £3.50*

## CHEESE BOARD

**£6 Supplement per person**

### **A selection of Local Sussex Cheeses**

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,  
Fig & Apple Chutney & Quince Paste.

**Idle Hour** - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

**Sussex Blue** - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

**Woodside Red** - A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

**Sussex Camembert** - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk

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## 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

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