

DECEMBER SET MENU

£34 TWO COURSES

£40 THREE COURSES

*Our December Set Menu will be available from Wednesday, 3rd December,
perfect for a Festive Lunch or a Merry Dinner with friends and family.*

There is no minimum party size required, though we kindly ask for a pre-order for groups of 10 or more.

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 Girolle Mushroom, Chestnut Cream, Truffle oil

Winter Salad

Cashew Nut Hummus, Honey Roasted Parsnip & Red Onion, Curried Cauliflower, Pickled Carrot

*Toasted Sesame, Carrot & Maple Dressing - **vegan***

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 Bream, Spring Onion & Ginger Wine Sauce

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

Sauteed Hen Of the Woods Mushroom on Jerusalem Artichoke Terrine

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

Spiced Nut Roast, Tahini Dressing

*Feta, Pinenut, Mint, Pomegranate Salad, Red Lentil Dhall & Flat Bread - **vegan, gluten free***

DESSERTS

Our Own Traditional Christmas Pudding

Brandy Sauce

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

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*